

SATCHMO'S TASTING MENU'S

SMOKED SALMON

apple sorbet | sweet & sour cucumber
caviar | crème fraîche



"AROMATIC BASA"

Telmo | Verdejo & Vvura | Ruada | Spain

SCALLOPS

avocado | chilli 'caviar' | asparagus



"VERY CHARDONNAY"

Anne de Joyeuse | Limoux | France

DUCK BREAST

beetroot | figs | balsamic jus



"VILLA BLANCHE"

Camel & Joseph | Languedoc-Roussillon | France

BLACK ANGUS STRIPLOIN & HOME-CURED PASTRAMI

cauliflower creme | balsamic onions
hazelnut | roasted garlic jus



"TOASTED TEMPRANILLO"

Arco de curiel | Ribera del duero | Spain

CHEESE SELECTION

with the '6-course menu'



"BOAL MADEIRA"

Barbeito | madeira | Portugal

WHITE CHOCOLATE FONDANT

amarena cherries | marshmallow
pistachio ice-cream



"RECIOTO"

Gorvina Rondinella Molinara | Valpolicella | Italia

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| | | 🍷 |
| 4-COURSE MENU | 45 | 70 |
| 5-COURSE MENU | 54 | 86 |
| 6-COURSE MENU | 62 | 100 |

* TO BE ORDERED PER TABLE

PRE DINNER BITES

BREAD & BUTTERS 4.5

IBERICO & OLIVES 9.5

CHARCUTERIE

homemade pastrami & pâté
Duke of berkshire pancetta & sausages
Dutch 'Klaasje' van Olijck
pickles | Satchmo's bbq sauce | crispy toast
single 12.5 | to share 17.5

THE 'PERLE IMPERIAL'

CAVIAR

10 GR
poached egg with hollandaise & toast
25

50 GR
blinis with crème fraîche,
roasted walnuts & an iced vodka shot
100

OYSTERS

FRESH CHUCKED OYSTERS
½ dz 20 | 1 dz 39

OYSTER SPECIAL
3 pc 12.5 | ½ dz 24

JAPANESE GRILLED OYSTERS
3 pc 12.5 | ½ dz 24

SATCHMO'S DESSERTS

CHOCOLATE & APRICOT

GANACHE 9.5

caramel ice cream | 'boerenmeisjes' mascarpone | cinnamon crisp

BLUEBERRY PANNA COTTA 9.5

yoghurt ice cream | merengue | pink chocolate | cookie crumble

MATCHA CRÈME BRÛLÉE 9.5

white choco ice cream | crispy chocolate

THE DUTCH CHEESE

SELECTION 13.5

selection of five artisanal cheeses | crackers
chutney | roasted nuts

DESSERT SPECIAL

changing sweets & treats

THE GRAND

SATCHMO DESSERT

TASTING PLATTER 9.5 P.P.

four people minimum...

SPECIAL COFFEE

IRISH COFFEE 9.5

SPANISH COFFEE 9.5

FRENCH COFFEE 9.5

AMERICAN COFFEE 9.5

ITALIAN COFFEE 9.5

TO SHARE OR NOT TO SHARE...

GRILLED GREEN ASPARAGUS 11.5

roasted hazelnut | poached egg
Hollandaise | Parmesan

JOSPER AVOCADO 9.5

soy vinaigrette | roasted sesame | cress

BURRATA CROSTINI 12.5

wild mushrooms | thyme | garlic

TOMATO TARTE TATIN 12.5

burrata | rosemary foam | rocket salad

TUNA PIZZA 15.5

basil mayo | kimchi mayo | herring caviar

SEABASS CEVICHE 14.5

aji amarillo | lime | chilli | scallions

GRILLED SCALLOPS 10.5

soy vinaigrette | lotus chips

SPICY BBQ PRAWNS 12.5

garlic & chilli oil | grilled lemon

STEAK TARTARE 14.5

hand-cut | 63°C yolk | kimchi mayo

BEEF TATAKI 15.5

butter soy | garlic chips | scallions

RAINBOW TOMATO SALAD 9.5

watermelon | basil mayo | croutons
add: burrata +6

CAESAR SALAD 10.5

poached egg | anchovy | croutons | Parmesan
add: bbq chicken +3 | crispy bacon +2 | grilled gamba +5

BBQ & GRILL

PICK YOUR SAUCE:

béarnaise | chimichurri | roasted garlic jus | BBQ sauce

TENDERLOIN

160 gr | 24

NEW YORK STRIP

250 gr | 36

CÔTE DU BOEUF

700 gr | 70

TENDERLOIN

240 gr | 35

HOUSE STEAK

250 gr | 26

BBQ CHICKEN

350 gr | 25

TOPPINGS:

fresh grated truffle + 5 | pan seared foie gras +9 | 5 gr caviar + 10 | ½ lobster + 26

FISH

CATCH OF THE DAY

changing fish special

MISO SEA BASS FILLET 21

honey & miso glaze | Asian greens | noodles

LOBSTER A LA PLANCHA

herb butter | grilled lemon | chilli garlic oil
½ 27.5 | whole 52.5

PASTA

TRUFFLE & RICOTTA RAVIOLI 19.5

Parmesan | sage butter | green asparagus

GRILLED LOBSTER PAPPARDELLE 34.5

½ lobster | grilled tomato | salsa verde

SIDES

BBQ MUSHROOMS 4

GREEN SIDE SALAD 3.5

OVEN-ROASTED POTATOES WITH

MELTED PARMESAN 4.5

GRILLED ASPARAGUS & ROASTED HAZELNUTS 8.5

THICK FRIES & HOMEMADE MAYO 5

ADD: PARMESAN +2 | TRUFFLE +3