

# New York

STEAKHOUSE

MENU

- IF YOU HAVE AN ALLERGY, PLEASE LET US KNOW. -

## STARTERS

FRENCH ONION SOUP	€ 7,50
Homemade French onionsoup, served with a grated cheese crouton	
SOUP OF THE DAY	€ 7,50
Ask the waiter for today's freshly made soup	
CAPRESE	€ 14
Fresh buffalo mozzarella with tomato, olive oil, fresh basil & pine nuts	
BRUSCHETTA	€ 11,50
With cherry tomato and red onion	
ESCARGOTS	€ 14
Snails in garlic butter, served with French bread	
SMOKED SALMON & TOAST	€ 14
With homemade sour cream & chive spread	
BEEF CARPACCIO	€ 15
Tender sliced beef, with parmesan cheese and pine nuts	
TIGER PRAWNS	€ 14
Four tiger prawns pan-fried in garlic, chili & white wine, served with garlic mayonnaise	
CHICKEN CAESAR SALAD	€ 14
Tossed salad with caesar dressing, chicken and bacon	

## DAILY 3 COURSE MENU

(ASK YOUR WAITER)

}	Starter	}
	.....	
	Main	
	.....	
	Dessert	
	€ 33	

## FROM THE GRILL

BIG DUTCH ENTRECOTE (330 GRAM)	€ 27,50
.....	
The finest Dutch beef, M.R.IJ., for hungry people	
URUGUAY RIB-EYE (230 GRAM)	€ 26
.....	
Grainfed, an incredible piece of naturally tender meat	
NEW YORK WARM BEEF SALAD	€ 22
.....	
Tender slices of Black Angus entrecôte pan fried with oyster mushrooms, red onion & peppers, set on mixed salad leaves, with sesame oil coriander & chili dressing	
SPARERIBS	€ 22
.....	
With homemade BBQ marinade	
LAMB CHOPS	€ 26
.....	
New Zealand lamb marinated in olive oil, rosemary & garlic	
ABERDEEN BLACK ANGUS (230 GRAM)	€ 30
.....	
Delicious entrecôte from USA	
FILET OF BEEF (210 GRAM)	€ 31
.....	
Tender Irish beef fillet cooked to your liking	
PORTERHOUSE STEAK (500 GRAM)	€ 38
.....	
M.R.IJ. Porterhouse steak for people who can handle a lot of meat	
MIXED GRILL	€ 30
.....	
Spare ribs, lamb chops, chicken & entrecôte	

TOMAHAWK STEAK TO SHARE - Blond d'Aquitaine meat

€ 70

With onion rings, sautéed mushrooms & onions, rocket salad, grilled tomato and cream potatoes

**FOR 2 PEOPLE**

TIGER PRAWNS	€ 22
.....	
Eight tiger prawns pan-fried in garlic, chili & white wine served with garlic mayonnaise	
GRILLED SALMON STEAK	€ 24
.....	
With dill & crème fraîche sauce	
MARINATED HALF ROAST CHICKEN	€ 21
.....	

All Main courses are served with cream potatoes and roast vegetables,  
(fries + € 2,5 supplement)

## VEGETARIAN

GRILLED VEGETABLE SKEWERS	€ 16
.....	
With Pilau rice	
STUFFED PAPRIKA	€ 15,50
.....	
with rice, sun dried tomatoes, onion, mushroom & cheese	

## SIDE DISHES

ROCKET SALAD with balsamic dressing & parmesan cheese	€ 7,50
.....	
SAUTÉED MUSHROOMS	€ 5
.....	
SAUTÉED ONIONS - seasoned onions pan-fried in butter	€ 5
.....	
BEER BATTERED ONION RINGS	€ 5
.....	
GRILLED CORN ON THE COB - served with butter	€ 5
.....	
EXTRA BREAD - from Vlaamsch Broodhuys	€ 5
.....	

## DESSERTS

HOME MADE NEW YORK CHEESE CAKE	€ 7,50
.....	
LEMON PIE	€ 7,50
.....	
From the famous Amsterdam patisserie Holtkamp	
DAME BLANCHE	€ 7,50
.....	
Vanilla ice cream with chocolate sauce	
TIRAMISU	€ 7,50
.....	
Classic Italian style tiramisu	
DUTCH APPLE PIE	€ 6,50
.....	
Delicious warm apple pie with fresh cream	
CHOCOLATE TRUFFLE PIE	€ 8
.....	
CHEESE BOARD	€ 11,50
.....	
Selection of brie, camembert, gruyère, old & young Dutch cheese	



## CHAMPAGNE

Moët & Chandon Brut Impérial	€ 12,50 / € 75
Veuve Clicquot Brut	€ 75
Veuve Clicquot Rosé	€ 85
Moët & Chandon Ice Impérial	€ 75
Ruinart Blanc de Blanc	€ 100
Louis Roederer Cristal Vintage 2009	€ 270
Dom Perignon Vintage	€ 210

## BUBBLES

Cava - Perelada - Stars Brut & Brut	€ 36
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## DIGESTIF

Floralis Moscatell - dessert wine	€ 5,50
Dow's late bottled vintage port 2009	€ 5,50
Vieille réserve Calvados	€ 6,30
Talisker storm	€ 7,90
Jiame I 30 years brandy	€ 12,50

Various Gin & Tonics: ask your host for the full list



## RED WINE

Bordeaux - La Tulipe - France, Bordeaux	€ 5,50 / 33
Pinot Noir - Attitude Pascal Jolivet - France	€ 5,50 / 33
Côte du Rhône - Guigal - France, Rhône	€ - / 33
St. Emilion Gran Cru - Chateau Grand-Pey-Lescours - France	€ 9,50 / 48
Cabernet Sauvignon - Gran Coronas - Torres - Spain	€ - / 36
Malbec - Lujan de Cujo - Luigi Bosca - Argentina, Mendoza	€ - / 36
Rioja Reserva - Marques de Riscal - Spain, Rioja	€ - / 39
Cabernet Sauvignon - Mas la Plana 2010 - Torres - Spain, Penedes	€ 15 / 75
Cabernet Sauvignon - Vinya La Scala - Jean Leon - Spain, Penedes	€ 14 / 70
Merlot & Petit Verdot - Jean Leon 3055 - Spain, Organic Wine	€ - / 36

## WHITE WINE

Sauvignon Blanc - Attitude Pascal Jolivet - France Loire	€ 5,50 / 33
Chardonnay - Monterre - France, Langedoc	€ 5,50 / 33
Chablis St. Martin - La Roche - France, Chablis	€ - / 42
Sancerre - Pascal Jolivet - France	€ - / 45
Pinot Blanc - Trimbach - France, Elzas	€ - / 33
Sauvignon Blanc - Fransola - Torres - Spain, Catalunya (oak-aged white wine)	€ - / 48
Sauvignon Blanc - Peter Yealands - New Zealand, Marlborough	€ - / 36
Grüner Veltlinger - Allram - Austria	€ - / 33

## ROSÉ WINE

AIX Rosé - France	€ 6 / 36
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