

VOORGERECHTEN

OESTERS MET HUIS- GEMAAKTE VINAIGRETTE

Per stuk 4
6 stuks 21

**Zuurdesem bol met
huisgemaakte boter** 7,5
Olijfboter | zeezout

- Tonijntartaar** 16,5
Guacamole | norichips | komkommer | furikake | soja dressing
- Zomerse burrata**  13,5
Aardbei | tomatenparels | rucola | pistache | umami dressing
Supplement: Italiaanse ham +2,50
- Surf & Turf** 17,5
Beef tataki | scampi | bosui | rode peper | uien crumble | sojasaus | sriracha mayo
- Gekarameliseerde zalm** 15
Venkel | radijs | tomatenparels | komkommer | norichips | citroenmayo
- Belgische garnalenkroketten** 16,5
Salade | gefrituurde peterselie | citroenmayo
- Black Angus carpaccio** 14,5
Pijnboompitten | parmezaanse kaas | olijven | truffelmayo
- Hummus & crispy bloemkool**  12,5
Pijnboompitten | limoen | cassave kroepoek

HOOFDGERECHTEN

- Black Angus steak** 26,5
Flat iron steak ±180 gr | seizoensgroenten | roseval | madeira saus
- Varkenshaas saté** 22,5
Varkenshaasmedaillons | Seroendeng | wokmix | cassave | verse frites
- Jack Daniels spare ribs** 26,5
Maïskolf | koolsla | Jack Daniel's BBQ glaze | sesamzaad | verse frites
- Kip Gorgonzola** 22,5
Seizoensgroenten | roseval
- Vis van de dag** 24,5
Seizoensgroenten | antiboise | roseval
- Friet i.p.v. roseval +2,5**

BURGERS

**NEW YORK
BEEF BURGER**

100% grainfed beef
(medium-rare)

bacon | kaas | uien-compot
uienringen | verse frites

20,5

**CHICKEN
BURGER**

Sous-vide gegaarde
kippenborst

bacon | beetroot relish
uienringen | verse frites

19,9

**AVOCADO
BURGER** 

Crunchy avocado
patty

hummus | beetroot relish
verse frites

19,5

SALADES & PASTA

Salade zomerse burrata 	19,5
Umami dressing aardbei tomatenparels pistache brood boter Supplement: Italiaanse ham +3,50	
Salade scampi & avocado	22,5
Limoendressing nori kroepoek brood boter Supplement: Gerookte zalm +4,50	
Salade kip teriyaki	22,5
Teriyakidressing paprika ui cashewnoten brood boter	
Pasta kip	22,5
Verse tagliatelle pomodorosaus artisjok parmezaanse kaas Supplement: pikant +1,50	
Pasta pomodoro & burrata 	19,5
Verse tagliatelle tomatenparels pijnboompitten parmezaanse kaas Supplement: Italiaanse ham +3,50	

just for kids

Kinder fish 'n chips	15,5
Kabeljauw tomaatjes komkommer appelmoes verse frites	
Crispy chicken	14,5
Tomaatjes komkommer appelmoes verse frites	
Kinderpasta	12
Verse tagliatelle bolognesesaus parmezaanse kaas	
Kinderijs	7
2 bolletjes ijs marshmallows slagroom	

DESSERTS

Mango Dessert	11,5
Mango-passievrucht-mousse mascarpone crème citroen crumble	
Sweet apple crumble	9,5
Uit de oven bourbon vanille-ijs slagroom	
Caramel pecan brownie	9,5
Crumble bourbon vanille-ijs rood fruit slagroom	
Pancakes met rood fruit	9
Mascarpone crème rode vruchtensaus slagroom	
Coupe Brésilienne	9,5
3 bollen bourbon vanille-ijs huisgemaakte caramelsaus hazelnoten slagroom	
Harvey's koffie	8,5
Likeur lekkernijen	

LUNCH *12.00-16.00*

BROODJES *wit/bruin*

Club Harvey	15
Kip bacon ei little gem tomaat nacho's sriracha mayo	
Black Angus carpaccio	15
Pijnboompitten parmezaanse kaas olijven truffelmayo	
Zalm & avocado	15,5
Little gem komkommer gepekeld ui citroenmayo	
Hummus & gegrilde groenten 	14,5
Groenten uit de oven beetroot relish rucola	
Prosciutto ham & burrata	15,5
Rucola pistache zongedroogde tomaten	

HARVEY'S *favourites*

Geserveerd op brioche

Tonijn tartaar	18
Guacamole bosui furikake soja dressing citroenmayo side salad	
Philly cheesesteak	18,5
Biefstuk cheddar paprika ui nacho sriracha mayo side salad	
Pulled chicken bun	16,5
Red Kansas saus koolsla little gem nacho sriracha mayo side salad	

EIEREN

Geserveerd op brioche

Breakfast bun	13
2 spiegeleieren spek emmentaler kaas side salad	
Eggs Avocado 	14
2 gepocheerde eieren avocado tomatenparels hollandaisesaus	
Eggs Norwegian	17
2 gepocheerde eieren gerookte zalm hollandaisesaus	
Eggs Benedict	15
2 gepocheerde eieren spek hollandaisesaus	
Supplement extra ei +2	
Supplement avocado +2,5	

PINSA'S *luchtige, krokante italiaanse bodem*

Pinsa scampi

Crème fraîche | courgette | artisjok | tomatenparels | Parmezaanse kaas

17,5

Pinsa gegrilde groenten

Crème fraîche | zongedroogde tomaat | pijnboompitten | parmezaanse kaas

16

Pinsa italiaanse ham & burrata

Pistache | rucola | tomatenparels

18,5

KROKETTEN *twee stuks geserveerd op brioche met side salad*

Rundvleeskroketten

Limburgse mosterd | side salad

13,5

Kaaskroketten

Gefrituurde peterselie | Limburgse mosterd | side salad

14,5

Garnaalkroketten

Gefrituurde peterselie | citroenmayo | side salad

17,5

Friet i.p.v. brood +2,5

AMERICAN PANCAKES

Rood fruit

Mascarponecrème | rode vruchtensaus | slagroom

11,5

Bacon & cheese

Ui | honing | cherrytomaatjes

13,5

*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

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

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

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

6,5 / 30,5

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

Crémant de Bourgogne Émérite Brut

9 / 42

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

Bottega – Gold Prosecco Spumante Brut

47,5

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

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

38 / 74

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

WHITE WINE



La Lustrosa – Verdejo organic & vegan

5,1 / 24

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

Famiglia Corbelli – Grillo

5,6 / 26,5

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

Bon Vivant – Mrs. Bonvi

6 / 28,5

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

Ken Forrester – Petit Sauvignon Blanc organic

6,4 / 30,5

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

De Apostelhoeve – Cuvée XII

8,5 / 40

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

Joseph Cathin – Alsace Pinot Duo

32

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

Mud House – Sauvignon Blanc

34

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

Gérard Bertrand – Art de Vivre Clairette Blanc

36

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

Ken Forrester – Reserve Chenin Blanc organic

39,5

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

Pilandro – Confine

45

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

Gérard Bertrand – L'Indomptable de Cigalus organic

53,5

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

Domaine Trouillet – Pouilly-Fuissé 1er Cru

66,5

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

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

GIN&TONIC

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

mocktails

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