

Welcome at the NY Basement!

Exciting cocktails en culinary creations with the style of the Roaring Twenties.

OYSTER

Classic Oyster	5.5
Oyster à la Nam Kee from the BBQ	7
Oyster Rockefeller	7

MEAT

Charcuterie tasting 120 GR	18
Pata Negra 50 GR	11
Chorizo 50 GR	7.5
Fennel salami 50 GR	7.5
Truffle mortadella 50 GR	7.5

Served until 23.00

Wanna try our chef Rob's favorites?

Choose the Chef's menu.

Chef's menu 4 courses 65

Chef's menu 5 courses* 72.5

only per table

House-smoked salmon with lobster remoulade

Potato / shellfish oil / crostini

Seared scallop with crab rillettes*

Macadamia / Parmesan / buttermilk / celeriac

Porcini mushroom mousse

Truffle / brioche / tarragon

Roasted duck breast with port jus

Savoy cabbage / white grapes / walnut

Baba au rhum

Tonka bean white chocolate ice cream / pecan / pineapple

Allergies? Please inform our staff.

Starters	House-smoked salmon with lobster remoulade	20
	Potato / shellfish oil / crostini	
	Terrine of duck liver, veal cheek, and cured ham	20
	Mushroom / quince / balsamic	
	Steak tartare	20
	Shimeji mushrooms / crispy potato cracklings / piccalilli cream	
	Porcini mushroom mousse	17.5
	Truffle / brioche / tarragon	

Intermediate	Seared scallop with crab rillettes	20
	Macadamia / Parmesan / buttermilk / celeriac	
	Glazed veal sweetbread with homemade black pudding	20
	Jerusalem artichoke / Granny Smith apple	
B	Pumpkin and cumin Tarte Tatin*	17.5
	Savory apple ice cream / vadouvan / pumpkin seeds	

Main	Skrei fillet with herb crust	37.5
	White bean cream / Hollandaise sauce / Dutch shrimp	
	Grilled turbot fillet with poached oyster	40
	Herring roe / leek / onion / potato mousseline	
B	Roasted duck breast with port jus*	37.5
	Savoy cabbage / white grapes / walnut	
B	Green Egg-grilled tournedos with Madeira bone marrow jus*	40
	Rösti / parsnip / salsify	
B	Sauerkraut and smoked cheese Wellington*	35
	Mirepoix / morel sauce	

Pan-fried duck liver, recommended with: B 15

Desserts	Baba au rhum	12.5
	Tonka bean white chocolate ice cream / pecan / pineapple	
	Éclair with crème diplomate	12.5
	Salted caramel / orange ice cream / hazelnut	
	Cheese selection	20
	A selection of four cheeses chosen by our chef, served with garnishes	