ALL DAY BITES

BREAD & DIPS (V) | 6.50
Homemade Cajun Butter • Bruschetta • Pesto di Basilico

BITTERBALLEN 6ST. | 7.50
Bourgondische Bitterballen • Mosterd • Mayo

ARANCINI AL TARTUFO 6ST. (V) | 8.00
Risotto-Truffel Bitterballen • Truffle Mayo • Parmigiano Reggiano

BITTERGARNITUUR 12ST. | 14.00
Chef's Selection of Crispy Dutch Snacks

LOUISIANA FRIED PICKLES (V) | 9.00
Buttermilk Ranch Sauce

PIMIENTOS DE PADRÓN (V) | 6.50
Sea Salt • Extra Vierge Olive Oil

HULI HULI NACHO'S (V OPTIONAL) | 13.00
Homemade Pulled Huli Huli Chicken • Cheese • Mango Habanero Salsa

SECRET GARDEN OLIVES (V) | 6.00
Mediterranean Olives • Herbs from our Secret Garden

GROTE BERG 12
NO DRESSCODE
COME AS YOU ARE

NO.12

B I T E S

CHARCUTERIE

THE SPANISH SELECTION | 27.50
Salchichón Ibérico Velita • Chorizo Ibérico • Jamon de Cebo Ibérico • Manchego DOP 12mnd • Mahon DOP

THE ITALIAN SELECTION | 27.50
Strolghino Pelato • Prosciutto di Parma DOP • Mortadella Pistachio • Toma Piemontese DOP • Pecorino Sardo DOP

PLANKEN

CURATED FOR SHARING.
Choose between our Classic and Premium selection of artisan cheeses and cured meats.

THE CHEESE SELECTION (V)
Classic (3 cheeses) | 14.50
Premium (5 cheeses) | 19.50

THE MEAT SELECTION
Classic (3 meats)| 14.50
Premium (5 meats)| 19.50

SIGNATURE CUTS

PATA NEGRA 80GR. | 12.00

PROSCIUTTO 80GR. | 12.00

SIGNATURE CHEESE OF THE MONTH | 7.00

THE SOMMELIER'S SELECTION | 16.00
A curated monthly pairing of one artisan cheese, one premium cured meat and a perfectly matched glass of wine.

INSPIRED BY THE SOUL OF NEW ORLEANS
AND FLAVOURS OF THE TROPICS

NO.12

MADE TO SHARE WITH THE PEOPLE
AROUND YOUR TABLE

FLATBREAD

No.12

- SERVED 'TILL 21:30 -

ITALIAN FLATBREAD (V) | 12.00
Fresh - Herby - Classic
Mozzarella • Sun-dried Tomato • Pesto di Basilico • Rucola
+ ADD PROSCIUTTO DI PARMA DOP + €2,50

VESPA FLATBREAD | 15.00
Rich - Sweet - Indulgent
Mortadella al Pistacchio • Mozzarella • Pesto di Basilico • Hot Honey

HONOLULU FLATBREAD (V OPTIONAL) | 15.00
Tropical - Sweet - Spicy
Homemade Pulled Huli Huli Chicken • Mozzarella • Fresh Pineapple • Chili

BOURBON STREET FLATBREAD | 15.00
Smokey - Rich - Bold
Homemade Pulled Pork • Buffalo Trace Bourbon BBQ Sauce • Mozzarella • Crispy Onion • Jalapeño

CARIBBEAN GARDEN FLATBREAD (V) | 13.00
Fresh - Creamy - Sweet
Burrata • Grilled Pepper • Roasted Courgette • Hot Honey • Basil

FRESH

VELVET BURRATA (V) | 12.00
Cherry Tomato • Basil • Extra Vierge Olive Oil • Pesto di Basilico

BURRATA TROPICALE (V) | 15.00
Fresh Pineapple • Passionfruit • Cashew Crumble • Basil • Extra Vierge Olive Oil

Loud Flavours!

SHARED DINING

- SERVED 'TILL 21:30 -

SLIDERS

Hungry? Take 'em all for €27.50
Each served on two brioche buns

BOURBON STREET SLIDERS | 10.50
Homemade Pulled Pork • Buffalo Trace Bourbon BBQ Sauce
Coleslaw

HONOLULU SLIDERS (VOPTIONAL) | 10.00
Homemade Pulled Huli Huli Chicken • Pickled Onion

SHRIMP PO'BOY SLIDERS | 11.50
Tempura-Fried Prawn • Creole Remoulade

SHARING PLATES

CARIBBEAN CAULIFLOWER (V) | 11.00
Jerk Glaze • Lime • Spring Onion • Cilantro
Cashew Crumble

NOLA STEAK BITES | 16.50
Beef Tenderloin Tips • Cajun Sauce • Red Pepper

CAJUN BUTTER CORN RIBS (V) | 9.50
Feta • Lime • Cilantro

SPICY TUNA POKÉ BOWL | 12.50
Sushi Rice • Spicy Tuna Salad • Cucumber • Edamame
Spring Onion • Furikake

HULI HULI CHICKEN POKÉ BOWL (VOPTIONAL) | 11.50
Sushi Rice • Homemade Pulled Huli Huli Chicken
Pickled Onion • Mango Habanero Salsa • Pineapple
Cucumber • Furikake

CRISPY CALAMARI | 13.50
Garlic Lemon Mayo

MANGO CHILI CHICKEN | 12.50
Crispy Chicken Karaage • Mango Chili Sauce • Spring Onion

SOMETHING SWEET

- SERVED 'TILL 22:00 -

Too Playfull For Rules

CHERRY COLA COOKIE MONSTER | 8.00
Warm Cherry Cola Cookie • Mixed Berry Ice Cream

SOUTHERN PECAN PIE | 9.50
Homemade Maple Pecan Pie • Bourbon Brown Butter Cream
Mocha Ice Cream

PINEAPPLE DOLE WHIP | 8.50
Pineapple Soft Serve • Fresh Pineapple

DRINK YOUR DESSERT

Who needs a fork? Key Lime Pie Cocktail | 12.50

HIDDEN GEMS

WHO SAID CHRISTMAS HAS TO BE TRADITIONAL?

Forget the ordinary. We're serving festive comfort food with a tropical twist. A little naughty, a little unexpected, and only here for a good time, not a long time!

SHARED DINING

- SERVED 'TILL 21:30 -

DEER SANTA SLIDERS | 12.50
Cured Venison • Spiced Poached Pear Cranberry Mayo

MELE KALIKIMAKA SNOWBALLS (V) | 9.50
Goat Cheese • Toasted Coconut • Cashew Mango Chutney • Hot Honey

TIPSY LITTLE PIGGIES | 9.00
Bacon-wrapped Sausage • Dark Rum & Maple Glaze • Honey Mustard • Chives

SOMETHING SWEET

- SERVED 'TILL 22:00 -

S'MORES SKILLET | 9.50
Dark Chocolate • Toasted Marshmallow Digestive Biscuits

NO.12