

The Butchers Block

We serve Creekstone Farms natural Black Angus Beef
USDA certified aged 35 days

Bone in rib eye 500 gr.	€ 39.50
New York strip 250 gr.	€ 28.00
Rump 225 gr.	€ 24.00
Fillet 225 gr.	€ 34.50
T-bone 800 gr. (for 2 people)	€ 67.50

Sauces

Classic Béarnaise
Peppercorn
Creamed horseradish
Red wine 'bordelaise'
Steak
Herb butter

Side dishes

Hand-cut chips
Mashed potatoes
Roast potatoes with Maldon sea-salt
French beans, sauteed shallots
Portobello mushrooms
Creamed spinach
Roasted onions, rosemary and pancetta
leaf salad

Recommended wines by the Glass

<i>Chianti Classico, Peppoli, Italy</i>	€ 6.50
<i>Malbec Reserve, Bodega Norton, Argentine</i>	€ 6.95
<i>A.C. Saint-Emillion, Dupray, Bordeaux, France</i>	€ 7.50

Main Courses

Braised lamb shank, mashed potatoes and french beans € 20.50
Masi Campofiorin Vino Ripasso, Veneto, Italy € 5.95 glass

Grilled Breast and slow-cooked leg of maize fed chicken, € 18.50
confit of lemon, garlic, thyme and roast potatoes, € 5.50 glass
Merlot, Stimson Estate, USA

Tomato risotto, herb salad, nut brown butter vinaigrette € 16.50
Chardonnay, Stimson Estate, USA € 5.50 glass

Lilbosch Abbey pork chop with glazed apple € 19.50
Merlot, Stimson Estate, USA € 5.50 glass

Grilled Canadian lobster with herb butter € 36.50
Chardonnay, Chateau de Fuissé, Frankrijk € 7.25 glass

Fillet of seabass, buttered potatoes, spinach € 21.00
and roasted tomato, basil dressing
Casa Lapostolle, Sauvignon Blanc, Chili € 6.50 glass

Roasted Cod, braised leeks and Dutch shrimps € 19.50
Riesling Reserve, Alsace E. Boeckel, Frankrijk € 6.25 glass

Specials

Check our specials board for the latest dishes including our 100 mile specialties, dishes created from food sourced locally from carefully selected Dutch artisanal growers and producers