

Welcome at the NY Basement!
Exciting cocktails en culinary creations with the style of
the Roaring Twenties.

OYSTER

Classic Oyster	4.5
Oyster with Bloody Mary granite	6
Oyster Rockefeller	6

MEAT

Charcuterie tasting 120 GR	17
Pata Negra 50 GR	9.5
Chorizo 50 GR	7.5
Truffle Salami 50 GR	7.5

served until 23.00

Wanna try our chef Rob's favorites?
Choose the Chef's menu.

Chef's menu 4 courses 60
Chef's menu 5 courses* 70
only per table

Roasted Tuna

Sesame / Radish / Yuzu / Soy sauce /
Wasabi-cucumber sorbet

Terrine of Roasted Leek*

Potato / Sherry vinaigrette / Caper berries / Walnuts

Warm Smoked Salmon

Egg / Herb panko crumbs / Balsamic vinegar / Chive oil

Black Angus Bavette from the Green Egg

Beetroot / Onion / Garlic / Gratin / Red wine gravy

Sticky Coconut Rice

Mango panna cotta / Passion fruit sorbet / Pecans

Cold starters

Roasted Tuna

Sesame / Radish / Yuzu / Soy sauce /
Wasabi-cucumber sorbet 17.5

Hand-cut beef tartare

Egg yolk / Piccalilli / Toast 17.5

Terrine of Roasted Leek

Potato / Sherry vinaigrette / Caper berries / Walnuts 17.5

Hot starters

Warm Smoked Salmon

Egg / Herb panko crumbs / Balsamic vinegar / Chive oil 17.5

Lamb stew and sweetbreads tartlet

Green asparagus / Peas / Morel mushrooms / Black garlic 20

Mushroom spring roll

Kimchi / Garlic-chili oil / Cashew nuts 17.5

Main

Pan-fried ray fillet

Spring vegetables / Lemon / Samphire / Potato 37.5

Grilled sea bass fillet

Ratatouille / Gratin / Shellfish sauce 35

Black Angus Bavette from the Green Egg

Beetroot / Onion / Garlic / Gratin / Red wine gravy 37.5

Secreto and Iberico pork belly

Apple / Celeriac / Polenta / Sobrasada gravy 35

Celeriac Wellington

Savoy cabbage / Almond / Carrot 30

Desserts

Lime pavlova

Rhubarb / Red berries / Yoghurt ice cream 15

Sticky Coconut Rice

Mango panna cotta / Passion fruit sorbet / Pecans 15

Cheese

4 Varieties with complimentary garnishes 20