



**Smoake(d) meat
everyday, Fancy wines
& Delicious beer.**



SOFT DRINKS

Pepsi	3.2
Pepsi Max	3.2
Sourcy Red	3.2
Sourcy Blue	3.2
Lipton Ice Tea Sparkling	3.3
Lipton Ice Tea Green	3.3
Lipton Ice Tea Peach	3.3
Sisi	3.2
7Up	3.2
Rivella	3.3
Royal Club Ginger Ale	3.3
Royal Club Tonic	3.3
Royal Club Bitter Lemon	3.3
Cassis	3.3
Jus d'Orange	3.3
Apple Juice	3.3
Tomato Juice	3.3
Organic Ginger Beer	5.4
Fever-Tree	4.2
<i>(Indian & Mediterranean)</i>	
Sourcy Pure Blue 0.75	7
Sourcy Pure Red 0.75	7



HOT DRINKS

Ristretto	3
Espresso	3
Doppio	5
Coffee	3
Espresso Macchiato	3.3
Cappuccino	3.3
Flat White	5
Caffè Latte	3.3
Latte Macchiato	4
Fresh Ginger Tea	4
Fresh Mint Tea	4
Pucca Tea	3
Hot Chocolate	3.5
Syrup, Whipped cream	+ 0.5
<i>(Hazelnut, Cinnamon, Caramel, Vanilla, Pumpkin Spice)</i>	
Iced Coffee	4

COFFEE TREATS

5

Carrot Cake
Red Velvet Brownie
Key Lime Cheesecake
Cookie Jar

SPECIAL COFFEES

8.5

Irish Coffee
Italian Coffee
Spanish Coffee
French Coffee
Baileys Coffee

WINES

HOUSE WINES

WHITE

Chardonnay Chiloé Loncomilla Valley CL	5.5 / 27.5
Sauvignon Blanc Chiloé Loncomilla Valley CL	5.5 / 27.5

RED

Cabernet Sauvignon Chiloé Loncomilla Valley CL	5.5 / 27.5
Merlot Chiloé Loncomilla Valley CL	5.5 / 27.5

ROSÉ

Grenache Cap Gris Languedoc FR	5.6 / 28
Grenache Noir, Cinsault, Syrah M. Chapoutier Rhône FR	7.8 / 39

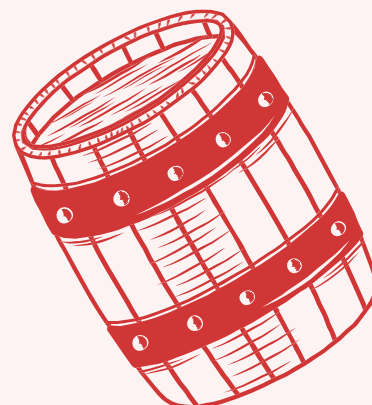
OPEN WINES

WHITE

Pinot Grigio Pasqua Veneto IT	6 / 30
Verdejo El Coto Rioja ES	7 / 35
Viognier Júlio Bastos Alentejo PT	8 / 40
Riesling Trocken Schloss Reinhartshausen Rheingau DE	9.5 / 47.5

RED

Pinot Noir Couveys Languedoc FR	7 / 35
Malbec Bodega Sottano Mendoza AR	7.5 / 37.5
Tempranillo El Coto Rioja ES	7.8 / 39
Corvina Pasqua Valpolicella IT	8 / 40
Primitivo Pasqua Puglia IT	8.2 / 41



PORT

DOW's Ruby Masterblend	6
DOW's Tawny Masterblend	6
DOW's White Port	6
DOW's Late Bottled Vintage	6.5

LIQUORS

6

Amaretto
Kahlúa
Baileys
Sambuca
Limoncello
Cointreau
Chartreuse Verte
Campari

GENEVEER

Bols "Jonge" Genever	5
Bols Barrel Aged Genever	5.5
Bols 1820 Original Genever	7

GRAPPA

Nonino Moscato	6
----------------	---

COGNAC

Rémy Martin VSOP	8
Rémy Martin XO	25

RUM

Havana Club 3 Años	5
Havana Club Especial	6
Havana Club 7 Años	7

Sailor Jerry Spiced Rum	5.5
-------------------------	-----

Zacapa Solera 23 Años	20
-----------------------	----

VODKA

Absolut	6
Belvedere	7



COCKTAILS

CLASSICS

CAIPIRINHA 11
Cachaça 51, lime juice, brown sugar

BLOODY MARY 12
Vodka, tomato juice, blend of sauces and spices

CUBA LIBRE 12
Havana Especial, lime juice, brown sugar, cola

NEGRONI 12
Gin, Campari, Carpano Antica Formula

MARGARITA 12
Tequila, Tripple Sec, lime juice, agave syrup, salt

MAI-TAI 13
Havana Especial, Spiced Rum, Tripple Sec, pineapple juice, almond syrup

MOJITO 11
Havana 3 Years, lime, mint, brown sugar, love, lots of love

MOJITO FRUIT 12
Fruits of the season. Ask your server

LONG ISLAND ICED TEA 14
Vodka, Tripple Sec, Havana 3 Years, Gin, Tequila, lemon juice, cola

ESPRESSO MARTINI 14
Vanilla Vodka, Kahlúa, doppio, simple syrup

SIGNATURE COCKTAILS

DUTCH MULE 14
Gin, basil, cucumber, ginger beer

SEX ON THE MARKET 11
Vodka, Bols Peach, orange juice, cranberry juice, grenadine

SOURS

PORNSTAR MARTINI 14
Vanilla Vodka, Passoã, fresh passion fruit, Cava, lemon juice, vanilla syrup, egg

CRANBERRY SOUR 13
Gin, St. Germain, cranberry juice, lemon juice, simple syrup, egg

WHISKEY SOUR 11
Whiskey, lemon juice, simple syrup, egg

ALCOHOL FREE COCKTAILS 8

Mai-Tai Non-Alcoholic
Sex on the Market Non-Alcoholic
Nojito Non-Alcoholic

GIN & TONICS

Aviation 11
Tanqueray 10 12
Hendrick's 12.5
Bobby's 13.5
Sir Edmond 14
Copperhead 14
(Served with Fever-Tree Indian of Mediterranean)
Beefeater & Royal Club 9.5

SPRITZERS 9.5

Aperol Spritz
Italicus Spritz
Campari Spritz
Limoncello Spritz
Elderflower Spritz
Passion Fruit Spritz
Lillet Spritz

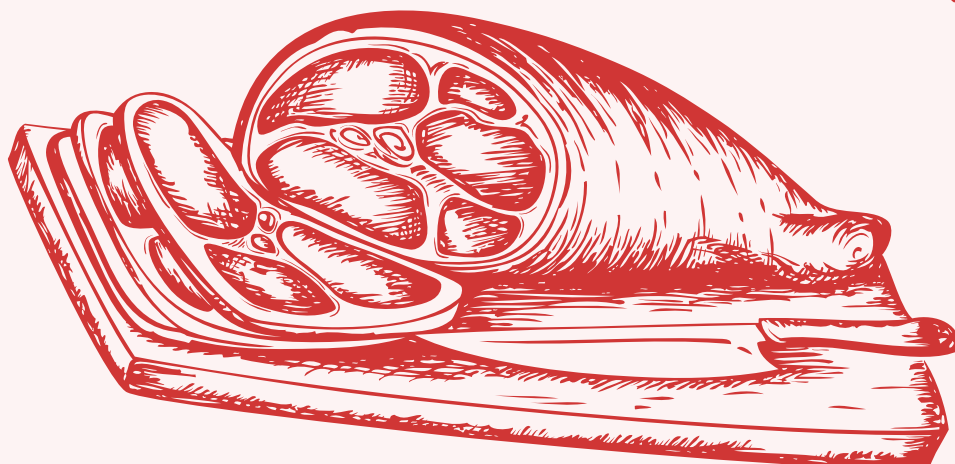
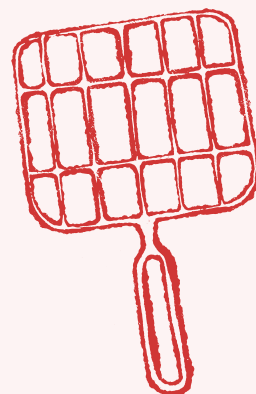
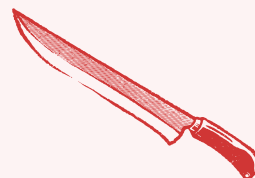


Do you have allergies? Ask for our allergen menu

SNACKS

(12:00 - 22:00)

TEX MEX SHARING	17
<i>3 different quesadillas with nachos</i>	
CHARCUTERY PLATTER	16.5
<i>Charcutery platter of thinly sliced meats, olives and bread with dips</i>	
BREAD	6.5
<i>With spreads</i>	
WINGS	8
<i>In the flavours Buffalo, BBQ and Honey Mustard, with crudités of celery and ranch dressing</i>	
NACHOS	12.5
<i>With jalapeños, cheese, tomato salsa, guacamole and sour cream. Optional for 4,- extra: with cajun chicken or with pulled pork</i>	
BEER & PARTY PLATTER	20
<i>With olives, dried sausage, snack assortment, nachos, bread, sauces and rillettes</i>	
PORTION "BITTERBALLEN" 6 PIECES	6.5
PORTION "BITTERBALLEN" 12 PIECES	12
<i>With mustard</i>	
PORTION OF CHEESE CUBES	5
<i>With mustard</i>	
"DRINKING BUDDIES" 6 PIECES	6.5
"DRINKING BUDDIES" 12 PIECES	12
<i>Fried snack assortment</i>	
"VEGAMAARTJES" 6 PIECES 	6.5
"VEGAMAARTJES" 12 PIECES 	12
<i>Vegetarian snack assortment (Vegetarian, not vegan)</i>	
JALAPEÑO POPPERS 6 PIECES	7.5
<i>Jalapeño pepper, filled with cream cheese, breaded and fried, with chili sauce</i>	
CHICKEN TENDERS 6 PIECES	9
<i>Crispy chicken strips with sriracha mayonnaise</i>	



Do you have allergies? Ask for our allergen menu

LUNCH

(until 16:00)

“MARKT” CLASSICS

Sunny Side Up with Ham and Cheese	11
Brioche Bun “Gezond” (With Ham, Cheese and Veggies)	10
1 Croquette with Bread	9
2 Croquettes with Bread	13

BAGELS 12.5

(Light or Dark Bread)

SMOKED SALMON

With horseradish cream cheese, pickled caperberries and cucumber

PORK BELLY

With coleslaw, BBQ-sauce and popcorn

SMOKED CHICKEN FILET

With honey mustard sauce, coleslaw and pecan nuts

GOAT CHEESE 🌱

With grilled pumpkin, chimichurri, guacamole and pesto

SANDWICHES

HOT PASTRAMI 12.5

Pastrami, cheese and Sauerkraut, served with mustard

GRILLED HAM & CHEESE 9.5

Brioche, ham, cheese, sunny sides up and ketchup

PULLED PORK 13.5

Brioche, coleslaw and BBQ-sauce

SOUP 8.5

HOMEMADE SOUP OF THE SEASON

(Vegetarian option possible) 🌱

QUESADILLAS 13

With tomato salsa, guacamole and sour cream

CAJUN CHICKEN

With red onion, jalapeño and cheddar cheese

SHRIMP

With sun dried tomato and cheddar cheese

MUSHROOM 🌱

With spinach and goat cheese

LUNCH

(until 16:00)

SALADS

PORK BELLY SALAD

With slowly cooked pork belly, coleslaw, sweet relish and BBQ sauce

CAESAR SALAD

With parmesan cheese, hardboiled egg, anchovies, brioche croutons and caesar dressing (choose between goatcheese, gamba or chicken)

SIDES

Portion of fries

Portion of coleslaw

WARM

GRILLED CHUCK TENDER

(To be ordered from 150gr. upwards, in 50gr. increments) With fries, salad and peppercorn sauce

SMOKEY SPARERIBS

Served with Corn on the cob, coleslaw en fries

Choose from these options:

- Smokey BBQ ribs, where the smoker determines the taste of the ribs

- Sticky Glaze Ribs, where the glaze determines the taste of the ribs

100% BEEF BURGER "À LA CHORIZO"

With cheddar cheese, piccalilli, coleslaw and fried onion rings with fries

MOAB: MOTHER OF ALL BURGERS!!

The Chorizo Burger, but with added pork belly and pulled pork!!

AVOCADO BURGER

With tomato salsa, cheddar cheese, lettuce and sweet potato fries

CEDAR SMOKED SALMON

With smokey garlic mashed potato, grilled plum tomato, green asparagus and lobster butter

15.5

4.5

13.5/100gr.

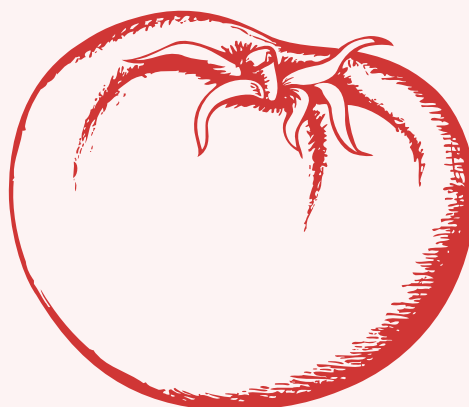
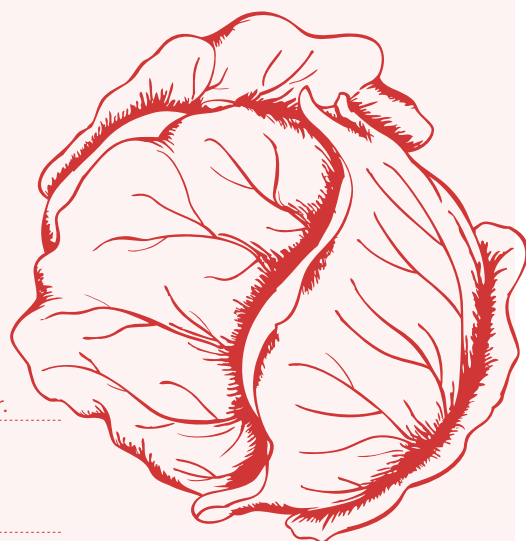
26

20.5

26

19.5

24



Do you have allergies? Ask for our allergen menu



MENU OAK 37.5

STARTERS

SLOWLY COOKED PORK BELLY

With a homemade sauerkraut "Bitterbal", BBQ glaze and mizuna salad

"LOUISIANA" SEAFOOD GUMBO

Seafood gumbo with gambas and crab

MAIN COURSES

CEDAR SMOKED SALMON

With smokey garlic mashed potato, grilled plum tomato, green asparagus and lobster butter

GRILLED CHUCK TENDER (200 GR.)

With haricot verts and bacon, jacket potato and a sauce of your choosing

DESSERTS

KEY LIME CHEESECAKE

On a base of Bastogne, citrus toffee sauce and mango sorbet

RED VELVET BROWNIE

With white chocolate ganache, caramelised pecan nuts, marshmallows and Oreo ice-cream

"HAUTE DE BBQ" 53.5

5 Course chef's specials surprise menu, letting you experience BBQ and the "low & slow" smoker. This menu can only be ordered per entire table.

Wine pairing	29.5
Beer pairing	29.5
Cheese platter instead of dessert	+2.5



Do you have allergies? Ask for our allergen menu

STARTERS

(17:00 – 22:00)

"LOUISIANA" SEAFOOD GUMBO 10.5

Seafood gumbo with gambas and crab

CARROT "STEAK TARTARE" 10.5

Smoked carrot with toasted brioche, salsa verde and paprika relish

STEAK TARTARE 13.5

With toasted brioche, smokey mayonnaise and paprika relish

SLOWLY COOKED PORK BELLY 11

With a homemade sauerkraut "Bitterbal", BBQ glaze and mizuna salad

CLASSIC CAESAR SALAD 10.5

With parmesan cheese, hardboiled egg, anchovies, brioche croutons and caesar dressing (choose between goatcheese, gamba or chicken)

BREAD 6.5

With spreads

QUESADILLAS 13

With tomato salsa, guacamole and sour cream

CAJUN CHICKEN

With red onion, jalapeño and cheddar cheese

SHRIMP

With sun dried tomato and cheddar cheese

MUSHROOM

With spinach and goat cheese

SOUP

HOMEMADE SOUP OF THE SEASON

(Vegetarian option possible)

8.5



MAINS

(17:00 - 22:00)

BEEF RIBEYE, GRILLED, DRY AGED 3 WEEKS 16.5/100GR.

(To be ordered from 200gr. upwards, in 50gr. increments) With seasonal vegetables, fries and a sauce of your choosing

CÔTE DE BŒUF, GRILLED, DRY AGED 4 WEEKS 9.90/100GR.

(To be ordered from 900gr. upwards, in 100gr. increments) With seasonal vegetables, fries and two sauces of your choosing (Preparation takes about 30+ min.)

CHUCK TENDER, GRILLED 13.5/100GR.

(To be ordered from 150gr. upwards, in 50gr. increments) With haricot verts and bacon, jacket potato and a sauce of your choosing

AGING EXPERIENCE "WE LOVE AGING!" 99

Grilled and aged ribeye to share. 300gr. 3 weeks & 300gr. 6 weeks aging. Served with seasonal vegetables, fries and two sauces of your choosing. (Preparation takes about 30+ min.)

SMOKEY SPARERIBS 26

Served with Corn on the cob, coleslaw en fries
Choose from these options:

- Smokey BBQ ribs, where the smoker determines the taste of the ribs

- Sticky Glaze Ribs, where the glaze determines the taste of the ribs

LEMON & THYME "SODA CAN" CHICKEN 24

With coleslaw, fries and a BBQ sauce

SMOKED PORK CHEEKS WITH SLOWLY COOKED PORK BELLY 23.5

With a sweet potato and paprika gratin

GRILLED FRESH TUNA 26

With bimi, cherry tomato, grilled potato and chimichurri

CEDAR SMOKED SALMON 24

With smokey garlic mashed potato, grilled plum tomato, green asparagus and lobster butter

100% BEEF BURGER "À LA CHORIZO" 20.5

With cheddar cheese, piccalilli, coleslaw, fried onion rings and fries

MOAB: MOTHER OF ALL BURGERS!! 26

The Chorizo Burger, but with added pork belly and pulled pork!!

GRILLED FISH BURGER OF COD AND GAMBA 21

With a wakame salad, mango chutney on a brioche bun with sweet potato fries and coleslaw

AVOCADO BURGER 🥑 19.5

With tomato salsa, cheddar cheese, lettuce and sweet potato fries

VEGETARIAN MAC & CHEESE 🥗 18.5

Crispy mac and cheese balls with "chilli sin carne", grilled tomato and bimi



SELECTION OF SAUCES

Peppercorn sauce

Beurre maître d'hôtel

Bearnaise sauce

Chimichurri



SIDES

Coleslaw 4.5

Portion of Fries 4.5

Sweet Potato Fries 7

Corn on the Cob 4.5

Jacket Potato 4.5

Smokey garlic mashed potato 5

Crispy mac and cheese balls with tomato salsa 7



Do you have allergies? Ask for our allergen menu

DESSERTS

9

CARROT CAKE

With Baileys icing and cinnamon icecream

RED VELVET BROWNIE

With white chocolate ganache, caramelised pecan nuts, marshmallows and Oreo ice-cream

CHOCOLATE CHIP COOKIE SUNDAE

With salty caramel and vanilla ice-cream

KEY LIME CHEESECAKE

On a base of Bastogne, citrus toffee sauce and mango sorbet

IRISH COFFEE BACON DONUT BURGER

Donut with Irish coffee crème and syrup, and a crumble of bacon and Café Noir

CHEESY

Selection of 4 Burgundian cheeses

12.5

SPECIAL COFFEES

8.5

Irish coffee

Italian coffee

Spanish coffee

French coffee

Baileys coffee

