3 Course Menu €49,50

Winter 2024

Starters (individually ordered €17,50)

HAWAIIAN RAINBOW POKE BOWL.
Red tuna tartar I fresh soy beans I seaweed sallad I salmon roe.
Rode tonijn tartaar I verse soya boontjes I zeewier salade I zalm caviaar.

CHINESE PEKING DUCK SALLAD.
Roasted peking duck I sweet&sour cucumber I hoi sin sauce I garlic cashew crumble.
Geroosterde peking eend I zoet-zure komkommer I hoi sin saus I knoflook cashew crumble.

AUSTRALIAN KANGAROO MINCE MEAT PIE.
Curried kangaroo I pumpkin creme I macadamia crumble I rocket leafs.
Kruidige kangoeroe I pompoen creme I macadamia crumble I rucola sla.

PERUVIAN SALT & PEPPER SHRIMPS.
Crispy fried shrimps I aji amarillo mayonaise I tomato sallad I lemon pepper.
Krokant gefrituurde gamba's I gele peper mayonaise I tomaten salade I limoen peper.

ITALIAN QUAIL SALLAD. (+2,-)
Grilled quail breast I baby spinach I parmesan foam I pine nuts.
Gegrilde kwartelborst I spinazie salade I schuim van parmezaanse kaas I pijnboompit.

JAPANESE LOBSTER DASHI. (+2,5)
Lobster bouillion I shrimp gyoza I yuzu foam I fresh soy beans.
Kreeften soep I gamba pasteitje I yuzu schuim I verse soya boontjes.

USA BEEF AMERICAIN.
Filet americain style beef tartar I quail egg I truffled mayonaise I fried caper berries.
Filet americain style runder tartaar I kwartel ei I truffel mayonaise I gefrituurde kappertjes.

VEGETARIAN STARTERS

HAWAIIAN RAINBOW POKE BOWL.
"no tuna" tartar, fresh soy beans I seaweed sallad I lime mayonaise.
Tartaar van tapioca "tonijn" I verse soya boontjes I zeewier salade I limoen mayonaise.

ITALIAN MUSHROOM SALAD
Grilled king mushroom I baby spinach I parmesan foam I pine nuts.
Gegrilde konings boleet I spinazie salade I schuim van parmezaanse kaas I pijnboompit.

VEGETARIAN MAIN COURSES:

JAPANESE MUSHROOM BENTO BOX.
Teriyaki glazed mushrooms I edemame beans I udon noodles I wasabi seaweed.
Met teriyaki gelakte paddenstoelen I soya bonen I dikke noodles I wasabi zeewier.

ITALIAN GRILLED "NO CHICKEN"
Grilled vegie chicken I green asparagus I parmesan flackes I balsamic glaze.
Gegrilde vegetarische kip stukjes I groene asperges I parmezaan schaafsel I balsamico stroop.

Main Courses (individually ordered €28,50)

SCANDINAVIAN SMOKED COD.
Smoked cod fillet I celeriac mash I crayfish beurre blanc I hering roe.
Gerookte kabeljauw filet I knolselderij creme I rivierkreeft boter saus I haring caviaar.

SPANISH DUCK LEG.
Chorizo spiced confit of duck I Saffron sauerkraut I grilled potato I red wine gravy
Geconfijt eenden boutje I saffraan zuurkool I gegrilde kriel I rode wijn jus.

AUSTRALIAN KANGAROO STEAK.
Grilled kangaroo loin I smoked baby potato's I curied mayonaise I rocket leafs.
Gegrilde kangoeroe I gerookte kriel I kerrie mayonaise I rucola sla.

KOREAN GOCHUJANG PORK RACK.
Spicy marinated pork rack I sticky rice I kim chi vegies I ssamjang saus.
Pikant gemarineerde varkensrack I kleefrijst I gemarineerde groentes I soyabonen saus.

NEW ZEALAND SURF&TURF. (+2,5)
Slow cooked veal picanha I langoustine ravioli I lobster gravy I parmesan crumble.
Zacht gegaard kalfs staartstuk I langoustine ravioli I kreeften jus I parmezaan crumble.

JAPANESE TERIYAKI TUNA BENTO BOX. (+3,5)
Teriyaki glazed tuna steak I edemame beans I sticky rice I wasabi seaweed.
Met teriyaki saus gelakte tonijn steak I soya bonen I kleefrijst I wasabi zeewier.

ITALIAN CHICKEN TAGLIATA.
Grilled chicken thighs I green asparagus I parmesan flakes I balsamic glaze.
Gegrilde kippen dijen I groene asperges I Parmezaan schaafsel I balsamico stroop.

Desserts
(individually ordered €10)

JAPANESE PANNACOTTA.
Black berry shiso panna cotta I red bean curd I yuzu gel I black sesam ice-cream.
Room puddinkje van zwarte bes en shiso I rode bonen custard I citrus gel I zwarte sesam ijs.

GREEK PORTOKALOPITA.
Orange cake I yoghurt honey and thyme mousse I walnut nougatine I nougat icecream.
Sinaasappel cake I mouse van yoghurt met honing en tijm I gekarameliseerde walnoot I nougat ijs.

PERSIAN CREME BRULEE.
Blacklime and rose creme brulee I white chocolate crumble I crisp of rose I pommegranate icecream.
Creme brulee van zwarte limoen en rozen siroop I witte chocolade crumble I rozen krokantjes I granaatappel sorbet.

SOUTH-AFRICAN CHOCOLATE & AMARULA MILK TART.
Amarula pie I lime ganache I spongecake I almondmilk ice cream.
Amarula taart I limoen ganache I spons cake I amandelmelk ijs.

ITALIAN CHEESE FONDUE.(+2,-)
Melted taleggio cheese I fig and nut foccacia I truffle salsa I basil tomato jam.
Talleggio kaas fondue I foccacia met vijgen en noten I truffel tapenade I tomaat basilicum jam.

SWEET TASTE OF THE WORLD (+2,50)
Japanese pannacotta I greek portokalopita I persian creme brullee I south african melktert.
Japans room puddinkje I griekse sinaasappel taart I perzische creme brullee I zuid afrikaanse amarula taart.

PORTUGESE PORT – ICED COFFEE.
Spiced iced coffee I pastel de nata I burnt lemonpeel curd I tawny port foam.
Kruidige ijs koffie I custard taartje I custard van gebrande citroenschil I schuim van tawny port.

A taste of Specktakel

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

Let your senses take you on a journey around the world with this "Specktacular" 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 restictions, please let us know

Specktakel

Voorbeeld