

ROYAL 98

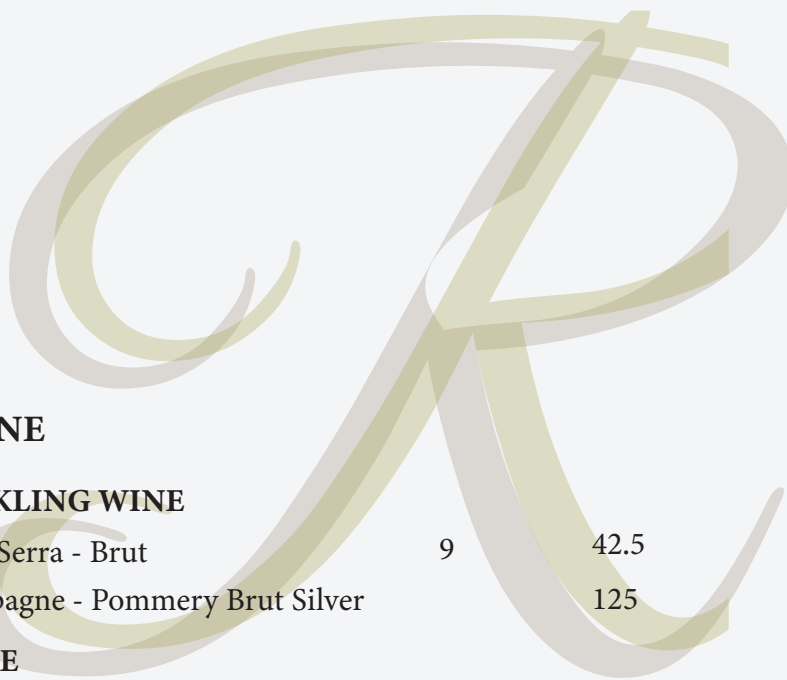


SNACKS

Haloumi Fries ✓ chipotle mayo	10.5
Crispy Chicken Skewers satay sauce	12
Avocado Wedges ✓ spicy mayo	9.5
Piri Piri Chicken Wings crudités	15
Crispy Pulled Pork Meatballs honey mustard sauce	13
Homemade Focaccia ✓ oregano, Parmesan cheese, tzatziki	8.5

COCKTAIL SPECIALS

ROYAL Tropical	15
Tulip Spritz	13
Limoncello Drop	13.5
Basil Fresh	12
Devil's Margarita	15



HOUSE COCKTAILS

Espresso Martini	14
Pornstar Martini	19.5
Old Fashioned	14
Mimosa	10.5
Mojito	18
Negroni	15
Aperol Spritz	14

BEER

TAP	
Hertog Jan - Pilsener	5.5
Hertog Jan - Seasonal Beer	8
Local Draft Beer of the Month	9.5
BOTTLE	
Corona	8.5
Lowlander IPA	10
Hertog Jan 0.0	4.5

GIN & TONIC

Damrak Gin	16
Beefeater Pink Gin	15
Tanqueray - Flor de Seville	17
AbleForth’s Bathtub Gin	21

WHISKEY & COGNAC

Jack Daniel’s	8.5
Chivas Regal	10
The Balvenie	17
Roe & Co	8.5
Jameson	10
Courvoisier VSOP	13

SOFT DRINKS

Coca Cola Coca Cola Zero	5
Fanta	5
Sprite	5
Bitter Lemon	5
Ginger Ale	5
Ginger Beer	5
Tonic	5
Ice Tea Green Mango Peach Sparkling	5
Fresh Orange Juice	5.5
Apple Juice	5.5
Chaudfontaine Still 0.25 0.75	3 7.5
Chaudfontaine Sparkling 0.25 0.75	3 7.5

WINE

SPARKLING WINE

Jaume Serra - Brut	9	42.5
Champagne - Pommery Brut Silver		125

WHITE

Brigantello - Grillo	6.5	35
Casa Silva - Chardonnay	7.5	40
La di Motte - Pinot Grigio	9	45
Caleo - Pecorino		37
Domaine Gayda - Sauvignon Blanc		42.5
Bellingham - Chenin Blanc		65

ROSE

Brigantello - Rosato	6.5	35
Et Moi - Rosé	7.5	40

RED

Brigantello - Nero d'Avola	6.5	35
Caleo - Primitivo	7	37
Casa Silva - Cabernet / Carmenere	7.5	40
Domaine Gayda - Syrah		42.5
Micina - Nerello Mascalese		48
Marques de Caceres - Rioja		53
Ripasso Superiore		65
Cecilia Beretta - Amarone		95

SPIRITS

Campari Bitter	7.5
Amaretto Disaronno	7.5
Malibu	7.5
Licor 43	7.5
Baileys	7.5
Limoncello Villa Massa	7.5
Absolut Vodka	8

COFFEE & TEA

Coffee	4	
Americano	4	
Espresso Double Espresso	3.5	4.5
Espresso Macchiato	4	
Flat White	5	
Latte	4.5	
Latte Macchiato	6	
Cappuccino	4.5	
Tea	4	
Fresh Mint Ginger Tea	6	
Hot Chocolate Whipped Cream	6	7
Italian Coffee	14	
Irish Coffee	14	
Cream Coffee	14	



BREAKFAST & LUNCH

available until 16.00

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.

BRUNCH

Omelette or 2 Fried Eggs ✓ with sourdough bread, potato rösti, white beans in tomato sauce	11
Cheese Omelette ✓ with sourdough bread and rucola salad with feta & cherry tomatoes	12
Fried Eggs with Ham and/or Cheese with sourdough bread	13
Homemade pancakes ✓ 5 medium-sized pancakes with hazelnut cream and peanut butter	15.5

SANDWICHES

Chicken Avocado sweet onions, rucola	15.5
Focaccia ✓ mozzarella, tomato, pesto, rucola	14
Philly Cheese Steak jalapeno mayo, rucola salad	21
Club Sandwich homemade chicken spread, tomato, lettuce, boiled eggs, bacon	20

STARTERS

Burrata Salad ✓ tomato, baby gem, granola, balsamic dressing	20
Caesar Salad anchovies, croutons, baby gem Parmesan cheese, egg, dressing	19
Fried Calamari lemon aioli sauce	16
Air-dried Ham Platter Parmaham, Buffalo Mozzarella, rucola salad	17

SIDE DISHES

Fries ✓ <i>Add truffle mayo & Parmesan cheese +5</i>	6.5
Loaded Fries ✓ guacamole, spicy sauce, jalapenos, sweet sour onions	13.5
Roasted Mixed Vegetables ✓ garlic, chili	11
Rucola Salad ✓ Parmesan cheese, cherry tomatoes	9.5

PIZZA

Ham Pizza mozzarella, Parmesan cheese, tomato sauce, rucola, Parmaham	22
Pepperoni Pizza tomato sauce, mozzarella, pepperoni, nduja, red onion	20.5
Buffalo Margherita ✓ tomato sauce, mozzarella, Parmesan cheese,	19
Vegetarian Pizza ✓ eggplant, zucchini, paprika, basil, tomato sauce, smoked mozzarella	19

BURGERS

Signature Black Angus Burger bacon, Old Amsterdam, pickled onion & cucumber salad, tomato, house burger sauce	24
Chicken Burger fried chicken breast, cheese, tomato, lettuce, house burger sauce	22
Vegan Beyond Burger ✓ vegan truffle mayo, tomato, lettuce	23.5

**All burgers are served with fries*

DESSERTS

Homemade Tiramisu	11
Classic Chocolate and Almond Cake almond, chocolate sponge cake, orange cream	12
Vanilla Sundae Ice Cream chocolate sauce, whipped cream, Dutch chocolate sprinkles, stroopwafel crumble	12
Ice Cream per scoop	4

**Allergen menu is available upon request.*

HOUSE COCKTAILS

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Pornstar Martini	19.5
Old Fashioned	14
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DINNER

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chipotle mayo

Crispy Chicken Skewers 12
satay sauce

Avocado Wedges ✓ 9.5
spicy mayo

Piri Piri Chicken Wings 15
crudités

Crispy Pulled Pork Meatballs 13
honey mustard sauce

Homemade Focaccia ✓ 8.5
oregano, Parmesan cheese, tzatziki

STARTERS

Burrata Salad ✓ 20
tomato, baby gem, granola, balsamic dressing

Caesar Salad 19
anchovies, croutons, baby gem
Parmesan cheese, egg, dressing *Add chicken* +5

Fried Calamari 16
lemon aioli sauce

Air-dried Ham Platter 17
Parmaham, Buffalo Mozzarella, rucola salad

BURGERS

Signature Black Angus Burger 24
bacon, Old Amsterdam, pickled onion &
cucumber salad, tomato, house burger sauce

Chicken Burger 22
fried chicken breast, cheese, tomato,
lettuce, house burger sauce

Vegan Beyond Burger ✓ 23.5
vegan truffle mayo, tomato, lettuce

**All burgers are served with fries*

PIZZA

Ham Pizza 22
mozzarella, Parmesan cheese, tomato
sauce, rucola, Parmaham

Pepperoni Pizza 20.5
tomato sauce, mozzarella, pepperoni, nduja,
red onion

Buffalo Margherita ✓ 19
tomato sauce, mozzarella, Parmesan cheese,
basil

Vegetarian Pizza ✓ 19
eggplant, zucchini, paprika, basil, tomato
sauce, smoked mozzarella

MAIN COURSE

Sirloin Steak 28.5
pepper/béarnaise sauce

Fish and Chips 22
Tartar sauce

*Our fish is sustainably caught, respecting
nature and future generations*

PASTA

Forest Mushrooms Mafaldine ✓ 24
Parmesan cheese, lemon, roast chicken

Burrata Pappardelle ✓ 20
rustic homemade tomato sauce, basil

Classic Rigatoni Carbonara 21
pecorino, pancetta, egg, black pepper

Spaghetti Frutti di mare 27
garlic, chili, calamari, prawns, mussel,
tomato sauce

SIDE DISHES

Fries ✓ 6.5
Add truffle mayo & Parmesan cheese +5

Loaded Fries ✓ 13.5
guacamole, spicy sauce, jalapenos,
sweet sour onions

Roasted Mixed Vegetables ✓ 11
garlic, chili

Rucola Salad ✓ 9.5
Parmesan cheese, cherry tomatoes

DESSERTS

Homemade Tiramisu 11

Classic Chocolate and Almond Cake 12
almond, chocolate sponge cake, orange
cream

Vanilla Sundae Ice Cream 12
chocolate sauce, whipped cream, Dutch
chocolate sprinkles, stroopwafel crumble

Ice Cream 4
per scoop

**Allergen menu is available upon request.*