

NY BASEMENT

RESTAURANT & COCKTAILBAR

Welcome at the NY Basement!
Exciting cocktails en culinary creations with the style of
the Roaring Twenties.

OYSTER

Classic Oyster	4.5
Poached Oyster with Champagne Beurre Blanc and Herring Roe	6
Oyster Rockefeller	6

MEAT

Charcuterie tasting 120 GR	17
Pata Negra 50 GR	9.5
Chorizo 50 GR	7.5
Truffle Salami 50 GR	7.5
Beef Teriyaki with Garlic and Spring Onion	17.5
Pork Belly with 5-Spice and Hoisin	10

FISH

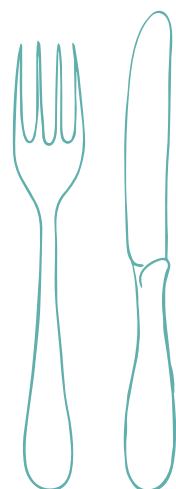
Tuna Sashimi with Wakame and Soy	20
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served until 23.00

Wanna try our chef Rob's favorites?
Choose the Chef's menu.

Chef's menu 4 courses 55

Chef's menu 5 courses 65



Cold starters

Dutch Crab Salad

Kohlrabi / Celery-Granny Smith Broth

17.5

Pressee of Veal Sucade

Leek / Mustard

17.5

Terrine of Carrot

Lovage / Sea Buckthorn / Dulse

15

Warm starters

Sole on the Bone

Beurre Blanc with eel / Capers / Lemon

21

Roasted Quail

Pumpkin / Almond / Ras el Hanout

20

Tomato Tarte Tatin

Burrata / Basil / Frisée

15

Main

Tuna Tataki

Buckwheat Noodles / Bok Choy / Yuzu

35

Sea Bass Fillet

Mussel / Langoustine Jus / Brandade

35

Sukade Steak from the Green Egg

Artichoke / Rosti / Buna Shimeji Mushrooms / Onion

35

Three Preparations of Berkshire Pork

Cheek / Belly / Bitterball

Girolles / Onion-Bacon Marmalade / Jonagold

32.5

Celeriac Steak from the Green Egg

Gnocchi / Parmesan / Eggplant

30

Desserts

Chocolate tuile

Frangelico / Orange / Spelt

15

Hazelnut Tartlet

White Grapes / Riesling Sorbet

15

Cheese

4 Varieties with complimentary garnishes

19.5