



Specktake!

3 Course Menu €48,50

Autumn 2023

Starters (individually ordered €17,50)

SOUTH AFRICAN SALMON TROUT PIE

Smoked salmon trout | pumpkin creme | trout caviar | curied mayonaise.

Gerookt zalm forel taartje | pompoen creme | forel caviaar | kerrie mayonaise.

ITALIAN MUSHROOM RISOTTO.

Grilled quail breast | parmesan foam | pancetta crumble | basil oil.

Gegrilde kwartel borst | parmezaan schuim | krokante pancetta | basilicum olie.

KOREAN PORK SALLAD.

Roasted pork | kim chi | bulgogi sauce | garlic cashew crumble.

Geroosterd varkens vlees | gemarineerde groente | koreaanse barbecue saus | knoflook cashew crumble.

SPANISH SMOKED POTATO SOUP.

Artichoke & potato soup | safron croutons | warm aioli | jamon serano.

Soup van aardappel en artisjok | saffraan croutons | warme aioli | serano ham.

THAI TUNA TARTAR (+2)

Red tuna tartar | kafir lime mayonaise | bean sprout sallad | lime pepper.

Rode tonijn tartaar | limoenblad mayonaise | taugé salade | limoen peper.

AUSTRALIAN SMOKED BEEF TARTAR (+2,5)

Angus beef | cederwood smoke | quail egg | truffled mayonaise.

Angus beef | cederhout rook | kwartel ei | truffel mayonaise.

JAPANESE CRAB OKONOMIYAKI

Crab omelette | bonito flakes | tobiko op | soy sesame.

Krab omelet | tonijn flakes | mayonaise met eitjes van de vliegende vis | soya sesam zaad.

VEGETARIAN STARTERS

SPANISH SMOKED POTATO SOUP

Artichoke & potato soup | safron croutons | warm aioli | truffel potato chips.

Soup van aardappel en artisjok | saffraan croutons | warme aioli | chips van truffel aardappel.

ITALIAN MUSHROOM RISOTTO.

Grilled king mushroom | parmesan foam | basil oil | parmesan crumble.

Gegrilde boleet | parmezaan schuim | basilicum olie | krokante parmezaanse kaas.

VEGETARIAN MAIN COURSES:

JAPANESE MUSHROOM BENTO BOX.

Mushroom tempura | edemame beans | sticky rice | wasabi seaweed.

Gefrituurde paddenstoelen | soya bonen | kleefrijst | wasabi zeewier.

MEXICAN GRILLED "NO CHICKEN"

Grilled vegie chicken | Sweet corn creme | grilled potato's | cheddar jalapeno foam.

Gegrilde vegetarische kip stukjes | creme van mais | gegrilde aardappel | cheddar jalapeno schuim.

Main Courses (individually ordered €26,50)

SPANISH CONFIT DUCK.

Confit duck legg | celeriac creme | chorizo sauerkraut | pepper gravy.
gekonfijt eendenboutje | knolselderij creme | chorizo zuurkool | peper jus.

SCANDINAVIAN SALMON.

Slow cooked salmon | pea mash | dill mustard | hering roe.
Zacht gegaarde zalm | dopewrt creme | dille mosterd | haring caviaar.

AUSTRALIAN KANGAROO STEAK FRITES.

Grilled kangaroo loin | sweet potato fries | vadouvan mayonaise | rocket leafs.
Gegrilde kangoeroe | zoete aardappel friet | vadouvan mayonaise | rucola sla.

JAPANESE PRAWN BENTO BOX.

Miso prawns | edemame beans | sticky rice | wasabi seaweed.
Met miso gemarineerde gamba's | soya bonen | kleefrijst | wasabi zeewier.

MEXICAN VEAL PICANHA. (+2,5)

Grilled veal picanha | Sweet corn creme | grilled potato's | cheddar jalapeno foam.
Gegrild kalfs staartstuk | creme van mais | gegrilde aardappel | cheddar jalapeno schuim.

ITALIAN TUNA STEAK. (+3,5)

Red tuna steak | langoustine ravioli | black olive creme | lobster butter sauce.
Rode tonijn steak | langoustine ravioli | zwarte olijven creme | kreeften boter saus.

ZWEDISH PORK RACK.

Grilled pork rack, hay smoked potato's, berry jam, roasted parsnip.
Gegrilde varkens rack, op hooi gerookte kriel aardappel, bessen jam, geroosterde pastinaak.



Desserts (individually ordered €10)

AMERICAN APPLE PIE.

Apple confit | gingerbread biscuits | maple sirup ice cream | caramel.

Geconfijte appel | gember koek | esdoornsiroop ijs | karamel.

ITALIAN CHOCOLATE AND ROSEMARY CAKE.

Sticky chocolate cake | walnut crumble | rosemary ganache | mascarpone ice cream.

Kleffe chocolade cake | walnooten crumble | rozemarijn ganache | mascarpone ijs.

AUSTRALIAN PUMPKIN BREAD & BUTTER PUDDING.

Carmelised bread & butter pudding | praline creme | white chocolate crumble | rum and raisin ice cream

Gecarameliseerde broodpudding | creme van gecarameliseerde hazelnoot | witte chocolade crumble | boerenjongens ijs.

INDONESIAN PISANG CREME BRULEE.

Banana & lime leaf creme brulee | coconut & pineapple ice cream | banana crisps | peanut crumble.

Creme brulee van banaan en limoenblad | ananas cocos ijs | chips van banaan | pinda crumble

ITALIAN CHEESE (+2,-)

platter | tenerone | fontina | talleggio | gorgonzola picante | homemade focaccia.

Italiaans kaas plankje | tenerone | fontina | talleggio | gorgonzola picante | huisgemaakte focaccia.

SWEET TASTE OF THE WORLD. (+ 2,50)

apple pie | bread and butter pudding | chocolate cake | pisang creme brulee.

American apple pie | brood pudding | chocolade cake | creme bulee van banaan en limoenblad.

SPANISH COFFEE PLATTER.

Chocolate churros | orange custard | iced coffee | licor 43 espuma.

Met chocolade gevulde churros | sinasappel custard | ijs koffie | schuim van likeur 43.



A taste of Specktakel

This autumn, the "Taste of Specktakel" is truly honoring our restaurant's name.

Let your senses take you on a journey around the world with this "Specktacluar" menu and experience surprising combinations made with only the best ingredients from land and sea.

The kitchen brigade will passionately prepare a set 4 or 5-course menu with beautiful dishes including both a fish/seafood dish and a meat dish. If you like, you can add a wine pairing. For each course, our staff will choose a wine that accompanies your dish perfectly.

"A Taste of Specktakel" is only served per full table and cannot be ordered individually. Please let us know if you have any allergies, dietary restrictions or personal preferences. Our chef will keep those in account while making your menu.

However, due to the special nature of this menu, dietary changes are only possible to a limited extent. Unfortunately we cannot offer a vegan Taste of Specktakel.

'A taste of Specktakel'

4 Courses including 3 glasses of world wine:

€67,50 p.p.

5 courses including 4 glasses of world wine:

€85,- p.p.

4 Course menu without wine:

€54,50 p.p.

5 course menu without wine:

€65,- p.p.

Dessert wine not included

Als u voedselallergieën of voedselbeperkingen heeft, laat het ons dan weten

If you have any food allergies or food restrictions, please let us know