

winelist lot & de walvis

white wines glass / bottle / magnum

Parini, Chardonnay 5.5 / 27.5 / -
Catarrato, Sicily, Italy
Fresh • White fruit • Approachable

Spier Signature 6 / 30 / -
Sauvignon Blanc, Western Cape, South Africa
Tropical • Pear • Passion fruit

Candoni, Pinot Grigio 7 / 35 / -
Lombardy, Italy
Citrus • Nuts • Harmonious

Calecara, Fiano 7.5 / 37.5 / -
Puglia, Italy
Tropical fruit • Mineral • Balanced

Mesa, Vermentino - / 40 / -
Sardinia, Italy
Fresh • Citrus • Intense

Naia, Verdejo - / 42.5 / 80
Rueda, Spain
Full-bodied • Ripe • Crisp

Eivi, Albariño - / 50 / -
Rias Baixas, Spain
Citrus • Passion fruit • Balanced

red wines glass / bottle

Canapi, Nero d'Avola 5.5 / 27.5
Sicily, Italy
Soft • Rich • Red fruit

Niel Joubert 6 / 30
Cabernet Sauvignon
Paarl, South Africa
Full-bodied • Smooth • Spicy

Calecara, Primitivo 7 / 35
Puglia, Italy
Red fruit • Vanilla • Spices

Rioja Tinto Crianza doca 7.5 / 37.5
'Conde Valdemar' Rioja, Spain
Dark fruit • Spicy • Tannic

MontGras Estate - / 37.5
Pinot Noir, Colchagua-valley, Chile
Body • Cherries • Strawberry

Mesa, Cannonau - / 40
Sardina, Italy
Aromatic • Intense • Ripe red fruit

Haras de Pirque, Cabernet - / 42.5
Sauvignon, Maipo-valley, Chile
Spices • Full-bodied • Blackcurrant

rosé glass / bottle / magnum

Les Pierres Dorées Grenache 6 / 30 / -
Languedoc-Roussillon, France
Fresh • Aromatic • Red fruit

La Chapelle du Seuil 7 / 35 / 70
Cinsault, Grenache, Rolle, Syrah
Provence, France
Rose • Grapefruit • Strawberry

Miraval, Cinsault, Grenache 10 / 50 / -
Rolle, Syrah, Provence, France
Fresh • Soft • Peach

dessertwijn glass

Susana Balbo Malbec Late Harvest 7
Red fruit • Velvety smooth

alcoholvrije wijn Piccolo

Vinada Sparkling Gold 11
Chardonnay, Languedoc, France
Sparkling • Dry • Harmonious

sake delicious with our Asian dishes

Ozeki Sake Hana Awaka 9.5
Light sparkling • Fruity • Accessible

Hakushika Junmai Ginjo 10
'Gold Edition'
Umami • Mandarin • Citrus

Longridge - / 57.5 / -
Chenin Blanc BIO
Stellenbosch, South Africa
Refreshing • Peach • Citrus

Saint-Véran Conquète - / 75 / -
Luzy-Macarez, Chardonnay,
Bourgogne, France
Full-bodied • Butter • Vanilla

Náiades, Verdejo - / 80 / -
Rueda, Spain
Full-bodied • Wood • Lively

Francis Ford Coppola - / 50
Diamond Collection, Zinfandel,
Central-valley, California
Intense • Ripe • Creamy

Locos Por El Vino Baramban - / 57.5
Tempranillo, Grenache
Campo de Borja, Spain
Red and black fruit • Body • Clove

Bolla Amarone Valpolicella - / 95
Classico Riserva, Corvina, Rondinella
Veneto, Italy
Ripe • Tannic • Spicy

bubbles glass / bottle

Bottega Millesimato 8 / 40
Spumante Brut
Chardonnay, Pinot Noir,
Veneto, Italy
Fresh • Elegant • Toast

Champagne de Castellane - / 80
Cuvee Commodore Brut
Chardonnay, Pinot Noir, Pinot Meunier,
Champagne, France
Soft • Elegant • Peachy

& de walvis

LOT

hot drinks

Coffee 3.3
Cappuccino 3.8
Espresso 3
Double espresso 4
Latte macchiato 4.3
Flat white 5
Iced Coffee 5.5
Extra shot of espresso + 1.5
Prefer almond milk or oat milk? + 1

special coffees

French, Irish, Italian or Spanish 10

juice medium / groot

Cold-pressed orange 4.5 / 7
Juice of the day 4.5 / 7
Super Juice Detox 4.5 / 7

soda from 3.5

Besides the usual soft drinks, such as Coca-Cola, Sprite and Lipton Ice Tea Green Zero, we also have:

Crodino 4.5

Fever-Tree 5

Premium Indian Tonic, Ginger Ale, Ginger Beer, Sicilian Lemonade, Pink Grapefruit Soda

beer

draft

Heineken small 3.5
Heineken medium 3.8
Affligem Blond 6.5
Changing draft from 6.5

alcohol free

Heineken 3.8
Amstel Radler 4
Brand Weizen 4.8
Affligem Blond 4.8
Lowlander White 6.5

Tea 3.3

Fresh mint tea 4.5
Fresh ginger tea 4.5

Hot chocolate 4.5

with whipped cream + 0.5
with Bacardi Spiced Rum + 6

pastries

Mango-kokos taart 5.5
Baksas • Gluten-free

Apple pie 5
Sultanas • Elstar • Cinnamon
(whipped cream + 0.5)

Friandises 9.5
Changing items

fresh lemonades

Tropical Passion 5.5


Monin Passionfruit • Lime juice •
Sparkling water • Lime

Homemade Ice Tea 5.5

Monin Lemon Tea • Lime juice •
Sparkling water • Lemon


food & drinks

ontbijt & lunch until 16.00

Greek yoghurt 11.5 
Greek yoghurt • Fresh fruit •
Maple syrup • Granola

Pancakes 13.5 
Pancakes • Hot • Fresh Fruit •
Maple syrup

Shakshuka 12.5 
Cooked eggs • Spicy tomato sauce •
Cumin • Feta • Pita

Focaccia avocado 13.5 
Smashed avocado • Poached egg •
Pomegranate • Lemon-chilli oil

Focaccia roast beef 13.5
Thinly sliced roast beef • Vadouvan
mayonnaise • Parmesan • Crispy onions

Focaccia marinated salmon 13.5
Salmon • Marinated • Beet juice •
Wasabi cream • Granny Smith

shared dining

"Imagine a table full of scents and colourful dishes, ready to be discovered. Sharing is more than just eating; it is a journey through our Mediterranean-Asian-inspired cuisine. Each dish tells a story, each taste brings a memory to life. Come together, discover new flavours, listen to stories and enjoy delicious dishes. Our table is a source of surprises, where adventure is always the main course!

shared lunch & diner from 12.00

chefs menu

Shared lunchmenu 22.5 p.p. until 15.00
Changing dishes to share together.
To be ordered exclusively per table and from two people upwards.

3-course dinner 42.5 p.p. from 17.00
Let our kitchen staff surprise you with a 3-course shared dinner. *To be ordered exclusively per table and from two people upwards.*

lot's bites from 12.00

Pita 6.5 
Labneh • Sumak • Hummus • Chilli oil

Charcuterie 12.5
Thinly sliced • Serrano • Olives • Taralli

Kara-age chicken 12
Chilli sesame dip

Beef croquettes 10
Artisan

No meat Croquettes 11.5 
Vegetarian

Cheese sticks 9.5 
Aged cheese • Chilli mayonnaise

Spring roll 9.5 
Chilli sesame dip

mezze platter 25

A table full of bites including fresh hummus, labneh, olives, Serrano, chorizo and more! A true culinary journey for the adventurous foodie!

small cold dishes from 12.00

Watermelon 9 
Sushi rice • Deep-fried garlic • Wasabi mayonnaise •
Smoked jalapeño ponzu

Roast beef 14
Thinly sliced • Black pepper aioli • Deep-fried garlic •
Sambal truffle

Salmon 12
Marinated • Beetroot juice • Wasabi cream • Granny smith

Salad 9.5 
Little gem • Parmesan • Sesame dressing • Puffed cherry tomatoes
(Extra chicken or prawn +2.5)

Crab 14.5
Sushi rice • Avocado • Tobiko • Cucumber • Kewpie • Sesame
ponzu

Burrata 12.5 
Rocket • Tomato • Basil • Aceto

small warm dishes from 12.00

Gyoza 11.5
Japanese chicken dumpling • Soy dip • Chilli mayonnaise

Prawn 12.5
Tempura • Avocado • Chilli popcorn • Sesame

Lamb 11.5
Lamb kebab • Grilled • Garlic labneh • Mint

Mackerel 13
Ikan pepesan • Spicy • Lime leaf • Spring onion • Red pepper

Prawn pil pil 15
Pil pil • Spicy • Parsley • Focaccia

Chicken 12
Chicken thigh • Piri piri • Roasted • Sweet potato •
Harissa yoghurt • Parmesan


Pork belly 13
Bao bun • Crispy pork belly • Spring onion • Thai salad •
Coriander • Chilli mayonnaise

main courses from 12.00

Côte de boeuf 78.5
Steak • Chilli garlic butter • 700 g • Fries
(nice to share)


Seabass 24
Fillet • Salted lemon • Vadouvan beurre blanc •
Fregola

Burger 19.5
Beef • Sriracha mayonnaise • Pickles •
Little gem • Cheddar • Crispy bacon

Burnt aubergine 19 
Roasted • Garlic labneh • Coriander oil •
Pistachio crumble • Pita

side dishes from 12.00

Leeks 9.5 
Barbecue • Roasted • Comté cream • Beetroot powder

Cauliflower 8 
Roasted • Beurre noisette • Dukkah

Sweet potato 6.5 
Sweet potato • Puffed • Pomegranate • Labneh • Sumac

Loaded fries 8 
French fries • Truffle mayonnaise • Parmesan • Crispy onions

desserts from 12u

Kataifi 10
Pistachio • Honey • Figs • Vanilla ice cream

Tropical 11
Baksas • Banana • Passion fruit • Yoghurt ice
cream • Roasted coconut

Friandises 9.5
Changing items

Chocolate 11.5
Seasoning • Crumble •
Mousse

 Vegetarian

Kitchen open every day until 22:00
Do you have an allergy? Let us know!

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