

ROYAL 98



HOUSE COCKTAILS

Espresso Martini	13
Pornstar Martini	18.5
Old Fashioned	13
Amaretto Sour	12
Mimosa	9.5
Mojito	17
Negroni	14
Aperol Spiritz	13
Limoncello Spiritz	12
Tulip Spiritz	12

GIN & TONIC

Damrak Gin	15
Beefeater Pink Gin	14
Boomsma Dry Gin	16.5
AbleForth's Bathtub Gin	20

WHISKEY & COGNAC

Jack Daniel's	8
Chivas Regal	9.5
The Balvenie	16
Roe & Co	9.5
Jameson	8
Courvoisier VSOP	12.5

SPIRITS

Campari Bitter	7
Amaretto Disaronno	7
Malibu	7
Licor 43	7
Baileys	7
Limoncello Villa Massa	7
Absolut Vodka	7.5

SOFT DRINKS

Coca Cola Coca Cola Zero	4.5
Fanta	4.5
Sprite	4.5
Bitter Lemon	4.5
Ginger Ale	4.5
Ginger Beer	4.5
Tonic	4.5
Ice Tea Green Mango Peach Sparkling	4.5
Fresh Orange Juice	5
Apple Juice	5
Chaudfontaine Still 0.25 0.75	3
Chaudfontaine Sparkling 0.25 0.75	3

WINE

Brigantello - Grillo	6	33
Casa Silva - Chardonnay	7	38
La di Motte - Pinot Grigio	8.5	42.5
Caleo - Pecorino		35
Domaine Gayda - Sauvignon Blanc		40
Bellingham - Chenin Blanc		60

Brigantello - Rosato	6	33
Et Moi - Rosé	7	38

Brigantello - Nero d'Avola	6	33
Caleo - Primitivo	6.5	35
Casa Silva - Cabernet / Carmenere	7	38
Domaine Gayda - Syrah		40
Micina - Nerello Mascalese		45
Marques de Caceres - Rioja		50
Ripasso Superiore		60
Cecilia Beretta - Amarone		90

SPARKLING WINE

Jaume Serra - Brut	8	40
Pommery Brut Silver		115

BEER

TAP

Hertog Jan - Pilsener	5	9
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Hertog Jan - Seasonal Beer	7.5	
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Local Draf Beer of the Month	9	
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BOTTLE

Corona	8	
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Lowlander IPA	9.5	
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Hertod Jan 0.0	4	
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COFFEE & TEA

Coffee	3.5	
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Americano	3.5	
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Espresso Double Espresso	3	4
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Espresso Macchiato	3.5	
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Flat White	4.5	
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Latte	4	
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Latte Macchiato	5.5	
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Tea	3.5	
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Fresh Mint Ginger Tea	4.5	
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Hot Chocolate Whipped Cream	5.5	6.5
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Italian Coffee	12.5	
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Irish Coffee	12.5	
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Cream Coffee	12.5	
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ROYAL 98



Dining is more than just food, It is a celebration of life and the connections we create around the table. We invite you to embrace the experience, pick some dishes from our menu to share, pair them with cocktails or wine, and enjoy the moment together.

STARTERS

Homemade Focaccia Parmesan cheese • oregano • tzatziki	7.5
Patatas Bravas aioli • smoked paprika	9.5
Cecina de Leon (dry aged beef) pears • manchego • hazelnut oil	17
Burrata 250 gr & Sweet Sour Pumpkin <i>We recommend for 2-3 people</i>	24
Caesar Salad anchovies • croutons • Parmesan cheese egg • dressing. <i>Add chicken +5</i>	13
Fried Calamari padron pepper • lemon mint aioli	17
Tuna Tataki beetroot • lemon oil powder • papadum	18

BURGERS

Double Black Angus two burgers of 125 gr • bacon • Old Amsterdam pickled onion & cucumber • lettuce • tomato house burger sauce	26.5
Chicken Burger fried chicken breast • cheese • tomato salad • house burger sauce	20
Vegan Beyond Burger vegan sriracha mayo • tomato • little gem	17

**All burgers are served with fries*

PIZZA

Buffalo Margherita mozzarella • Parmesan cheese tomato • basil	18
Prosciutto di Parma - Open Calzone mozzarella • Parmesan cheese parma ham • rucola • tomato sauce	21
Nduja Diavola spicy salami • red onion • Parmesan cheese tomato sauce	19
Caprese burrata • mozzarella • pesto • basil cherry tomato • tomato sauce	20
Quattro Formaggi burrata • gorgonzola • mozzarella Parmesan cheese	18.5

MAIN COURSE

Flank Steak mustard sauce	35
Corn Chicken Breast lemon chimichurri	27.5
Nordic Salmon mango-jalapeno sauce	33

Our fish is sustainably caught, respecting nature and future generations

**All main courses are served with locally sourced vegetables*

PASTA

Forest Mushrooms Tagliatelle Parmesan cheese • lemon • roast chicken	22
Burrata Pappardelle rustic homemade tomato sauce • basil	16
Classic Rigatoni Carbonara pecorino • pancetta • egg • black pepper	18
Gambas Pappardelle zucchini • garlic • chili	29

SIDE DISHES

Roasted Veggies honey roasted • thyme veggies	10
Avocado Wedges fried with sriracha mayo	8.5
Fries <i>Add truffle mayo & Parmesan cheese +3</i>	6
Wild Salad tomato • pickles • bread croutons • honey mustard sauce	7

**All the vegetables are from the local market*

DESSERTS

Mille-feuille lemon chantilly cream • berries	11
Homemade Tiramisu	10
Carrot Cake & Raw Coconut	12
Ice Cream per scoop	3

**Allergen menu is available upon request.*