

lunch

12:00 — 15:00


bao buns

14

RENDANG Indonesian beef stew, sweet & sour vegetables, cilantro, crispy onion, peanuts

CRISPY CHICKEN fried chicken, sweet chili mayonnaise, kimchi, spring onion, sesame

PORK BELLY Korean-style pork, gochujang mayo, sweet & sour vegetables, spring onion, sweet & sour chili

STICKY TOFU  sweet & spicy tofu, Thai basil, sweet & sour vegetables, crispy onion, sweet & sour chili

brioche

14

CHICKEN BULGOGI brioche, bulgogi-marinated chicken thigh, pear, mushrooms, sweet & sour chili, crispy onion, sesame, spring onion

PULLED TERIYAKI SALMON pulled salmon with teriyaki glaze, pickled mushrooms, sesame, spring onion, lettuce, cucumber & atjar

KIMCHI & CHEESE OMELET  brioche, omelet, kimchi, melted cheese, gochujang, sesame, crispy onion, spring onion

ZALOUK & VEGGIES  brioche, creamy Moroccan eggplant-tomato spread, grilled vegetables, marinated feta, crispy onion, seed mix


salads

CAESAR SALAD baby gem lettuce, anchovies, egg, chicken thigh, Parmesan, croutons, olive powder, crispy chicken skin

ASIAN SHRIMP SALAD Brussels sprouts & shiitake, marinated shrimp, leek & carrot, baby gem lettuce, miso-lime dressing, edamame, sesame seeds, cilantro

ROASTED SWEET POTATO & QUINOA SALAD  baby gem lettuce, tri-color quinoa, winter carrot, burrata, seed mix, pomegranate seeds, orange-thyme vinaigrette, sriracha


soup

PHO with **TOFU** , **CHICKEN** (+€1) or **SHRIMP** (+€2) broth, udon noodles, Asian vegetables, mushrooms, sesame mix, fried onion, spring onion

late night SNACK ATTACK

21:00 — 23:00

NACHOS  cream cheese, chili sauce


BOLD NUTS 

sweet **POPCORN** 

burgers

BEEF BURGER ^{180g} 18
brioche bun, beef patty, tomato, lettuce, cucumber, cheddar, sweet & sour onion, smoky BBQ aioli

LOADED MEXICAN BURGER ^{180g} 21
brioche bun, beef patty, onion rings, tomato, lettuce, cucumber, cheddar, chili sin carne, crushed nachos, Lime-jalapeño mayonnaise

NO CHICKEN BURGER  18
brioche bun, plant-based chicken patty, tomato, cucumber, lettuce, kimchi, spicy gochujang mayonnaise

GET YOUR head IN THE CLOUDS

all-day bites

12:00 — 21:00

6 BOURGONDIËR BITTERBALLEN 9
mustard mayonnaise

DUTCH ROULETTE  9.5
6 Bourgondiër bitterballen, 1 super spicy


VEGGIE SPRING ROLLS  chili sauce 6

PADRÓN PEPPERS  sea salt 7


CLASSIC NACHOS  9.5
chili sauce, cheese, jalapeño, cilantro

KARA AGE CHICKEN Japanese fried chicken with chili sauce 8

AGE GYOZA CHICKEN 11.5
chicken dumplings, Asian salad, sesame mix, sriracha mayonnaise

ONION RINGS  chili sauce 7

BOLD NUTS  spiced nut mix 4


BRIOCHE  choose from kimchi butter, beet hummus or zaalouk 6

BRIOCHE & DIPS TO SHARE  13.5
with kimchi butter, beet hummus & zaalouk

LATE NIGHT weekend specials

until 23:00 on **FRIDAY** & **SATURDAY**

6 BOURGONDIËR BITTERBALLEN 9
mustard mayonnaise

VEGGIE SPRING ROLLS  chili sauce 6

FRIET UIT ZUYD  basil – or – truffle mayonnaise 9

KARA AGE CHICKEN 8
chili sauce

DUTCH ROULETTE  9.5
6 Bourgondiër bitterballen, 1 super spicy

dinner

17:00 — 21:00


starters

BURRATA, BEET & THAI OIL  12
burrata, red beet, Thai oil, lime zest, crunchy soybeans, sesame

BÒ TÁI CHANH CARPACCIO lime-marinated thinly sliced beef, cold rice noodles, julienne winter vegetables, spring onion, chili, crunchy soybeans, sesame-lime dressing 12

THAI SHRIMP chilled shrimp salad, coconut milk, julienne winter carrot, takuan & cucumber, edamame, sesame seeds, crispy onion, Thai basil, chili flakes 14

MANDU KIMCHI Korean dumplings (4 pcs) 12.5
with kimchi & gochujang

PHO with **TOFU** , **CHICKEN** (+€1) or **SHRIMP** (+€2) broth, udon noodles, Asian vegetables, mushrooms, sesame mix, fried onion, spring onion 11

daytime sweets

12:00 — 17:00

SWEET of the WEEK by **DARQ** 6
CHOCOLATE CAKE (gluten-free) 6

CARROT CAKE with walnuts 6

CHEESECAKE salted **CARAMEL** 6


CHEESECAKE apple crumble 6

winter **ESPRESSO MARTINI AFFOGATO** 11


loaded fries

12:00 — 21:00

RENDANG Indonesian beef stew, basil mayonnaise, cilantro, crispy onion, peanuts 13.5

PARMESAN  tomato powder, Parmesan cheese, basil mayonnaise 11.5

TRUFFLE  truffle mayonnaise, Parmesan powder, olive powder, Parmesan flakes 11.5

CAJUN  lime-jalapeño mayonnaise 11.5

▷ extra ketchup or basil mayonnaise ◁ 1

dessert

17:00 — 23:00

SWEET of the WEEK by **DARQ** 6
CHOCOLATE CAKE (gluten-free)

CARROT CAKE with walnuts

CHEESECAKE salted caramel OR apple crumble

△ served with chocolate sauce, white chocolate foam & a scoop of vanilla ice cream

winter **ESPRESSO MARTINI AFFOGATO** 11

CHEESE PLATTER  4 cheeses, carrot crisps, pear compote, pumpkin seed mix 11

 = VEGETARIAN

Vegan? Allergies or dietary restrictions?

Let us know. Our kitchen uses sesame seeds, peanuts, fresh cilantro and spring onions.

main courses

CHICKEN TENDER HOT HONEY *crispy* 19.5
chicken tenders (8 pcs), hot honey sauce, smoky BBQ aioli, spring onion, chili


BAVETTE ^{180g} 23.5
grilled flank steak, hoisin & roasted sesame sauce, woksprouts with soy, sesame & chili, sautéed leeks


GOCHUJANG CHICKEN SKEWERS 19.5
with **KIMCHI** Korean-style sticky chicken, chopped kimchi, takuan, sesame, spring onion & crispy onions

PORK BELLY with **BULGOGI** 23.5
HOLLANDAISE mushrooms, bok choy, sesame, spring onion & crispy onions

SALMON YAKITORI yakitori glaze, carrot, edamame & mushrooms, sesame, spring onion & chili 23.5

CAJUN SHRIMP winter vegetables, corn, paprika & tomatoes, spring onion & chili 23.5


MISO JAPANESE CURRY sweet potato, carrot, bok choy, spring onion & light sesame oil with **TOFU** , **CHICKEN** (+€1) or **SHRIMP** (+€2) served with rice 19.5


CELERIAC STEAK & SPICED LENTIL STEW with **RAS EL HANOUT**  19.5

CARROT & LEEK RISOTTO  19.5
pearl barley, carrots, leek, fresh thyme, Parmesan, seed mix

BEEF BURGER ^{180g} 18
brioche bun, beef patty, tomato, lettuce, cucumber, cheddar, sweet & sour onion, smoky BBQ aioli

LOADED MEXICAN BURGER ^{180g} 21
brioche bun, onion rings, tomato, lettuce, cucumber, cheddar, chili sin carne, crushed nachos, lime-jalapeño mayonnaise


NO CHICKEN BURGER  brioche bun, plant-based chicken, tomato, cucumber, lettuce, kimchi, spicy gochujang mayonnaise 18

PHO with **TOFU** , **CHICKEN** (+€1) or **SHRIMP** (+€2) broth, udon noodles, Asian vegetables, mushrooms, sesame mix, fried onion, spring onion 19.5


CAESAR SALAD baby gem lettuce, anchovies, egg, chicken thigh, Parmesan, croutons, olive powder, crispy chicken skin 21


ASIAN SHRIMP SALAD Brussels sprouts & shiitake, marinated shrimp, leek and carrot, baby gem lettuce, miso-lime dressing, edamame, sesame seeds, cilantro 21

ROASTED SWEET POTATO & QUINOA SALAD  baby gem lettuce, tri-color quinoa, winter carrot, burrata, seed mix, pomegranate seeds, orange-thyme vinaigrette, sriracha 20


PAD THAI NOODLES  spicy rice noodles, cilantro, lime, peanuts, crispy onion, chili 9.5

NASI JAGUNG  Basmati rice, corn, egg, cilantro, lime, peanuts, spring onion, sesame mix, chili, crispy onion 7.5


GREEN SALAD  7.5

CORNRIBS  (6 pcs) lime-jalapeño mayo 9


side dishes

GREEN SALAD  7.5

CAJUN SHRIMP winter vegetables, corn, paprika & tomatoes, spring onion & chili 23.5

MISO JAPANESE CURRY sweet potato, carrot, bok choy, spring onion & light sesame oil with **TOFU** , **CHICKEN** (+€1) or **SHRIMP** (+€2) served with rice 19.5

MANDU KIMCHI Korean dumplings (4 pcs) 12.5
with kimchi & gochujang

PHO with **TOFU** , **CHICKEN** (+€1) or **SHRIMP** (+€2) broth, udon noodles, Asian vegetables, mushrooms, sesame mix, fried onion, spring onion 11

TRUFFLE  truffle mayonnaise, Parmesan powder, olive powder, Parmesan flakes 11.5

BAVETTE ^{180g} 23.5
grilled flank steak, hoisin & roasted sesame sauce, woksprouts with soy, sesame & chili, sautéed leeks

CHICKEN TENDER HOT HONEY *crispy* 19.5
chicken tenders (8 pcs), hot honey sauce, smoky BBQ aioli, spring onion, chili

LOADED MEXICAN BURGER ^{180g} 21
brioche bun, beef patty, onion rings, tomato, lettuce, cucumber, cheddar, chili sin carne, crushed nachos, lime-jalapeño mayonnaise

CAJUN SHRIMP winter vegetables, corn, paprika & tomatoes, spring onion & chili 23.5

drinks

PAYING SEPARATELY
is possible up to 4 persons

refreshing

COCA COLA 3.5

COCA COLA ZERO 3.5

FANTA 3.5

SPRITE 3.5

Chaudfontaine **STILL** 3.5

Chaudfontaine **SPARKLING** 3.5

Fuze **ICE TEA GREEN** 3.5

Fuze **ICE TEA SPARKLING** 3.5

Schulp **APPLE JUICE** 4

Schulp **PEAR JUICE** 4.5

CRODINO 6.5

FRESH ORANGE JUICE 4.5

Fever-Tree **MEDITERRANEAN TONIC** 4.5

Fever-Tree **GINGER BEER** 4.5

Fever-Tree **GINGER ALE** 4.5

Fever-Tree **SICILIAN LEMONADE** 4.5

Fever-Tree **SPARKL. PINK GRAPEFRUIT** 4.5

Beauld **WATER still/sparkling 0.7L** 5

NOAM PILSENER 34cl 6

BEER of the MONTH 6.5

WESTMALLE TRIPEL 6.5

WESTMALLE DUBBEL 6

ERDINGER WEIZEN 6

hold my beer

NOAM PILSENER 34cl 6

BEER of the MONTH 6.5

WESTMALLE TRIPEL 6.5

WESTMALLE DUBBEL 6

ERDINGER WEIZEN 6

the holy spirits

Whisky

FAMOUS GROUSE 8

GLENLIVET CAPTAIN'S RESERVE 11

GLENLIVET 15 years 17.5

CHIVAS REGAL 12 years 10.5

ABERLOUR 12 years 15

JAMESON IRISH WHISKEY 9

FOUR ROSES BOURBON 9

FOUR ROSES SMALL BATCH 10.5

WOODFORD RESERVE BOURBON 10.5

JACK DANIEL'S OLD NO.7 9

GENTLEMAN JACK 10

JACK DANIEL'S SINGLE BARREL 11

Tequila

OLMECA ALTOS REPOSADO 9.5

TEA 3.5

FRESH MINT or **GINGER TEA** 4.5

COFFEE / ESPRESSO 3.5

DOUBLE ESPRESSO 4.5

CAPPUCCINO / LATTE 4.5

FLAT WHITE 5

+ oat milk / syrups / decaf 0.7

specials

HOMEMADE ICE TEA 5
green tea, lime, apple, cinnamon

HOMEMADE LEMONADE 5
blood orange, cranberry, lime, sugar, sparkling/still water

CHAI LATTE Frank & Paul classic 5
masala chai latte with ceylon tea, cinnamon, star anise, clove & ginger

WINTER SPICED LATTE 5.5

DIRTY CHAI LATTE Frank & Paul classic 6
masala chai latte with ceylon tea, cinnamon, star anise, clove, ginger and a shot of espresso

+ a second shot of espresso 0.5

HOT CHOCOLATE (add cream +€1) 5

MATCHA LATTE 5.5
Shizuoka Conventional ceremonial matcha

+ oat milk / coconut milk 0.7

You made it to the top

Bold

ROOFTOPBAR