

BITES

We are able to serve some bites beforehand.

Brioche bread

With honey garlic butter | olive oil | 9

Oysters

Red wine vinegar | shallot | 4,- per piece

Ebi tempura

Fried shrimp | citrus mayonnaise | 1,75 per piece

Peking duck spring rolls

Sweet and sour cucumber | hoisin sauce | 2,- per piece

Pata negra

With crackers | tomato salsa

50 gr | 15 100 gr | 28

Olives

Mix of olives | 4

3-COURSE €44,5

From 11 people, you can choose our 3-course menu.
All dishes can also be ordered separately from our menu.

Starters

Beef carpaccio

Thinly sliced carpaccio | arugula | Parmesan cheese | pine nuts | shallot
truffle mayonnaise

Tuna tataki

Lightly seared tuna | crispy leek | wakame-jalapeno cream
soy-sesame dressing

Burrata

Creamy burrata | sun-dried tomato tapenade | peach | cherry tomato
salsa verde

Main course

Sea bass

Seasonal vegetables | beurre blanc

Flat iron steak

180 gr | seasonal vegetables | rosemary gravy

Cannelloni

Filled with spinach | gremolata | pecorino | béchamel sauce

Dessert

Chef's choice

The chef's dessert, let us surprise you

4-COURSE €52,5

Starters

Beef carpaccio

Thinly sliced carpaccio | arugula | Parmesan cheese | pine nuts | shallot truffle mayonnaise

Tuna tataki

Lightly seared tuna | crispy leek | wakame-jalapeno cream soy-sesame dressing

Burrata

Creamy burrata | sun-dried tomato tapenade | peach | cherry tomato salsa verde

First course

Cornelis truffle soup

Various mushrooms | truffle | chives | olive oil

Thai yellow curry soup

Bean sprouts | edamame | shiitake | coriander | seroendeng

Second course

Sea bass

Seasonal vegetables | beurre blanc

Flat iron steak

180 gr | seasonal vegetables | rosemary gravy

Cannelloni

Filled with spinach | gremolata | pecorino | béchamel sauce

Desserts

Chef's choice

The chef's dessert, let us surprise you

Side DISHES

Sweet potato fries

Truffle mayonnaise | 7

Italian fries

Fresh fries | Parmesan | chives
Italian herbs | truffle mayonnaise | 8

Prefer sweet potato fries +1

Cornelis salad

Lettuce | tomato | cucumber croutons |
lemon dressing | red onion | 6

Seasonal vegetables

Unique to the season | 7

SHARED DINING €52,5

Choose 4 appetizers and 4 main courses for the group.
The menu consists of a mix of cold and hot dishes,
that you can share at the table.

Sushi

Sushi cravings? We got you. Choose your favorite roll from our selection.
Our sushi chef prepares it fresh for you. **8 pieces per roll for €20.**

Salmon torch

Salmon | crispy tempura | avocado | cucumber | ikura | teriyaki sauce

Pepper beef

Beef | asparagus | takuan | spring onion | garlic chips | black pepper sauce

Spicy tuna

Tuna tartare | cucumber | togarashi | herring roe | spicy miso

Starters

Beef tataki

Lightly seared tenderloin | crispy garlic | spring onion | ponzu

Tonijn tataki

Lightly seared tuna | crispy leek | wakame-jalapeno cream
soy-sesame dressing

Beef carpaccio

Thinly sliced carpaccio | arugula | parmesan cheese | pine nuts | shallot
truffle mayonnaise

Gambas aioli

Garlic | red chili | parsley | bread

Watermelon

Feta | kalamata olive | lemon vinaigrette

Burrata

Creamy burrata | sun-dried tomato tapenade | peach | cherry tomato
salsa verde

Salmon tartare crisps

Nori crackers | spring onion | sriracha mayonnaise | 3 pieces

Crispy chicken thigh

Sweet and sour vegetables | unagi sauce

Chicken gyoza

Japanese mayonnaise | sesame sauce

Main courses

Fresh mussels

Green herbs | garlic | butter

Sea bass

Pan-seared sea bass | macadamia | chili crisp | sweet potato cream

Crispy rice tuna

Tuna | sesame | Japanese mayonnaise | unagi sauce | 3 pieces

Crispy rice mango

Mango | sesame | Japanese mayonnaise | unagi sauce | 3 pieces

Mini hamburgers

2 beef burgers, 90 gr each | cheddar | Cornelis hamburger sauce

Flat iron steak

180 gr | seasonal vegetables | rosemary gravy

Grilled green asparagus

Ricotta cream | smoked almonds | lemon

Cannelloni

Filled with spinach | gremolata | pecorino | béchamel sauce

Iberico ribfingers barbeque style

Corn | spring onion | homemade barbecue sauce

Roasted duck breast

Potato mousseline | orange-thyme jus

Side DISHES

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Italian fries

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Cornelis salad

Lettuce | tomato | cucumber croutons |
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Seasonal vegetables

Unique to the season | 7