



Specktakel

3 Course Menu €49,95

Starters (individually ordered €17,50)

THAI TOM YAM SOUP

Thai spiced soup | Shrimp gyoza | Edemame beans | Yellow curry foam. (Vegetarian option available)
Thaise gekruide soep | Gefrituurde gamba gyoza | Edamame bonen | Gele curry schuim.
(Vegetarische optie beschikbaar)

ITALIAN CHICKEN SALAD

Italian style grilled chicken | Spinach salad | Truffle mayonaise | Parmesan foam.
Italiaanse stijl gegrilde kip | Spinazie salade | Truffel mayonaise | Parmezaan schuim.

PERUVIAN RED PERCH CEVICHE

Red perch ceviche | Corn leche de tigre | Burned avocado | Smoked bell pepper mayonaise. (+€2,50)
Roodbaars ceviche | Mais tijgermelk | Gebrande avocado | Gerookte paprika mayonaise. (+€2,50)

USA STEAK TARTARE

Hand cut steak tartare | Sweet and sour zucchini | Smoked egg yolk cream | Jerusalem artichoke compote.
Handgesneden steak tartaar | Zoet zure courgette | Gerookte eigeel crème | Aardpeer compote.

AUSTRALIAN KANGAROO TATAKI

Seared kangaroo | Boemboe cream | Pickled bundle fungus | Mustardseed caviar. (+€2,50)
Geschroeide kangaroo | Boemboe crème | Gepekeld bundelzwam | Mosterdzaad kaviaar. (+€2,50)

KOREAN PORK SALAD

Korean style glazed pork | Sweet & Sour salad | Gojuchang mayonaise | Little gem.
Koreaanse stijl geglaceerd varken | Zoetzure salade | Gojuchang mayonaise | Little gem.



Vega Starters

GREEK VEGETARIAN BALLS

Red onion compote | Goat yogurt dill cream | Crispy filo dough | Sweet & Sour zucchini.
Rode ui compote | Geitenyoghurt dille crème | Krokant filo deeg | Zoetzure courgette.

AFRICAN COUSCOUS SALAD

Feta cream | Crispy chickpeas | Pomegranate vinaigrette | Cherry tomatoes.
Feta crème | Krokante kikkererwten | Granaatappel vinaigrette | Cherry tomaten.

Vegetarian main courses

ITALIAN EGGPLANT RAVIOLI

Eggplant & Scarmozza cheese ravioli | Eggplant compote | Pickled tomato | Chervil beurre blanc.
Aubergine & Scarmozza kaas ravioli | Aubergine compote | Gepekeld tomaat | Kervel botersaus.

INDIAN SWEET POTATO CURRY

Raita | Garlic naan bread | Peanut crumble | Coriander.
Raita | Knoflook naan brood | Pinda crumble | Koriander.



Main Courses (individually ordered €28,95)

ITALIAN VEAL PICANHA

Slow cooked veal picanha | Ossobucco toretellini | Truffle beurre blanc | Crispy cavalonero. (+€2,50)
Langzaam gegaarde kalf picanha | Ossobucco tortellini | Truffel botersaus | Krokante palmkool. (+€2,50)

SCANDINAVIAN SALMON

Confit Salmon | Chervil beurre blanc | Pea mint puree | Rösti | Fish roe. (+€2,50)
Gekonfijte Zalm | Kervel botersaus | Doperwten munt puree | Rösti | Viskaviaar. (+€2,50)

USA FLANK STEAK

Grilled Flank steak | Pommes fondant | Smoked parsnip cream | Jus of burned onion.
Gegrilde bavette | Pommes fondant | Gerookte pastinaak crème | Jus van gebrande ui.

KOREAN TEMPURA GAMBAS

Deep fried gambas | Udon noodles | Bulgogi sauce | Korean vegetables.
Gefrituurde gamba's | Udon noedels | Bulgogi saus | Koreaanse groenten.

GREEK PORK RACK

Grilled pork rack | Eggplant compote | Tzatziki foam | Crispy filo dough.
Gegrilde varkensrack | Aubergine compote | Tzatziki schuim | Krokant filo deeg.

MEXICAN TUNA STEAK

Grilled tuna steak | Nopales mole | Jalapeno foam | cabbage roll.
Gegrilde tonijn steak | Cactus mole | Jalapeno schuim | Groene kool rolletjes.



Desserts (individually ordered €10)

SOUTH-AFRICAN CHOCOLATE LOVERS

Grandma's chocolate cake | Amarula mousse |
Amarula lime ganache | Dulche de leche ice cream.
Oma's chocolade cake | Amarula mousse | Amarula
limoen ganache | Karamel ijs.

JAPANESE CRÈME BRÛLÉE

Shisho crème brûlée | Caramelised white chocolate
crumble | Yogurt Forrest fruit ice cream.
Shisho crème brûlée | Gekarameliseerde witte
chocolade crumble | Yoghurt bosvruchten ijs.

JAPANESE PANNA COTTA

Yuzu coconut panna cotta | Matcha cream |
Passionfruit gel | Passionfruit ice cream
Yuzu kokosnoot panna cotta | Matcha crème |
Passievrucht gel | Passievrucht ijs.

JAMAICAN ETON MESS

Jamaican rum cake | Pineapple orange blossom mousse
| Pink pepper meringue | Rum & Raisins ice cream.
Jamaicaanse rum cake | Ananas oranjebloesem
mousse | Roze peper meringue | Rum & Rozijnen ijs.

ITALIANS TALEGGIO FONDUE

Parmezan Oregano sticks | Truffle tapenade |
Apricot compote. (+€2,50)
Parmezaan Oregano sticks | Truffel tapenade | Abri-
kozen compote. (+€2,50)

PORTUGESE ICED COFFEE

Portugese style ice coffee | Chocolate foam | Pastel
de nata | Cardemom curd.
Portugese stijl ijskoffie | Chocolade schuim | Pastel
de nata | Kardemom creme.

A taste of Specktakel

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, vegetarian dish and a meat dish. If you'd like, you can add a wine pairing. For each course, our staff will choose a wine that accompanies your dish perfectly.

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.



'A taste of Specktakel'

4 Course menu without wine:

€58,95 p.p.

4 Courses including 3 glasses of world wine:

€76,95 p.p.

5 course menu without wine:

€68,95- p.p.

5 courses including 4 glasses of world wine:

€92,95- p.p.