



# FOOD MENU

HOTEL LOCATION | 8TH Floor  
KITCHEN HOURS | Monday - Sunday 3PM - 11PM

## APPETIZERS

**Bitterballen**.....\$15

Beef and Gravy Croquettes, Stone Ground Mustard, Gherkins, Whipped Butter, Torn Dark Rye Bread

**Hummus**.....\$14

Roasted Beet Hummus, Toasted Pita Points, Za'atar, Toasted Pine Nuts, Herbs, Olive Oil

**Gehaktballen**.....\$18

(3) Spiced Pork and Beef Meatballs, Curly Endive Bacon Mashed Potatoes, Grilled Onions, Pan Gravy, Herbs

## SHAREABLES

**Garlic Knots**.....\$13

House-made, Shaved Manchego, Roasted Garlic Butter, Herbs (V)

**Mosselen**.....\$18

1 lb. Steamed Mussels, White Wine Sauce, Onion, Shaved Fennel, Torn Sourdough, Whipped Butter

**Saté Babi**.....\$16

Marinated Pork Shoulder, Skewered, Peanut Sauce, Herbs

**Charcuterie**.....\$26

Specialty Meats, Artisan Cheeses, House Mustard, Fig Jam, Crisp Breads, Olives, House-made Pickles

**Kibbeling**.....\$16

Battered Cod, Roasted Garlic Aioli, Fried Capers, Herbs

## SALADS

**Winter Veg**.....\$15

Roasted Sweet Potato, Pearl Couscous, Arugula, Pepitas, Candied Walnuts, Crispy Sage, Sherry Vinaigrette

**Winter Caesar**.....\$14

Romaine, Parmesan, Dark Rye Croutons, Black Pepper, Roasted Parsnip Caesar Dressing

## SANDWICHES

Add a half Caesar: \$7

Add a half Winter Veg: \$8

Add a side of fries: \$4

**Uitsmijter**.....\$15

Open Face, Seared Ham, Blistered Cherry Tomatoes, Saffron Pickled Pearl Onion, Two Fried Eggs, Dark Rye Bread, Aged Beemster Gouda

**Grilled Cheese**.....\$17

Sharp White Cheddar, Raclette, Goat Cheese, Tomato, Caramelized Onions, Sourdough

**Gehaktballen**.....\$16

Sliced Dutch Meatballs, Grilled Onions, Shaved Fennel, Pan Gravy, Dark Rye Bread

**Smash Burger**.....\$20

Two Smash Patties, Lettuce, Tomato, Haystack Onions, Bacon-Fig Jam, Raclette, Toasted Kaiser Roll

## ENTREES

**Lamb Chops**.....\$35

(3) Lamb Chops, Chimichurri Marinade, Saffron Pickled Pearl Onions, Pearl Couscous, Romesco, Herbs

**Scallops**.....\$32

(3) U10 Scallops, Roasted Sweet Potato Coins, Red Pear Cream, Scallion Curls

**Roast Chicken Maafe**.....\$28

Rubbed and Roasted Chicken Thigh, West African Peanut Stew, Shaved Kale, Crushed Peanut, Herbs

**Steak**.....\$39

Beef Tenderloin Au Poivre, Curly Endive and Bacon Mashed Potatoes, Garlic Broccolini, Garlic Knot, Herbs

\*All parties of 6 or more will be subject to an automatic 20% gratuity. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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