

MENU NY BASEMENT

€65,00

5-course menu

Amuse

*Tuna
Mulfilet
63°C egg
Venison
Yogurt*

Friandises

MENU DELUXE

€85,00

6-course menu

Amuses

*Mackerel
Hamachi
Sweetbread
63°C egg
Sirloin
Pre dessert
Yogurt*

Friandises

MENU VEGETARIAN

€60,00

5-course menu

Amuse

*Zucchini
Beetroot
63°C egg
Little Gem
Yogurt*

Friandises

Changes in the above menus are only possible in consultation with NY Basement. Please note that there may be a surcharge per change. The surcharge depends on the change.

NY BASEMENT

RESTAURANT & COCKTAILBAR

Welcome to NY Basement.
Fine dining, fine wines and delicious cocktails.
"Sit down, relax and enjoy!"

A LA CARTE

APPETIZERS

Tuna	€17,50
<i>Shrimp, artichoke, rettich</i>	
Mackerel	€15,00
<i>Basil, celery, dill</i>	
Hamachi	€15,00
<i>Kimchi, onion, seaweed</i>	
Courgette	€12,50
<i>Blueberry, tomato, 5 spices </i>	
Beetroot	€12,50
<i>Apple, whiskey, tea </i>	

ENTREMETS

Mulfilet	€17,50
<i>Yuzu, avocado, pumpkin</i>	
63°C egg	€15,00
<i>Cauliflower, smoked almond, citrus </i>	
Sweetbread	€20,00
<i>Cheek, chicory, pepper</i>	

MAIN COURSES

Venison	€37,50
<i>Parsnip, coffee, hibiscus</i>	
Sirloin	€37,50
<i>Dukkah, chestnut, marrow</i>	
Little Gem	€30,00
<i>Hollandaise, celery, mole </i>	

SPECIAL FROM THE BIG GREEN EGG	€42,50
Brisket (200 gr)	
<i>Pommes Pont Neuf, hollandaise, coleslaw</i>	

DESSERTS

Yogurt	€12,50
<i>Champagne, tangerine, pistachio</i>	
Cheese	€17,50
<i>Various cheeses of the chef's choice</i>	
Friandises	€5,00
<i>Delicacies for with your coffee</i>	

WINE PAIRING

4 glasses	€32,50
5 glasses	€42,50
6 glasses	€50,00

 = vegetarian