



Verrassingsmenu

3-gangen
€ 44,50

4-gangen
€ 49,50

5-gangen
€ 57,50

Vegan

✓ **Vegan salade mesclun | gegrilde | kaasnuggets zoetzure komkommer | bosui | pompoen en appel** € 15,50

Vegan salad mesclun | grilled cheese nuggets
sweet sour cucumber | spring onion |
pumpkin and apple

✓ **Ravioli vegan | spinazie | amandel | roomkaas | jalapenos** € 17,50

Ravoli vegan | spinach | almond |
cream cheese | jalapenos

✓ **Hamburger vegan | avocado | gebakken ui | gemarineerde tomaat | vegan bol** € 15,50

Hamburger vegan | avocado | fried onion |
marinated tomatoes | vegan bun

✓ **Kipspies vegan | ailoli mayonaise | roseval aardappeltjes | rozemarijn | thijm | spaanse peper** € 15,50

Chicken skewers | aioli mayonnaise | roseval potatoes |
rosemary | thyme | chili peper

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Hapjes

Brood | Ailoli
Bread | Ailoli

€ 5,50

Verse frieten | truffelmayonaise
Pommes frites | truffelmayonaise

€ 5,50

Amsterdamse bitterballen | Zaanse mosterd (8stuks)
Amsterdam bitterbals | mustard

€ 7,50

Kaastengels | chilisaus (8 stuks)
Cheese fingers | chili sauce

€ 7,50

Japane kipstukjes | chilisaus (8 stuks)
Crispy chicken fingers | chili sauce

€ 7,50

✓ **Vegan bitterbal | mosterd (8 stuks)**
Vegan bitterbal | mosterd

€ 7,50

✓ **Vegan kipnuggets | ailoli (8 stuks)**
Vegan chicken nuggets | ailoli

€ 7,50

✓ **Vegan cocktail van samosa hapjes | chili saus (8 stuks)**
Vegan cocktail samosa fried snacks |
chili sauce (8 bites)

€ 8,50

Bittergarnituur gemengd (20 stuks)
Mixed platter (20 bites)

€ 17,50

Dinerkaart

Voorgerechten

Bami soep | kip | noodles | shii-Take | bosui | tauge | kippenbouillon met groene curry € 13,50
Noodle soup | chicken | noodles | spring onion | shii-take | beansprouts | chicken stock with green curry

Rode linzensoep | flatbread € 9,75
Red lentil soup | flatbread

Tartaar van tonijn | avocado spread | ponzu € 14,50
Tuna tartar | avocado spread | ponzu

Spicy gamba's | cocossaus | gele paprika € 14,50
Spicy gambas | cocunut sauce | yellow bellpeper

Vegan salade mesclun | gegrilde kaasnuggets zoetzure komkommer | bosui | pompoen en appel € 15,50
Vegan salad mesclun | grilled cheese nuggets | sweet sour cucumber | spring onion | pumpkin and apple

Carpaccio van ossenhaas | Parmezaanse kaas koekje | piccalilly | kruidenolie € 15,50
Carpaccio of tenderlion | Parmezan cheese bisquit | piccalilly | herb oil

Vitello kalfsvlees | tonijn mayonaise | kappertjes | rucola | olijfolie € 15,50
Vitello veal | tuna mayonnaise | capers | rucola | olive oil

Hoofdgerechten

Risotto | bospaddenstoelen | coriander | truffel € 17,50
Risotto | forest mushrooms | coriander | truffle

Gebakken zalmfilet | gepofte quinoa | saus van gember en limoen € 22,50
Fried salmon | puffed quinoa | ginger and lemon sauce

Doradefilet | knoflook citroen room | Shi i take € 24,50
Dorade fillet | garlic lemon cream | shi i take

Gebakken runder entrecote | noten korst kruidenjus € 25,50
Fried beef entrecote | nut crust herb gravy

Gegrilde tournedos | peperjus | bospaddenstoelen | tomaat € 27,50
Grilled tenderloin | pepper sauce | forest mushrooms | tomato



NINE
RESTAURANT & KOOKSTUDIO

Extra

Brood | ailoli € 5,50
Bread | ailoli

Gemengde salade € 5,50
Mixed salad

Gemengde groenten € 5,50
Mixed vegetables

Verse frieten | truffelmayonaise € 5,50
Pommes frites | trufflemayonnaise



Dessert

Home made brownie | vanille ijs | slagroom € 8,50
Home made brownie | vanilla ice cream | whipped cream

Huisgemaakte cheese cake | witte chocolade | vruchtencoulis € 8,50
Home made cheesecake | white chocolate | fruits coulis

Pannacotta | kletskep | steenvruchten compote € 8,50
Pannacotta | bisquit | stone fruit compote