

# Taste

BRASSERIE & WINES

Discover our flavorful dishes, prepared with love and the finest ingredients.  
Experience the feeling of genuine hospitality.

# Appetizers

<b>Bread</b>   Herb butter   Spread <input checked="" type="checkbox"/>	7,50
<b>Arancini</b>   Risotto   Mushroom   Truffle mayonnaise <input checked="" type="checkbox"/>	6,50
<b>Blinis</b>   Salmon   Sour cream   Chives	9,00

Our dishes may contain allergens. Our staff will be happy to provide more information.

# Starters

- Salmon** | Brioche | Poached egg | Spinach | Hollandaise ————— 14,50  
*Sauvignon Blanc Wild Rock, New Zealand*
- Beef carpaccio** | Truffle mayonnaise | Arugula | Mesclun | Pine nut mix | Parmesan ————— 11,00  
*Pinot Noir Couveys, France*
- Goat cheese croquettes** | Roseval potato | Mango | Purslane ♡ ————— 12,00  
*Garganega Pasqua Soave Passimento Bianco, Romeo & Juliet, Italy*
- Caesar salad** | Romaine lettuce | Gamba | Parmesan | Capers | Tomato | Egg ————— 14,50  
*Sauvignon Blanc Wild Rock, New Zealand*

# Classics


- Redefine meat truffle burger** | Asparagus | Onion rings | Truffelmayonaise | Fries **V** ————— 16,00  
*Corvina Pasqua Valpolicella Passimento Rosso Romeo & Juliet, Italy*
- Old Amsterdam Burger** | Beef burger | Asparagus | Old Amsterdam | Truffle mayonnaise | Fries ————— 16,50  
*Primitivo Easter Desire Lush & Zin Primitivo, Italy*
- Pork tenderloin** | Fried mushrooms | Hazelnut | Mushroom sauce | Fries ————— 18,50  
*Chardonnay Murphy-Goode, California*
- Satay ayam** | Peanuts | Gado Gado | Egg | Cassava | French fries ————— 19,50  
*Corvina Easter Valpolicella Passimento Rosso Romeo & Juliet, Italy*
- Irish beef steak** | Seasonal vegetables | Pepper sauce | Fries ————— 20,50  
*Syrah Bella Donna smv Lomond, South Africa*
- Salmon fillet** | Tagliatelle | Spinach | Sun-dried tomato | Asparagus | White wine sauce ————— 26,00  
*Verdejo Luna Verde Castle Cross, Spain*

# Specials

## SPECIALTY OF THE CHEF

Our staff will gladly explain today's specialty.

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**Torteloni Tartufo** | Asparagus | Pea | Tomato | Spinach | Burrata  19,50

*Pinot Gris Balthazar Fry, France*

**Fish of the day**, specially selected and prepared with care by our chefs 24,50

*We are happy to make a suggestion for a matching wine*

**To order separately** Choice of fries, sweet potato fries, fried potatoes, mixed vegetables, or salad. 4,50

# Desserts

**Tiramisu** | Matcha | Mascarpone | Ladyfingers | Rum ————— 8,00  
*Sauternes, Château Grand-Jauga, France*

**Tartelette** | Creme brulee | Meringue | Lemon curd | White chocolate ————— 9,50  
*Sauternes, Château Grand-Jauga, France*

**Egg nog dessert** | Vanilla ice cream | Chocolate | Egg nog | Passion fruit | Cream ————— 7,50

## DESSERT WINES

**Château Grand-Jauga Sauternes** ————— 8,10

**M. Chapoutier Muscat de Beaumes de Venise** ————— 8,10

**Williams & Humbert Tenido Pedro Ximenez** ————— 6,90

## SPECIAL COFFEES

Dutch Coffee	8,00
Irish Coffee	8,00
Italian Coffee	8,00
Spanish Coffee	8,00

## DIGESTIVE

Amaretto	5,50
Baileys	5,50
Limoncello	5,50
Highland Park 10 YO	8,90
Bowmore 12 YO	9,50
Dalmore 12 YO	10,50
Macallan Double Cask 12 YO	14,00
Glenfiddich 15 years	13,50
Remy Martin XO	27,50
Courvoisier VSOP	9,50
Calvados	6,60
Cointreau	5,90
DOM Bénédictine	5,90
Drambuie	5,50



# Drinks

## ENJOY RESPONSIBLY

		
MVSA Cava 0.0	5,50	32,50
Chardonnay 0.0	4,20	21,50
Appalina Merlot 0.0	4,20	21,50
Sparkling Rosé 0.0	4,20	21,50

## CHAMPAGNE AND SPARKLING WINE

Café de Paris	5,30	31,00
Café de Paris Rosé	5,70	32,50
Champagne, Castelnau Brut	10,70	62,50
Champagne, Castelnau Brut Rosé		75,00

		
<b>WHITE</b>		
<b>Garganega Pasqua Passimento Bianco, Romeo &amp; Juliet, Italy</b>   <i>sultry, salty &amp; Mediterranean</i> —	6,40	35,00
<b>Gruner Veltliner Stift Klosterneuburg, Austria</b>   <i>tight, dry &amp; mineral</i> —	6,30	35,00
<b>Pinot Gris Balthazar Fry, France</b>   <i>fruity &amp; easy</i> —	6,40	35,00
<b>Rioja Cruz del Castillo Rioja Blanco Crianza, Spain</b>   <i>complex &amp; spicy</i> —	6,40	34,50
<b>Verdejo Cruz del Castillo Luna Verde, Spain</b>   <i>aromatic &amp; exotic</i> —	5,60	29,50
<b>Viognier Domaine des Granges de Mirabel, France</b>   <i>complex &amp; sophisticated</i> —	7,90	45,00
<b>ROSÉ</b>		
<b>Carmenere &amp; Syrah Pasqua 11 Minutes, Italy</b>   <i>fruity &amp; spicy</i> —	7,10	39,50
<b>Grenache Figuière Magli Signature, France</b>   <i>fresh &amp; soft</i> —	7,30	42,50
<b>RED</b>		
<b>Cabernet Sauvignon Murphy-Goode, California</b>   <i>intense &amp; powerful</i> —	7,80	47,50
<b>Malbec Piedra Negra, Alta Coleccion, Argentina</b>   <i>fruity &amp; soft</i> —	6,50	37,50
<b>Merlot Cruz del Castillo El Aritza, Spain</b>   <i>flexible &amp; accessible</i> —	5,40	29,50
<b>Pinot Noir Couveys, France</b>   <i>refined &amp; silky smooth</i> —	5,60	32,50
<b>Primitivo Pasqua Desire Lush &amp; Zin Primitivo, Italy</b>   <i>smoky &amp; impactful</i> —	6,40	34,50
<b>Syrah Bella Donna smv Lomond, South Africa</b>   <i>hearty &amp; spicy</i> —	8,50	45,00
<b>Tempranillo Coto Rioja Crianza, Spain</b>   <i>spicy &amp; matured</i> —	6,30	35,00



TASTE Brasserie & Wines, where flavorful dishes and carefully selected wines come together. Our passion and craftsmanship are reflected in both our dishes and our wine selection.

Discover the world of flavors by simply observing, breathing in, and relishing each moment. Whether you enjoy sweet, fresh, acidic, fruity, robust, or spicy, our wine range offers a broad palette to satisfy every preference. Let us guide you in exploring these diverse taste experiences and feel free to discover different wines.

We believe that wine, like our dishes, represents passion, craftsmanship, and skill. Whether you're a seasoned connoisseur or curious for adventure, our recommendations for the perfect wine pairing will complete your dinner.

On behalf of the entire team, cheers!