



No.12

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



NO 12

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

- SERVED 'TILL 21:30 -

16.12

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

Love FLAVOURS!



SHARED DINING

- SERVED 'TILL 21:30 -

SLIDERS

Hungry? Take 'em all for €25

BOURBON STREET SLIDERS | 9.00

Homemade Pulled Pork • Buffalo Trace Bourbon BBQ Sauce • Coleslaw

HONOLULU SLIDERS (V_{OPTIONAL}) | 9.00

Homemade Pulled Huli Huli Chicken • Pickled Onion

SHRIMP PO'BOY SLIDERS | 10.00

Tempura Fried Shrimp • Creole Remoulade



CRISPY RICE

RAW TUNA CRISPY RICE | 14.00

Crispy Chili Mayo • Spring Onion

HULI HULI CRISPY RICE (V_{OPTIONAL}) | 10.00

Homemade Pulled Huli Huli Chicken • Pickled Onion

SIGNATURE PLATES

CARIBBEAN CAULIFLOWER (V) | 9.00

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) | 8.00

Feta • Lime • Cilantro

CRISPY CALAMARIS | 13.50

Garlic Lemon Mayo

Too Full
For Rules

MANGO CHILI CHICKEN TONKATSU | 12.50

Crispy Chicken Thigh • Mango Chili Sauce • Spring Onion

SOMETHING SWEET

- SERVED 'TILL 22:30 -

YUZU PANNACOTTA | 10.00

Mi Beso Sauvignon Blanc & Orange Sabayon

SOUTHERN PECAN PIE | 9.00

Homemade Maple Pecan Pie • Bourbon Brown Butter Cream • Mocha Ice Cream

PINEAPPLE DOLE WHIP | 10.00

Pineapple Soft Serve • Fresh Pineapple

+ ADD PLANTERAY CUT&DRY COCONUT RUM + €3,00