



<b>Chocolat garden (2p)</b>	16
A surprise of different kinds of chocolate	
<b>White magnum</b>	7.5
Raspberry parfait with pink pepper, vanilla pan-na cotta, red fruit coulis and crispy meringue	
<b>Cheese platter</b>	13.5
A selection of different kinds of cheese	
<b>‘Meneer Chocola’</b>	7
Pastry, served with homemade ice cream	
<b>Wicked homemade ice cream</b>	6
3 scoops of ice with a little cone	

DESSERT

<b>Liqueur</b>	4.5
Baileys	
Tia Maria	
Amaretto di Saronno	
Kahlua	
Sambuca	
Frangelico	
Licor 43	
Drambuie	
Cointreau	
Grand Marnier	
<b>Whiskey</b>	6.5
Dalhwinnie	
Talisker	
Cragganmore	
Oban	
Lagavullin	
Glenkinchie	
<b>Bulleit bourbon</b>	5
<b>Calvados</b>	6
<b>Cognac</b>	6
<b>Grappa</b>	6
<b>Limoncello</b>	4.5

LIQUEUR | WHISKEY

**BOOT**  
BRANDERS UIT BAARN  
— 1973 —

**B**  
**BETJEMAN & BARTON**  
Marchands de Vin à Paris depuis 1919



LUNCH / DINER  
ENGLISH

GIN-TONIC | HIGH-WINE  
WINE TASTING



BAR KITCHEN  
**WICKED WINES**



[www.wickedwines.nl](http://www.wickedwines.nl)

ALLERGIES? ASK CREW!



## LUNCH from 11:30

Pastry ´Meneer Chocola´	4.5
Bread with butter and olive oil	5.5
Soup of the day	6.5
<b>Wicked Eggs</b>	6.5
Fried eggs   scrambled eggs   omelet Supplement: bacon   cheese   ham	+1
´Shaksuka eggs´	8.5
Eggs in a spicy tomato sauce with bread Supplement: feta cheese   Turkish sausage	+1
<b>Lunch special of the day</b>	9.5
Sashimi Moriawase	14.5
<b>Chinese pancakes</b> *also available in a vegetarian option	10   15.5
Spicy chicken with teriyaki, spring onions, cucumber and bean sprouts	
<b>Beef tataki teriyaki</b>	10.5
Thin sliced beef with seaweed salad, onions and spicy peanuts	
<b>Wicked burger</b> *also available in a vegetarian option	13
Beef burger with romaine lettuce, cheddar cheese, bacon, tomato, red onion and spicy ketchup	
<b>Wicked Burger Asian style</b> *also available in a vegetarian option	13
Beef burger with romaine lettuce, onion relish, spring onions, ketjap-kambing and hot pepper-sauce	
French fries	4
Home made fries	4

## SALADS

<b>Goats Cheese</b>	13
Goats cheese mousse with roasted beets, apple, Sud n´Sol tomatoes and a spinach-pesto vinaigrette	
<b>Caesar Classic</b>	13
Chicken breast, croutons, boiled egg, Parmesan and anchovies dressing	
<b>Coconut-caramel shrimps</b>	14
With romaine lettuce, mango, papaya and a lemon-soy dressing	

## (GRILLED) SANDWICH

<b>Choose your bread:</b> pumpkin   dark   corn	
<b>Goats cheese mousse</b> with spinach-pesto, apple and Sun´n Sol tomatoes	
<b>Mackerel rillette</b> with green apple, red onion relish and ravigotte sauce	
<b>Croque-Monsieur</b> with ham, cheese and Parmesan	

<b>Oysters</b>	2.5 a piece
<b>Charcuterie</b> a variety of Spanish meat	15
<b>Cheese Platter</b> a selection of 4 kinds of cheese	13.5
<b>Wicked veggi platter</b>	14.5
<b>Wicked platter</b> a variety of cheese and meat	19.5
<b>Olives platter</b>	7.5
<b>Fish platter</b>	15.5

GO WICKED

<b>Steamed or fried (4pcs)</b>	6.5
<b>Chicken</b>	<b>Vegetarian</b>
<b>Shrimps</b>	<b>Pork</b>
<b>Mix</b>	

GYOZA

<b>Crispy chicken teriyaki</b>	15
Chinese pancake   bean sprouts   cucumber   spring onion	
<b>Surf &amp; turf</b>	15
Crispy shrimp   avocado   beef teriyaki on top	
<b>Salmon roll</b>	15
Salmon   masago   miso-mayonaise   sesame seed   torched salmon on top	
<b>California roll</b>	15
Crab   avocado   masago	
<b>Spicy tuna</b>	15
Tuna tartare   seaweed salad   chili flakes	
<b>Veggi roll</b>	15
Japanese omelet   avocado   shiitake	
<b>Sashimi tempura roll</b>	15
Salmon   tuna   seaweed salad   shiitake   tempura   wasabi nuts crunch   miso-mayonaise	
<b>Sashimi</b> small   large	14.5   21.5
<b>Sushi platter</b> small   medium   large	15.5   26.5   34.5
<b>Seaweed salad</b>	3

SUSHI | FROM 15:00

## STARTERS from 17:00

<b>Bread with butter and olive oil</b>	5.5
<b>Soup of the day</b>	6.5
<b>Sticky slow cooked ribs</b>	11.5   16.5
Pork ribs with ketjap-kambing sauce and sesame seeds	
<b>Tuna steak</b>	12
Tuna steak with avocado crème and truffle honey	
<b>Ravioli of beetroot with strained yoghurt</b>	10.5
Beetroot ravioli with goat cheese and horseradish. Served with pickles	
<b>Steak tartare</b>	9.5
Classic French steak tartare, served with quails egg and toast	
<b>Sea bass</b>	11
Sashimi of sea bass with lemon-ponzu, rettich, cucumber, apple and seaweed salad	
<b>Beef tataki teriyaki</b>	10.5
Thin sliced beef with seaweed salad, onions, teriyaki and spicy peanuts	
<b>Chinese pancakes</b> *also available in a vegetarian option	10   15.5
Spicy chicken with teriyaki, spring onions, cucumber and bean sprouts	

## SALADS

<b>Goats cheese</b>	13
Goats cheese mousse with roasted beetroot, apple, Sud n´Sol tomatoes and a spinach-pesto vinaigrette	
<b>Caesar Chicken</b>	13
Chicken breast, croutons, boiled egg, Parmesan and anchovies dressing	
<b>Coconut-caramel shrimps</b>	14
With romaine lettuce, mango, papaya and a lemon-soy dressing	



## MAIN

<b>French Poussin chicken</b>	18.5
Roasted chicken with beurre Méditerranée, bulgur, roasted pumpkin and a yoghurt-harissa sauce	
<b>Salmon</b>	19.5
Salmon fillet with coconut-caramel sauce, legumes, soybeans-crème and lime leaf	
<b>Duck breast</b>	19
Smoked in tea, with spring onions, puffed eggplant-cream, broccoli, Japanese rice and hoisin sauce	
<b>Sole fish à la Meunière</b>	19.5
Pan fried sole fish (2) with lemon-butter and parsley, served with romaine lettuce and homemade fries	
<b>Wicked Burger Classic</b> *also available in a vegetarian option	17
Beefburger with romaine lettuce, cheddar cheese, bacon, tomato, red onion and spicy ketchup	
<b>Wicked Burger Asian style</b> *also available in a vegetarian option	17
Beefburger with romaine lettuce, onion relish, spring onions, ketjap-kambing and hot pepper-sauce	
<b>Steak Bistro</b>	21.5
Steak served with roasted spring vegetables and homemade fries <b>Choose your sauce:</b> Chimmichurri   beurre Méditerranée   Hoisin sauce	
<b>Thai red curry</b>	17.5
Served with Jasmine rice and stir fried vegetables <b>Choose your style:</b> chicken   shrimps   vegetarian	
<b>French fries</b>	4
<b>Homemade fries</b>	4
<b>Roasted vegetables</b>	4
<b>Jasmine rice</b>	3
<b>Side salad</b>	3
<b>Surprise menu 2 courses</b>	29.5 p.p
<b>Surprise menu 3 courses</b>	35.5 p.p
<b>High wine</b>	27.5 p.p
<b>Wine-food tasting</b>	39.5 p.p

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