



P / R / E / S / S / R / O / O / M
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DINER
18:00-22:00

STARTERS

SOUP OF THE DAY 10
(1,2,5)

 **INKREDIBOWL** 14
black quinoa / bulgur / fregola /
black garlic / dill / baby gem /
red endive / micro herbs / honey
mustard dressing
(2,5,9)

 **SALMON GRAVAD LAX** 16
roasted beetroot / horseradish
crème fraiche
(2,6)

BURRATA 12
grilled baby gem / roasted
peppers / pomegranate molasses
(2)

STEAK TARTARE 18
creamy egg yolk / pickles and
radishes / toasted bread / micro
herbs
(1,3,11)

DESSERTS

CHEESECAKE 12
berries / forest fruit sorbet
(1,2,3)

**SALTED CARAMEL
CRÈME BRÛLÉE** 12
vanilla ice cream
(1,2,3)

CHOCOLATE MOUSSE 10
cherry compote / shortbread /
baked white chocolate
(1,2,3)

CHEESE PLATTER 14
3 Dutch cheeses / rhubarb & ginger
chutney / walnuts / grapes / bread
(1,2,4)

MAINS

ROASTED AUBERGINE 16
white bean puree / chestnut puree
/ jerusalem artichoke / confit
shallots
(2,7,10,11)

PEARL BARLY RISOTTO 18
wild mushrooms / parmesan cheese
(2,10)

ROASTED CHICKEN 24
roasted chicken breast / mushroom
puree / pumpkin / chanterelle /
carrot / sage chicken jus
(5,10)

PEPPER STEAK 28
tender loin / oyster mushroom /
mashed potatoes / pepper sauce
(2,10)

STEAK & FRITES 32
butchers cut / béarnaise sauce /
served with frites
(2,3,10,11)

FISH OF THE DAY 24
green asparagus / fennel / sugar
snaps / smoked beurre blanc sauce
/ celeriac puree
(2,6,10)

CHEESE BURGER 22
beef, chicken or vegan patty /
lettuce / tomatoes / gherkins /
onions / cheese / served with
frites
(1,2,3,8,10)

SIDES

ROASTED CARROTS 6, 5

BRUSSELS SPROUTS 6, 5

RUSTIC FRITES 6, 5



The INKredibowl and Salmon Gravad Lax are our signature dishes,
specially developed by our chef to inspire the female traveller.