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TRIBUTE PORTFOLIO

RESTAURANT & BAR  
**Lunch**

**12:00am – 2:00pm**

### Soups

**Seasonal Soup | € 9,50** ✓

Check with the team

### Salads

**Caesar Salad | €15,50** ✓

Parmesan, croutons, tomatoes, boiled egg  
Add chicken + €3,00

**Bulgur Salad | €17,50** ✓

Mango, pepper, cauliflower, corn

**Salmon Salad | €19,50**

Mustard dill dressing, tomatoes, pine nuts,  
mesclun

### Pasta

**Pasta Pesto | €18,50**

Pesto, chicken, Parmesan

### Sandwiches

✓ **Avocado Toast | €16,50**

Poached egg, tomato, chimichurri,  
sour dough bread  
Add chicken + €3,00

**Chicken Burger | €19,50**

Bacon, spiced aioli, lettuce, tomato  
✓ vegetarian option available

**Vitello Tonato | €18,50**

Tuna mayonnaise, capers, onions

✓ **Baguette Brie de Meaux | €17,50**

Brie, pesto, honey, thyme, walnut

**Burger the Den | €19,50**

Green tomato relish, brioche, cheddar, lettuce  
tomato, onion  
✓ vegetarian option available

**Rib Eye Sandwich | €19,50**

Sundried tomato dip, pickled red onion

### Dessert

✓ **Cheesecake | €10,50**

Spiced pineapple salsa

### Bar Bites

**Bitterballen | €10,50**

8 pieces, mustard

✓ vegetarian option available

✓ **Nachos | €13,50**

Guacamole, salsa, creme fraiche,  
cheddar, olive, corn



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TRIBUTE PORTFOLIO

CURRENT BAR  
**BAR & BITES**

**14:00pm – 11:00pm**

**Current Burger | € 23,50**

Angus burger, little gem, Coeur de boeuff tomato, red onion compote, Old Bosschenaer cheese, Ajvar, pickle, Truffle mayonnaise, glass bread

**Ceasar salad | € 17,50**

Little gem, marinated anchovies, parmesan, egg, sourdough croutons, Caesar dressing, bacon

**Camembert | € 19 ✓**

Camembert from the oven – rosemary – thyme – sourdough

**Desserts**

**Bossche Ice Bol | €10,50 ✓**

Whipped cream, vanilla, forst fruit ice cream, forest fruit

**Creme Brullee | €9,50 ✓**

Vanilla, jasmin

**Tartelette | €10,50 ✓**

Strawberries, white chocolate, yuzu mousse

**Charcuterie | €24**

Fuet, salami Milano, duck rillete, bread & butter, Livar coppa di Parma, olives, pickles

**Bitterballen | €12**

7 pieces, coarse mustard mayonnaise

**Tempura Ebi Shrimp €10.50**

5 pieces, chili sauce

**Karaage €12**

7 pieces, chili sauce

**Croquette platter | €14**

2 vegetable croquettes, 2 Chorizo croquettes, 2 Bacalhau croquettes, lime mayonnaise, Avjar

**✓ Corn ribs €9.50**

Fried corn on the cob with ras el hanout mayonnaise & Chimi churri

**Gaey oysters**

3 pcs | €15, 6 PCS | €27, 9 PCS | €40  
Red wine vinegar, shallot, lemon

**Chipirones Fritas | €12**

Sumac, lime mayonnaise, cress

**Pata negra 80 grams | € 19**

Iberico Bellota, grilled bread

**✓ Padron peppers | €9**

Smoked salt – grilled bread



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TRIBUTE PORTFOLIO

## CURRENT RESTAURANT Dinner

### 5:00pm – 10:00pm

#### Starters

**Asparagus | €15** ✓

Goat butter, wild garlic, smoked egg yolk, kohlrabi

**Mackerel | €12**

Watercress, radish, grapefruit, sourdough

**Bisque de Homard | €15**

Saffron cream, creme fraiche, Dutch shrimp, crostini

**Canard | €18**

Foie gras, brioche, apricot, pistachio

**Steak Tartare | €16**

Herring caviar, vegetable pearls, onion, quail egg

#### Sides

**Frites | €7** ✓

**Patatas Bravas | €7** ✓

**Seasonal vegetables | €7** ✓

with Beurre de Paris

**Steamed Rice | €7** ✓

#### Main Courses

✓ **Risotto | €22**

Asparagus, field mushroom, leguminous vegetables, Parmesan

**Poussin | €27**

Hasselback, carrot, Albufeira sauce

**Dorade | €29**

Beluga lentils, green asparagus, antiboise, fenne

**Sole Meunière | €70**

Lemon, jus de veau, capers, fries

**Tournedos Rossini | €45**

Brioche, duck liver, celeriac, madeira jus with freshly  
add shaved truffle | €10

#### Dry Aged

**Tomahawk | 800 gram | €110**

**Entrecote | 250 gram | €32**

**Flat Iron Steak | 250 gram | €32**

**Rib eye | 250 gram | €35**

Meat from the cupboard is served with a sauce of your choice: Beurre de Paris, Béarnaise sauce, Truffle pepper sauce, or Red wine sauce.

#### Desserts

**Classic Dame Blanche | €12**

Almond parfait, white peach, lemon sorbet, currants

✓ **Chocolate | €12**

Joconde cake, chocolate, verjuice, apricot

✓ **Crème Brûlée | €12**

Vanilla, jasmin, almond ice cream

✓ **Cheese | €12**

Four Dutch cheeses, quince, truffle honey, Kletzenbrood