Appetizers

House-Blend Nuts

Wasabi nuts, almonds, pistachio, raisin and banana chips 5,5

Bread Basket

Sourdough bread and tomato focaccia. Served with chipotle butter, pesto and olive oil 7,5

Dirty Duck's Black Pepper Buns

Steamed bapao filled with duck in black pepper sauce and Amsterdam onions (3 pcs) 8,5

Beetroot Tapenade

Roasted beetroot spread with walnuts, balsamic, taggiasca olives and tahin. Served with crudité and bread 8,5

CT's Nacho Libre

El Jefe's tortilla chips oven roasted, 'yerba buena' spice mix, corn, young goats cheese, spring onion and jalapeno. Served with cream 'n chives sauce and salsa 11,5

Chicken 'N Cheese Meatballs

Cumin and pimento flavored chicken meatballs, pimento and cumin (6 pcs) 6,5

Smoked Ribeye Springroll

Rice paper filled with thin sliced smoked ribeye, spring onion, bok choy, cucumber, sweet 'n sour ginger and oyster sauce 11,5

Duck 'N Prawn Gyoza

Dumplings filled with prawn and duck, grilled spring onion and truffle hoisin (2pcs) 9,-



*Please let us know if you have any dietary requirements



Starters

Togarashi Tuna

Tuna tartare, yuzu, togarashi herbs, soy marshmallow, served with Kimchi salad and nori crackers 12,5

Smoked Ribeye Springroll

Rice paper filled with thin sliced smoked ribeye, spring onion, bok choy, cucumber, sweet & sour ginger and oyster sauce 11,5

Duck 'N Prawn Gyoza

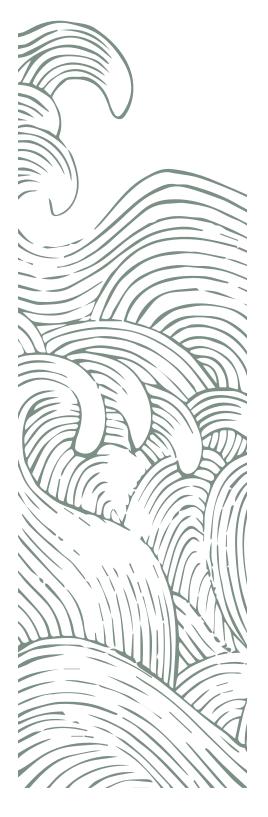
Dumplings filled with prawn and duck, grilled spring onion and truffle hoisin (2 pcs) 9,-

Le Souk

Oven roasted eggplant with garlic, lemon, quark, mesclun and dukha 10,5

Barbabietole Arroste

Roasted red beets, matured farmers cheese, balsamic cranberries and olives, hazelnut and young kale 10,-





Mains

Poussin

Oven roasted poussin with adobe spices, Mexican rice and chipotle beans 18,5

Indian Lentil Dhal

A working man's favorite: Roasted cauliflower, cashew nuts in a sweet potato and beluga lentil stew flavored with a fresh curry mix. Served with home made chapati & mint chutney 17,5

Dutch Ribeye

Pumpkin puree, enoki pickle and roasted caramelized little gem 22,5

Prawn & Chili 'Linguini'

Butterflied prawns, fresh rice noodle, fennel, Arrabiata sauce and fresh basil 16,-

Coconut Fish & Chips

Fresh cod fillet, roasted coconut, Asian slaw, coconut-lime leaf sauce and veggie fries 18,5

CT's Beef Burger

'Royale With Cheese': 160 gr Baambrugs grass fed cow, sweet 'n sour cucumber, spicy jalapeno, rocket, cream 'n chive sauce on a wholewheat burger bun. Served with veggie fries 14,5

Beet & Sheep's Cheese Burger (back by dope demand): Veggie burger made with red beets, roasted eggplant, spinach, and spicy tahini. Served with veggie fries 13,5





Desserts

Chocolate Lava Cake

Crowd Pleaser. Warm chocolate pie from the oven filled with salted caramel and vanilla ice-cream 8,5

Tiramisu Affogato

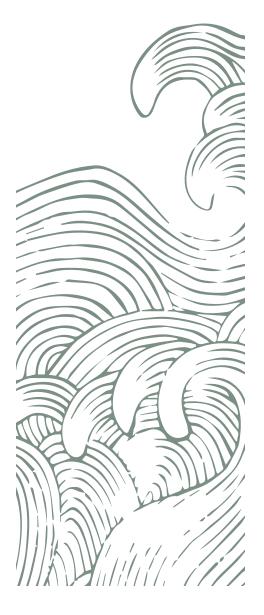
Mascarpone, espresso, burt miso sauce, almond and vanilla ice-cream 8,-

Piña Colada

Madeleine, brown rum, pineapple compote and coconut ice-cream 7,5

Espresso Martini

Vodka/ espresso/ Kahlua/ star anise, all shaken into an after-dinner perfection 9,-





CT's Booze

COCTAILS

Drunk Mr. Nilsson

Fresh coconut with a shot of brown rum 10,-

Espresso Martini

Vodka/ espresso/ Kahlua/ star anise, an all-time favorite 9,-

Paloma

Tequila/ grapefruit/ lime/ soda/ simple syrup 9,-

Tom Collins

Gin/lemon juice/soda/simple syrup 9,-

Bloody Mary

Vodka/ fresh & spiced tomato juice/ bacon 10,-

WINES

White

Verdejo / Sauvignon 2015 VDLT de Castilla, Spain glass 4,- / bottle 20,-

Pinot Grigio 2015 Venice, Italy 100% Pinot Grigio

glass 4,- / bottle 20,-

Chardonnay Barriques 2014 Languedoc, France glass 5,- / bottle 25,-

Pouilly Fumé 2014 Chateau Favray, France bottle 38,5





Rosé

Syrah 2015 Languedoc, France glass 4,- bottle 20,-

Red

Tempranillo Syrah "Castilla Y La Mancha', Spain glass 4,- / bottle 20,-

Malbec Languedoc, France glass 4,-/bottle 19,5

Primitivo 2014 Cantine Paradiso, Puglia, Italy glass 5,- / bottle 25,-

Vina Real 2012 Crianza Rioja, Spain bottle 37,5

Sparkling

Prosecco Spumante 'Treviso' Italy glass 6,- / bottle 29,5

BEERS

Dodo 5% 3,5

Type: Californian Common, Coffee & Coconuts house brew

Mannenliefde 6% 4,5

Type: Saison brewed with sezuan pepper, hops, flowers, honey

Gaia 7% 4,5

Type: India Pale Ale. We love American West Coasts IPAs

Thai Thai 8% 4,5

Type: Triple Triple with galangal root, orange peel, coriander seeds, lemongrass, chili pepper

Oedipus Beer Special

(ask our staff) 4,5



