



Specktake!



3 Course Menu €49,95

Starters (individually ordered €17,50)

ASIAN GAMBA TOAST

Gamba toast | Kaffir limoen-Sriracha mayo | Gebrande avocado | Zoetzure wortel
Gamba toast | Kaffir lime-Sriracha mayo | Burned avocado | Pickled carrot

AUSTRALIAN KANGAROO TATAKI

Geschroeide kangoeroe | Pindacrème | Ponzu-gel | Bosui | Zoetzure bundelzwam
Kangaroo tataki | Peanut crème | Ponzu gel | Spring onion | Pickled bundle fungi

USA STEAK TARTARE (+ 2,5)

Handgesneden steak tartaar | Gefrituurde kappertjes | BBQ-mayonaise | Gerookte eigeelcrème | Bietenkro-
kant
Hand-cut steak tartare | Fried capers | BBQ mayonnaise | Smoked egg yolk cream | Crispy beetroot

THAI TOM YAM SOUP

Thais gekruide soep | Gamba gyoza | Zwarte knoflooktoast | Gele curry-schuim | Sojabonen
Thai spiced soup | Black garlic toast | Yellow curry foam | Edamame beans

PERUVIAN CEVICHE (+2,5)

Roodbaarsceviche | Kokos-limoen tijgermelk | Gebrande avocado | Chipotle-mayo | Zoetzure ui | Crispy maïs
Red perch ceviche | Coconut-lime tiger milk | Burned avocado | Chipotle mayo | Pickled onion | Crispy corn

KOREAN PORK SALAD

Koreaanse varkenssalade | Little gem | Ssamjang-mayonaise | Zoetzure groenten
Korean-style pork | Little gem | Ssamjang mayonnaise | Pickled vegetables



Vega Starters

INDIAN VEGA SAMOSA

Vegetarische samosa | Pittige mangochutney | Rettichsalade | Raita
Vegetarian samosa | Spicy mango chutney | Radish salad | Raita

LIBANESE PEARL BARLEY SALAD

Parelgerst | Groene appel-sherry schuim | Saffraan-vinaigrette | BBQ-amandelen
Pearl barley | Green apple sherry foam | Saffron vinaigrette | BBQ almonds

Vega Main courses

ITALIAN ARTICHOKE RAVIOLI

Artisjokravioli | Salieboter | Auberginecompote | Krokante salie | Zoetzure cherrytomaat
Artichoke ravioli | Sage butter | Eggplant compote | Crispy sage | Pickled cherry tomato

SOUTH AMERICAN CAULIFLOWER STEAK

Langzaam gegaarde bloemkool | Chimichurri | Bieslookmayonaise | Macadamia
Slow-cooked cauliflower | Chimichurri | Chives mayonnaise | Macadamia

Main Courses (individually ordered €29,95)



CATCH OF THE DAY

Dagvangst | Aji Amarillo beurre blanc | Gefrituurde polenta | Gember-wortelcrème
Catch of the day | Aji Amarillo beurre blanc | Fried polenta | Ginger-carrot cream

USA FLANK STEAK

Gegrilde bavette | Groene kruiden-knoflookkrieltjes | Chimichurri | Geroosterde groenten
Grilled flank steak | Green herb garlic baby potatoes | Chimichurri | Grilled vegetables

SPANISH ZARZUELA (+2,5)

Tomatensaus | Inktvis | Gambas | Aioli-schuim | Zeegroente
Tomato sauce | Squid | Gambas | Aioli foam | Sea herbs

ASIAN KANGAROO RENDANG

Kangoeroe | Rendang | Gele rijst | Pittige komkommer | Pindacrunch
Kangaroo | Rendang | Yellow rice | Spicy cucumber | Peanut crumble

ITALIAN VEAL PICANHA (+2,5)

Langzaam gegaard kalfsvlees | Zeebaarsravioli | Dragon beurre blanc | Gegrilde groenten
Slow-cooked veal | Sea bass ravioli | Tarragon beurre blanc | Grilled vegetables

CHINESE PORK

Varkensvlees Chinese stijl | Kokosrijst | Glasnoedels | Paksoi
Chinese-style pork | Coconut rice | Glass noodles | Pak choi



Desserts (individually ordered €10)

LION DESSERT

Chocolademousse | Gezouten chocoladeganache
| Gepofte rijst | Karamelijs
Chocolate mousse | Salted chocolate ganache |
Puffed rice | Caramel ice cream

CHERRY ETON MESS

Yoghurt-kersenmousse | Shiso-rode bieten gel |
Meringue | Bosvruchtenijs
Yoghurt cherry mousse | Shiso red beetroot gel |
Meringue | Forest fruit ice cream

ORANGE CRÉMÉ BRÛLÉE

Sinaasappel crème brûlée | Crumble | Tuille |
Kaneelijs
Orange crème brûlée | Crumble | Tuille |
Cinnamon ice cream

STROOPWAFEL PANNA COTTA

Panna cotta | Stroopwafelcurd | Stroopwafelcrumble |
Stroopwafelijjs
Panna cotta | Stroopwafel curd | Stroopwafel crumble | Stroop-
wafel ice cream

TALEGGIO FONDUE (+2,5)

Taleggio | Focaccia | Truffeltapenade | Vijgencompote
Taleggio | Focaccia | Truffle tapenade | Fig compote

PANDAN ICE COFFEE

Ijskoffie | Kokosmochi | Pandan-schuim | Pandan-curd
Ice coffee | Coconut mochi | Pandan foam | Pandan curd

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 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.

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.

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

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