

Mata-Kai

BAR · RESTAURANT · LIVING

MIEZZE

HUMMUS WITH LAMB MINCE parsley - roasted grapes - sumac	9,00	DUCK RILLETES lime labneh - kimchi - cress	9,50
ZALOUK AND WALNUT HAYDARI bread - za'atar - olive oil	7,50	OYSTERS ZEEUWSE PLATTE N° 3 on ice - mignonette - lemon	3,50 / 19,50
BEETROOT AND GIN CURED SALMON yacon - snow crab mayonnaise - red onion	10,50	CALAMARI WITH FENNEL SEED apple aioli - pomelo - sprouts	7,50
ROMESCO WITH GRILLED VEGETABLES fennel - eggplant - charred scallions	8,50	MEZZE - VEGETARIAN MEZZE selection of the chef	p.p. 12,50 / 12,00

SOUP & SALAD

ROASTED PUMPKIN SOUP - CHORIZO parmesan croutons - smoked chilli - sage	7,50 / 8,50
BURRATA WITH POACHED PEAR spelt - sherry dressing - hazelnut	11,50 / 16,50

PASTA

SWEET SHALLOT RICOTTA RAVIOLI jerusalem artichoke - bay leaf butter - pecorino	11,50 / 17,50
LINGUINE WITH VONGOLE peperoncini - mollica frita - fennel green	12,00 / 18,00

MAINS

GRILLED VEAL RIBEYE calvados butter - castelfranco - trevise tardive	21,50
CATCH OF THE DAY DAILY seasonal - North Sea	daily
CAULIFLOWER AND FETA FRITTERS grilled rutabaga - tomate frito - aleppo pepper	18,50
VENISON BOURGUIGNON smoked mash - apple - pancetta - gremolata	20,50

SIDES

OVEN ROASTED NICOLA POTATOES pimentón - rosemary - yogurt aioli	4,50
STIR FRIED GREENS garlic - chilli - soy - tahini	4,50
MUJADDARA lentils - rice - caramelized onions - cumin	4,50
ROASTED WINTER ROOTS zhug - olive oil	4,50

DESSERTS

AFFOGATO AL CAFFÈ Dutch 'speculaas' spices ice cream	4,50	CRÈME BRÛLÉE mandarin - cardamom	6,50
CHOCOLATE GANACHE PIE blood orange campari sorbet - cocos crumble	7,00	CHEESE PLATTER WITH PLUM COMPÔTE comté - chabichou - blue stilton - nut bread	9,50

We cannot guarantee the absence of allergens in our dishes, please inform your waiter.

