

3 OR 4 COURSE MENU

Sourdough bread with homemade olive butter

CREATE
YOUR OWN
MENU.

3 courses 42,5

4 courses 51,5

STARTERS

Black Angus carpaccio

Pine nuts | Parmesan cheese | truffle mayo | olives

Caramelized salmon

Fennel | cucumber | samphire | miso cream | nori chips

Hummus & crispy cauliflower

Pine nuts | lime | cassava crackers

Belgian shrimp croquettes +2,5

Lemon mayo | salad | fried parsley

INTERMEDIATE COURSE (FOR 4-COURSE MENU)

Mushroom risotto

Samphire | Parmesan cheese

Supplement: Clams or pork belly +4,00

MAIN COURSES

Black Angus steak +4,5

Flat iron steak ±180 gr | seasonal vegetables | hasselback potato | truffle gravy

Pork Tenderloin pieces a la satay

Pork tenderloin medallions | seroendeng | stir-fried vegetables | cassava | french fries

Catch of the day

Seasonal vegetables | beurre blanc | baby potatoes

Pasta gorgonzola

Fresh tagliatelle | gorgonzola sauce | mushrooms

Fries instead of potatoes +2.5

DESSERTS

Crème brûlée

Homemade | changing flavors

Rhubarb with sabayon

Crumble | lemon ice cream | almond

Harvey's coffee

Liqueur | sweets

Cheese platter +4,5

Selection of 4 artisanal cheeses

optional OYSTERS
WITH HOME-
MADE
VINAIGRETTE

Per piece 4

6 pieces 21

STARTERS


OYSTERS WITH HOME-MADE VINAIGRETTE

Per piece 4
6 pieces 21

Sourdough bread with homemade butter 7,5
Olive butter | sea salt

Black Angus carpaccio 14,5

Pine nuts | Parmesan cheese | truffle mayo | olives

Hummus with goat cheese  12,5

Spicy | artichoke | walnut | chive mayo

Pork belly with shrimp 15,5

Mango | wasabi cream | nori chips | sesame

Caramelized salmon 15


Fennel | cucumber | samphire | miso cream | nori chips

Belgian shrimp croquettes 16,5

Lemon mayo | salad | fried parsley

Scallops with chorizo 16

Saffron | truffle | celeriac | samphire

Hummus & crispy cauliflower  12,5

Pine nuts | lime | cassava crackers

Chef's soup 9,5

Seasonal soup | bread | butter

MAIN COURSES

Black Angus steak 26,5

Flat iron steak ±180 gr | seasonal vegetables | hasselback potato | truffle gravy

Pork Tenderloin pieces a la satay 21,5

Pork tenderloin medallions | seroendeng | stir-fried vegetables | cassava | french fries

Jack Daniels spare ribs 26,5

Corn | coleslaw | Jack Daniel's BBQ glaze | sesame seeds | french fries

Chicken Gorgonzola 21,5

Seasonal vegetables | hasselback potato

Catch of the day 24,5

Seasonal vegetables | beurre blanc | baby potatoes

Fries instead of potatoes +2.5

BURGERS

NEW YORK BEEF BURGER

100% grainfed beef (medium-rare)

bacon | cheese | onion compote
onion rings | french fries

19,9

CHICKEN BURGER

Sous-vide chicken breast

bacon | beetroot relish | onion rings | french fries

19,5

AVOCADO BURGER

Crunchy avocado patty

hummus | beetroot relish | french fries

19

SALADS & PASTA

Salad Val-Dieu 	19,9
French dressing apple zucchini onion crumble walnut bread butter Supplement: bacon +3,50	
Salad scampi & grilled mango	23,5
Avocado lime dressing nori crackers bread butter	
Salad oriental pork belly	22,5
Asian marinade sesame dressing bell pepper onion cashew nuts bread butter	
Pasta chorizo & chicken	22,5
Fresh tagliatelle artichoke Parmesan cheese sun-dried tomato Supplement: spicy +1	
Mushroom risotto 	18,5
Samphire Parmesan cheese Supplement: Clams or pork belly +4,00	

just for kids

Kids fish 'n chips	15,5
Cod cherry tomatoes cucumber apple sauce french fries	
Crispy chicken	13,5
Cherry tomatoes cucumber apple sauce french fries	
Kids pasta	11,5
Fresh tagliatelle bolognese sauce Parmesan cheese	
Kids ice cream	7
2 scoops of ice cream marshmallows whipped cream	

DESSERTS

Cheese platter	14,5
Selection of 4 artisanal cheeses	
Crème brûlée	9
Homemade changing flavors	
Caramel pecan brownie	9,5
Crumble bourbon vanilla ice cream red fruit whipped cream	
Rhubarb with sabayon	10,5
Crumble lemon ice cream almond	
Pavlova with mango	9,5
Orange mascarpone bourbon vanilla ice cream lime-mint oil	
Harvey's coffee	8,5
Liqueur sweets	

LUNCH *12.00-16.00*

SANWICHES *white/brown*

Club Harvey	15
Chicken bacon egg little gem tomato sriracha mayo nachos	
Truffle chicken with goat cheese	15,5
Honey lettuce tomato pickled onion	
Chorizo & goat cheese	14,5
Pepper cream bell pepper onion tomato parsley	
Black Angus carpaccio	15
Pine nuts Parmesan cheese truffle mayo olives	
Salmon & avocado	15,5
Lemon mayo little gem cucumber pickled onion	
Grilled veggies & burrata 	14,5
Pesto little gem balsamic	
Prosciutto ham & burrata	15,5
Pesto little gem balsamic	

HARVEY'S *favourites*

Served on brioche

Philly cheesesteak	18,5
Steak cheddar bell pepper onion sriracha mayo nachos side salad	
Pulled chicken bun	16,5
Red Kansas sauce sriracha mayo coleslaw little gem nachos side salad	

EGGS

Served on brioche


Breakfast bun	13
2 fried eggs bacon Emmental cheese side salad	
Eggs Norwegian	17
2 poached eggs smoked salmon hollandaise sauce side salad	
Eggs Benedict	15
2 poached eggs bacon hollandaise sauce side salad	

Supplement extra egg +2
Supplement avocado +2,5


PINSA'S *airy, crispy Italian base*

- Pinsa scampi** 17,5
Crème fraîche | grilled vegetables | Parmesan cheese
- Pinsa grilled veggies & goat cheese** 16 
Crème fraîche | pickled onion
- Pinsa burrata & chorizo** 17
Pesto | spicy | sun-dried tomato

CROQUETTES *two pieces, served on brioche with side salad*

- Beef croquettes** 13
Limburg mustard
- Cheese croquettes** 13,5 
Limburg mustard | fried parsley
- Shrimp croquettes** 17,5
Lemon mayo | fried parsley
- Fries instead of bread** +3

AMERICAN PANCAKES


- Mixed fruit** 11,5 
Seasonal fruit | maple syrup | whipped cream
- Bacon & cheese** 13,5
Onion | honey | cherry tomatoes

*every
great story
starts at
the table.*

BITES

Olives 	5,5
Sourdough bread with homemade olive butter 	7,5
Italian pinsa & stracciatella 	8
Cassava crackers sriracha mayo 	4,5
Old Rotterdam cheese mustard dill sauce 	7,5
Prosciutto ham	7
Scampi in herb butter (5pcs)	13,5
Asian chicken skewers (4pcs)	10,5
Bitterballen (8/12pcs)	9/12,5
Dutch snack mix (12pcs)	13,5
Beer-battered onion rings 	9,5
Cod fish fingers (4pcs)	11,5
Chorizo croquettes (4pcs)	6,5
Chicken gyoza dumplings (8pcs)	8,5
Calamari	9,5
Fries with truffle mayo & parmesan 	8,5
Loaded fries with pulled chicken	12,5
NUMBER 58 Mix of bites	38,5
Prosciutto ham fuet Old Rotterdam cheese dumplings calamari chorizo croquettes chicken skewers scampi sourdough olive butter olives	
CHARCUTERIE BOARD	18
Prosciutto ham fuet Old Rotterdam cheese olives sourdough olive butter	

NACHOS

Mexican Loaded Nachos 	14,5
Salsa guacamole jalapeños black beans spring onion crème fraîche cheese	
Nachos Pulled Chicken	18,5
Salsa guacamole jalapeños spring onion crème fraîche cheese	

DRINKS MENU

Coffee Blanche Dael	3,3
Espresso	3,3
Doppio espresso	4,7
Espresso macchiato	3,6
Cappuccino	3,9
Latte	4
Flat white	4,9
Latte macchiato	4,2

Extras

Hazelnut, caramel, chocolate cookie or vanilla syrup +0,6

Oat milk +1

Decaf +0,5

Tea	3,3
Fresh Mint Tea	4,2
Fresh Ginger & Lemon Tea	4,2
Hot chocolate (whipped cream +0,8)	3,8
Chai latte 4.1	4,3

SPECIAL *coffee*

Or any other liqueur of choice

IRISH Jameson	8,5
ITALIAN Amaretto	
FRENCH Grand Marnier	
SPANISH Licor 43	
CARIBBEAN Bacardi Añejo 4	

*fuel for
whatever
comes next.*

SOFT DRINKS

Coca Cola	3,3
Coca Cola Zero	3,3
Fanta Orange	3,4
Sprite	3,4
Lipton Ice tea	3,9
Ice Tea Green	3,5
Royal Club Tonic	3,6
Royal Club Ginger Ale	3,6
Royal Club Cassis	3,6
Bitter Lemon	3,6
Rivella	3,7
Bundaberg Ginger Beer	5,6
Sourcy still water	3,1
Sourcy sparkling water	3,1
Still water 0.75cl	7
Sparkling water 0.75cl	7
Carafe of water with mint & lemon	3,5
Chocomel	3,6
Schulp Apple Juice	3,8
Schulp Orange Juice	3,8
Fresh Orange juice	4,5
Crodino Aperitivo	6,2

prop's brewery kombucha

Ginger & Lemon	6,2
Bergamot, Pink Pepper & Cardamom	6,2
Blueberry & Thyme	6,2

SPIRITS *5cl*

Jonge Jenever	4
Oude Jenever	4,5
Jägermeister	4,5
Tequila Reposado	5,5
Dutch Spirits Club Wodka	5
Bacardi Carta Blanca	5
Bacardi Carta Negra	5
Bacardi Añejo 4	6
Ron Zacapa Sistema Solera 23	9

LIQUEUR *5cl*

Limoncello	5
Baileys	5
Licor 43	5,5
Grand Marnier	6
Cointreau	5,5
Amaretto	5
Frangelico	5
Tia Maria	5
Sambuca	5
Julia Grappa	5
Grappa Barrique	6
Drambuie	6
Southern Comfort	5,5
D.O.M. Benedictine	6
Cherry Heering	5
Chambord	7
Salmari Premium Salmiak 2cl	2,8

APERITIFS

Offley Ruby Porto	5
Kings of Prohibition Tawny	8
Offley White Porto	5
Martini Bianco Vermouth	5
Martini Rosso Vermouth	5
Campari	5,5
Ricard	5

WHISKEY *5cl*

Jack Daniels	6
Buffalo Trace Bourbon	6
Jamesons Irish	5,8
Johnnie Walker Black	6,5
Glenfiddich 12 y/o	7,5
Glenfiddich 15 y/o	9,5
Talisker Skye	8

COGNAC CALVADOS

Remy Martin VSOP	8,5
Remy Martin XO	19
Coquerel Calvados Fine	6
Coquerel Calvados XO	9

DESSERT WINE

Jose Maria Da Fonseca – Moscatel de Setúbal 100ml

Delicately sweet | muscat | apricot | orange | subtle acidity
100% Moscatel de Setúbal – Portugal



6,5

SPARKLING



Vallformosa – Classic Cava Brut

Soft bubbles | fresh | balanced | apple | pear | light floral
Macabeo, Xarel·lo & Paredada – Penedès, Spain

6,5 / 30,5

Crémant de Bourgogne Émérite Brut

Sparkling | fresh | lightly floral
Chardonnay & Pinot Noir – Burgundy, France

9 / 42

Bottega – Gold Prosecco Spumante Brut

Present bubbles | harmonious & elegant | dry | green fruit & citrus | floral
100% Glera – Veneto, Northern Italy

47,5

Champagne Canard-Duchêne – Brut Léonie 38,00 375ml

"If you don't take risks, you'll never drink champagne"
40% Pinot Noir, 35% Chardonnay & 25% Pinot Meunier

38 / 74

WHITE WINE



La Lustrosa – Verdejo organic & vegan

Delicate | floral | green apple | lime | white fruit | fresh finish
Verdejo – La Mancha, Central Spain

5,1 / 24

Famiglia Corbelli – Grillo

Mineral Sicilian notes | fruity Veneto style | fresh | citrus | pineapple | grapefruit
Grillo & Pinot Grigio – Sicily & Veneto, Italy

5,6 / 26,5

Bon Vivant – Mrs. Bonvi

Exotic fruit | peach | partial oak aging | full | creamy | vanilla | butterscotch | toast
Chardonnay & Viognier – Pays d'Oc, Southern France

6 / 28,5

Ken Forrester – Petit Sauvignon Blanc organic

Fruity | acidity | creamy | balanced | apricot | peach | grassy-green hint
100% Sauvignon Blanc – Stellenbosch, South Africa

6,4 / 30,5

De Apostelhoeve – Cuvée XII

Fresh Limburg cuvée | elegant | mineral notes | peach | blossom
Müller-Thurgau, Auxerrois, Pinot Gris – Maastricht, Netherlands

8,5 / 40

Joseph Cathin – Alsace Pinot Duo

Juicy | apricot | pear | citrus | white blossom | fresh, lightly spiced finish
Pinot Blanc & Pinot Gris – Alsace, France

32

Mud House – Sauvignon Blanc

Ripe tropical fruit | crisp acidity | balanced | top Sauvignon Blanc region in NZ
100% Sauvignon Blanc – Marlborough, New Zealand

34

Gérard Bertrand – Art de Vivre Clairette Blanc

Tribute to 2000 years of tradition | fruity | cloudy | peach | pear | white flowers
100% Clairette – Languedoc, Southern France

36

Ken Forrester – Reserve Chenin Blanc organic

World's best Chenin Blanc | fresh | ripe fruit | oak aging | baked apple | honey
100% Chenin Blanc – Stellenbosch, South Africa

39,5

Pilandro – Confine

Intense & deep | oak aged | ripe fruit | balanced | perfumed
Trebiano – Veneto, Northern Italy

45

Gérard Bertrand – L'Indomptable de Cigalus organic

Intense & complex | citrus | peach | honey | dried fruit | vanilla | toast
Chardonnay, Sauvignon Blanc & Viognier – Pays d'Oc, Southern France

53,5

Domaine Trouillet – Pouilly-Fuissé 1er Cru

Premium cuvée | mineral notes | citrus | white fruit | brioche | honey
100% Chardonnay – Burgundy, France

66,5

RED WINE



La Lustrosa - Tempranillo organic & vegan

Red fruit | balanced | soft tannins | fresh
Tempranillo - La Mancha, Central Spain

5,1 / 24

Bon Vivant - Mr. Bonvi

Full | juicy | cherries | blackberries | light oak | vanilla | smooth tannins | soft finish
Syrah & Grenache - Pays d'Oc, Southern France

6 / 28,5

Pasqua - "Mucchietto" Primitivo Puglia

Full & deep | smooth tannins | red cherry | blueberries | vanilla | dark chocolate
100% Primitivo - Puglia, Southern Italy

7 / 33

Heredad de Baroja - Rioja Crianza

Intense | complex | black fruit | new oak | spicy | firm tannins
100% Tempranillo - Rioja, Northern Spain

7 / 33

Ravasqueira - Encantado Tinto

Powerful | red fruit | oak | complex | firm tannins
Syrah, Touriga Franca & Alicante Bouschet - Alentejo, Portugal

30,5

No Pig Deal - Grande Reserve

Complex yet silky | red fruit | blueberries | vanilla & cocoa | soft tannins
Syrah & Grenache - Pays d'Oc, Southern France

32,5

Shadow Point - Pinot Noir

Aromatic | soft & subtle | raspberry | light spices | anise | fresh finish
100% Pinot Noir - Monterey, California, USA

34

Bottega - Valpolicella Ripasso Superiore

Intense | full | fruity | sweet spices | second fermentation on Amarone skins
Corvina, Rondinella & Molinara - Veneto, Northern Italy

39,5

Pilandro - 70 Anni Merlot

Complex yet elegant | balanced | red fruit | spice | soft tannins | oak aged
100% Merlot - Veneto, Northern Italy

45

La Moscota - Unánime Malbec

Deep red | French oak | ripe red fruit | coconut | robust tannins
100% Malbec - Mendoza, Argentina

46,5

Gérard Bertrand - Château la Sauvageonne Grand Vin 2019

Superior terroir | 12 months oak | pronounced | spicy | black fruit | tannins
Grenache Noir, Syrah, Carignan - Terrasses du Larzac, Southern France

58,5

Heredad de Baroja - Gran Baroja Rioja Gran Reserva 2001

Ruby | 24 months oak | 36 months bottle | fruit | chocolate | coffee
100% Tempranillo - Rioja, Northern Spain

65

Speri - Amarone della Valpolicella Classico,

Monte Sant'Urbano bio

42 months oak | 12 months bottle | full-bodied | warming | ripe fruit
Corvina, Rondinella & Molinara - Veneto, Northern Italy

74,5

ROSÉ WINE



La Lustrosa - Monestrell organic & vegan

Balanced rosé | ripe strawberries | berries | light sweetness
100% Tempranillo - La Mancha, Central Spain

5,1 / 24

Bon Vivant - Miss Bonvi

Light pink | dry | fresh red fruit | hint of grapefruit | nice minerality
Grenache & Cinsault - Pays d'Oc, Southern France

6 / 28,5

Gérard Bertrand - Art de Vivre Languedoc Rosé

Dark pink | fruity | slightly sweet | strawberry | raspberry | citrus aromas
Mourvedre, Cinsault & Syrah - Languedoc, Southern France

36

Château Gassier - Esprit Gassier Rosé organic

Light pink | elegant | fresh-dry | red fruit | strawberry | raspberry | pear | lychee
Grenache - Côtes de Provence, Southern France

39,5

COCKTAILS

APEROL SPRITZ	9
Aperol cava sparkling water	
LIMONCELLO SPRITZ	9
Limoncello cava sparkling water	
PINK PEPPERCORN PALOMA	11,5
Tequila grapefruit soda lime pink pepper salt rim	
MOJITO	11,5
Bacardi Carta Blanca lime mint	
CLOVER CLUB	12,5
Gin raspberry lemon	
ESPRESSO MARTINI	12
Vodka coffee liqueur espresso vanilla	
PORNSTAR MARTINI	13,5
Vodka passionfruit vanilla cava	
NEW YORK SOUR	13,5
Whiskey sour red wine float	
AMARETTO SOUR	11,5
Amaretto lemon bitters	
MOSCOW MULE	10,5
Vodka lime Bundaberg ginger beer Angostura	
DARK 'N STORMY AÑEJO	13,5
Bacardi Añejo 4 lime Bundaberg ginger beer Angostura	
OLD FASHIONED	12,5
Buffalo Trace bourbon Angostura & orange cane sugar	
NEGRONI	12
Campari gin Dolin Rouge vermouth	

GIN&TONIC

HARVEY'S CITRUS GIN	9,5
Lemon lime mint	
HARVEY'S BLUE BUTTERFLY GIN	10
Lemon orange rosemary	
HENDRICK'S GIN	11,5
Cucumber rosemary	
MAASTRICHT JKR	12
Lavender orange lemon leaf	
BROOKLYN NEW YORK GIN	13
Juniper star anise lemon	
SEASONAL GIN	-
Ask the bartender	

mocktails

THAT GINGER ALE MOCKTAIL	8
Ginger ale elderflower bitters lemon lime mint	
PAL-OMA	7,5
NOJITO	8,5