

MENU NY BASEMENT

€65,00

5-course menu

Amuse

Steak Tartare

Escolar Fish

Kohlrabi

Poulet

Semifreddo

Friandises

MENU DELUXE

€85,00

6-course menu

Amuses

Corvina

Scallop

Quail

Kohlrabi

Cod

Pre dessert

Pineapple

Friandises

MENU VEGETARIAN

€60,00

5-course menu

Amuse

Yellow Beetroot

King Oyster Mushroom

Kohlrabi

Broccoli

Semifreddo

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.

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

A LA CARTE

APPETIZERS

Steak Tartare	15
<i>Lardo, blackberries, buttermilk</i>	
Corvina	15
<i>Burrata, radish, tarragon</i>	
Scallop	15
<i>Tomato, vanilla, mustard leaf</i>	
Yellow Beetroot	12,5
<i>XO sauce, radish, blueberry</i> 	
King Oyster Mushroom	12,5
<i>Aceto Balsamico, hazelnut, baharat</i> 	

ENTREMETS

Escolar Fish	17,5
<i>Tandoori, horseradish, chervil</i>	
Quail	17,5
<i>Pear, Aceto Balsamico, hazelnut</i>	
Kohlrabi	15
<i>Potato, seaweed, grapefruit</i> 	

MAIN COURSES

Poulet	37,5
<i>Pointed cabbage, polenta, vadouvan</i>	
Cod	37,5
<i>Octopus, edamame, nduja</i>	
Broccoli	30
<i>Sherry, pine nut, lime</i> 	

SPECIALTIES FROM THE BIG GREEN EGG

Brisket (200 gr.)	42,5
<i>Pommes Pont Neuf, BBQ sauce, salad</i>	
Chateaubriand (2 pers.)	85
<i>Pommes Pont Neuf, Bearnaise sauce, salad</i>	
<i>Consider a preparation time of 45 minutes</i>	

DESSERTS

Semifreddo	12,5
<i>Cherry, fennel, vanilla</i>	
Pineapple	12,5
<i>Coconut, shiso, cinnamon</i>	
Cheese	17,5
<i>Various choices of the chef</i>	
Friandises	5
<i>Sweet Delicacies</i>	

WINE PAIRING

4 glasses	35
5 glasses	45
6 glasses	50