

## to start off

**BREAD WITH AIOLI,  
OLIVE OIL AND SALT** € 7.5

**NACHOS** € 12  
+ vegan chilli + € 2

## starters

**BRUSCHETTA** € 14  
roasted tomatoes and sardines

**ROASTED BEETROOT** € 12  
feta cheese and smoky balsamic  
dressing

**NORTH SEA BISQUE** € 12  
shellfish and clams


**DUTCH SHRIMP CROQUETTES** € 13  
tartar sauce

**CLASSIC CARPACCIO** € 15  
**BEEF TENDERLOIN**  
rocket salad, parmesan cheese, capers  
and truffle mayonnaise

**CAESAR SALAD** € 13  
parmesan cheese, egg, croutons,  
romaine lettuce, caesar dressing, anchovy  
+ chicken + € 2  
+ prawns +€ 3.5  
also available as main course + € 6

## main course

**WAGYU BURGER** € 21  
brioche bun, sriracha mayonnaise and  
kimchi

**'BEYOND MEAT' VEGAN BURGER** € 20  
vegan bun, sriracha mayonnaise and  
wakame 

**GRILLED CORVINA** € 24  
“giant sea bass” and tomato salsa

**KING PRAWNS** € 25  
5 king prawns with aioli

**VEGAN CHILLI** € 21  
white rice and spicy cucumber salad

## FROM THE GRILL

choose between pepper sauce,  
chimichurri or Stroganoff sauce

**CÔTE DE BOEUF** € 7.5  
**CHEF'S SPECIAL** per 100 grams  
for two persons

**BAVETTE** € 25  
+ 2 king prawns € 5

**IBERICO PORK RACK** € 25  
+ 2 king prawns € 5

**SHASHLIK** € 23

All main courses are served  
with fresh fries and salad.

Please let us know if we can take  
any special dietary requirements  
or allergies into account.

## dessert

### SUMMER JOY € 12

rhubarb, strawberry mousse,  
white chocolate

### CHOCOLATE DOME € 11

crème brûlée filling

### DECONSTRUCTED € 12

#### TIRAMISU

presented in a unique way

### GELATO FROM ANGELICE € 3.5



per flavour

choose between: strawberry,  
chocolate, banana, caramel and  
changing seasonal flavour

### CHEESE PLATTER OF € 15

#### 'KALKMAN' CHEESE SPECIALIST

spicy goat cheese, old cheese from  
the region, Dutch red flora cheese,  
served with grapes, walnuts, apple  
syrup and TUC crackers

## digestive

### COFFEE SPECIALS € 8

Irish coffee

Italian coffee

French coffee

Spanish coffee

Licor 43 coffee

### FRESH MINT TEA € 4.5

### FRESH GINGER TEA € 4.5

### DESSERT WINE € 5.9

Estarhazy Beerenauslese

### PORT € 5

Tawny Port from Duroun, Portugal

### NEGRONI € 9

Gin, Martini Rosso, Campari

### RAMAZZOTTI AMARO € 6

### NONINO GRAPPA € 6

### CHARDONNAY BARRIQUE

### DIPLOMATICO RESERVA € 10

### EXCLUSIVA VENEZUELA

### YAMAZAKURA WHISKEY € 8.5

### HENNESSY VSOP € 10

Kalkman is the cheese specialist of this  
region. Visit the store at the Frederik  
Hendriklaan 149.

Smugglers Grill & Bar - Carlton Beach Hotel

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