

DINNER

STARTERS

SOUP OF THE DAY

Soep van de dag
9

CREAMY TOMATO SOUP

With croutons and basil
Romige tomaten soep, met croutons en basilicum
9

INK SALAD

Black quinoa, goats cheese, endive, lettuce, yellow beet, and blanched celery
Zwarte quinoa, geitenkaas, andijvie, radijs, gele biet, geblancheerde selderij
12

MOZZARELLA & PORTOBELLO SALAD

Radicchio, spinach, curl endive, hazelnuts, jus de cèpes and soy dressing.

Mozzarella en portobello salade, met rode sla, spinazie, krul andijvie, hazelnoten, eekhoornpjesbrood jus en soja dressing

13

STEAK TARTARE

Egg yolk gel, capers berry, cornichons, served with rustic brown bread.

Steak tartaar, eigeel gel, appel kappertjes, augurk, croutons, geserveerd met boerderij brood

13

MAINS

STEAK FRITES

250 gram rib-eye, café de Paris butter, sun dried tomato. Served with fries
250 gram rib-eye, café de Paris boter, zongedroogde tomaat. Geserveerd met friet
26

OVEN BAKED SALMON

With creamy truffel, potatoe and leek purée
Zalm uit de oven met romige truffel prei en aardappel purée
20

PUMPKIN RISOTTO

With feta and roasted pumpkin seeds.
Pompoen risotto, met feta, en oven gebakken pompoenpitjes
16

THE BURGER

Beef/chicken or vegan patty, lettuce, tomato, red onion, cheese, gherkin on a sesame bun. Served with fries
Rund/kip of vegan burger, sla, tomaat, rode ui, kaas en augurk op een sesambroodje. Geserveerd met friet
18

DESSERTS

CHEESE CAKE

With fresh berries, and forest fruit sorbet
Cheese cake, met verse bosbessen, en bos vruchten sorbet
9

WARM CHOCOLATE LAVA CAKE

With vanilla ice cream
Warme chocolade lava cake met vanille ijs
9

VANILLA MOUSSE & STRAWBERRIES

Vanilla mousse en aardbeien
9

CHEESE PLATTER

Selection of Dutch and international cheeses with fig chutney, grapes and kletzenbrood
Kaasplank, selectie van Nederlandse -en internationale kazen met vijgen chutney, druiven en kletzenbrood
12



The INK salad is our signature dish specially developed by our chef to inspire the female traveler. A light vegetarian salad, great to start your meal or enjoy as a light lunch dish.

Please let us know if you have allergies or dietary wishes.

Heeft u een allergie of dieetwens?

Laat het ons weten!

DRINK MENU

SODA

Coca Cola, Light or Zero	3
Ice Tea peach or lemon	3,5

EAST IMPERIAL TONIC

Choice: Yuzu or grapefruit tonic, ginger beer	4
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BEER

Heineken 0.0% (bottle)	3
Stella Artois (bottle)	4,5
Hertog Jan	3,5
Lowlander White Ale (bottle)	6,5

COCKTAILS

Cosmopolitan	12,5
Paloma	12,5
Aperol spritz	10
Tanqueray Gin & Tonic	12,5

JUICE

Choice: Orange, apple, pear, cranberry, tomato, pineapple, grapefruit	3,5
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FEVER-TREE SODA

Choice: Indian, elderflower, mediterranean, lemon, ginger ale, lemonade	4
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WATER

Bru Still / Sparkling 0,25L	3
Bru Still / Sparkling 0,75L	5,5

WINES

SPARKLING

Cava Brut 'Arte Latino' / Penedès / Spain	7,5 37,5
Billecart-Salmon Brut Réserve / Champagne / France	15 92,5
Veuve Clicquot Brut / Champagne / France	- 80
Veuve Clicquot Brut Rosé / Champagne / France	- 90

WHITE

Cantina Gorgo / Chardonnay / Italy / 2017	5,5 27,5
Esperanza / Verdejo Viura / Spain / 2020	7,5 37,5
The Ladybird / Chardonnay & Chenin Blanc / South Africa / 2017	8 40
Bernard Defaix / Chablis / France / 2020	- 42,5

ROSÉ

Villa Wolf / Pinot Noir / Germany / 2018	5,5 27,5
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RED

Domaine St. Felix / Cabernet Sauvignon, Merlot & Carignan / France / 2016	4,5 22,5
Château Brande-Bergere / Merlot, Cabernet Franc, Cabernet Sauvignon / Bordeaux / 2016	7 30
Château Carignn / Bordeaux Blend / France / 2016	- 40
Cossetti Barbaresco / Nebbiolo / Italy / 2015	- 60

BAR SNACKS

Beef bitterballen – 6 pieces	9
Cheese bitterballen – 6 pieces	9
Cheese sticks – 7 pieces	7,5
French fries	6