

COLD

You can choose between miller's white or farmer's brown bread

ROAST BEEF	9,5
egg red onion tomato cucumber mayonnaise	
FILET AMERICAIN	9,5
egg red onion tomato cucumber mayonnaise	
TUNA SALAD	9,5
egg cornichons red onion mayonnaise	

FOCACCIA

The sandwiches below are served on a focaccia

CARPACCIO	13
Parmesan cheese pesto pine nuts sun-dried tomato	
BABYLONIË	13
burrata prosciutto crudo spinach figs	
SMOKED SALMON	13
avocado cream red onion capers	
VITELLO TONNATO	13
veal tuna mayonnaise capers olives dried tomato	
TUNA TATAKI	14
wakame oriental salad kikkoman	

WARM

You can choose between miller's white or farmer's brown bread

PULLED BEEF BABYLON	12,5
hoisin sauce oriental salad	
CHICKEN SANDWICH	12,5
slowly cooked chicken sweet and sour sauce bacon tomato red onion	
WARM HAM OF THE BONE	11,5
bacon red onion rocket salad mustard mayonnaise Langedijker sauerkraut	
CROQUETTES	9,5
mustard 2 pieces	
GOAT CHEESE	12,5
farmer's bread honey rocket salad balsamic walnut fig chutney	
AVOCADO GRATIN	12,5
hummus seasonal vegetables rocket salad cheese au gratin	

EGG DISHES

FRIED EGG	8
cheese bacon mushrooms per item +1 ham roast beef +2,5	
FRIED EGG CARPACCIO	13,5
Parmesan cheese pesto rocket salad pine nuts	
FRIED EGG SMOKED SALMON	13,5
crème fraîche red onion capers	
OMELET	8,5
cheese bacon mushrooms per item +1 ham farmer's mix +2,5	

PLATES

SKEWER OF PORK TENDERLOIN	19,5
peanut sauce piel de sapo melon sweet and sour salad cassava chips fresh fries mayonnaise	
BEEFBURGER BABYLON	18,5
cajun mayonnaise bacon egg tomato cucumber pickle fresh fries mayonnaise	
WIENERSCHNITZEL	19,5
classic pepper sauce seasonal garnish fresh fries mayonnaise	

STARTERS

BEEF CARPACCIO	13
Parmesan cheese pesto pine nuts bitterbal from Old Amsterdam	
TUNA TATAKI & SMOKED SALMON	14,5
oriental salad wasabi cream sesame crisp wakame ice cream	
PEARL OF BABYLON	12
pearl couscous watermelon goat cheese green asparagus harissa gel herbal crisp also available as vegan	
FRIED PRAWNS PIRI PIRI	13,5
spring onion garlic oil piri piri peppers bread for dipping	
LOBSTER SOUP	12,5
lobster meat cognac cream crostini aioli	
SOUP OF THE MOMENT	7,5
please ask for it at the service	

PASTAS

HASTA LA PASTA	16,5
vegetables Parmesan cheese pesto cream pasta	
SCAMPI HASTA LA PASTA	21,5
prawns vegetables Parmesan cheese cream pasta	

MAIN DISHES

served with fries

GRILLED WATERMELON STEAK <small>vegan</small>	19
fresh lentil tapenade seasonal garnish	
CATCH OF THE DAY	26
choice of our daily fresh fish, presented in the cool spot with seasonal vegetables	
FLAT IRON STEAK BLACK ANGUS	27,5
port gravy seasonal garnish	
CORN CHICKEN	21,5
soy orange sauce crispy polenta seasonal vegetables	

ADDITIONAL SUPPLEMENTS
CAN BE ORDERED SEPARATELY

SUPPLEMENTS

BREAD WITH BUTTER	3,5
FRENCH FRIES WITH MAYONNAISE	3,5
CRISPY SALAD	3,5
POTATO WEDGES	3,5
FRIED MUSHROOMS	3,5
CLASSIC PEPPER SAUCE	3

DESSERTS

CRÈME BRÛLÉE	7,5
vanilla ice cream ginger snap	
CHEESECAKE	7,5
lime sorbet ice cream white chocolate crunch raspberry coulis	
DAME BLANCHE	8,5
vanilla ice cream cake hot chocolate sauce whipped cream	
SORBET ICE CREAM FRESH FRUIT	7,5
fruit coulis whipped cream	
FROZEN CAPPUCINO	6,5
AMERICAN PANCAKES	7,5
vanilla ice cream blueberries banana maple syrup	

BABYLON

DAY MENU

Until 5 p.m.

LUNCH MENU 34,5 p.p.

A changing, three course lunch menu.
Please ask our staff for the menu of today.

SALADS

CARPACCIO SALAD	16,5
pesto Parmesan cheese pine nuts rocket salad	
CAESAR SALAD	16,5
grilled chicken Parmesan cheese bacon croutons	
SALAD BABYLONIË	16,5
burrata prosciutto crudo spinach figs	
SALAD OF THE SEA	19,5
smoked salmon tuna tataki king prawns	
GOAT CHEESE SALAD	17,5
fresh goat cheese goat cheese croquette walnuts apple	
VEGGIE SALAD	14,5
hummus walnuts croutons seasonal vegetables olives balsamic syrup	

option bread with butter or fries with
mayonnaise + 3.5

BITES

EDAMAME BEANS	4,5
warm in the peel chili and ponzu	
ARTISAN BREAD	6,5
salted butter aioli truffle cream option olives + 1,5 prosciutto crudo + 3 edamame beans + 1,5	
OLIVES	4,5
home marinated	
COLD BITES PLATTER	14,5
cheese olives prosciutto crudo beef carpaccio aioli crostinis	
NACHOS	8,5
jalapeños guacamole tomato salsa	
DUTCH COCKTAIL CROQUETTES	7,5
beef mustard 6 pieces	
WARM BITES PLATTER	10
mustard 10 pieces	
OYSTER FINE DE CLAIRE	3,95 per piece
mignonette vinaigrette	
CHEF'S TASTING PLATTER	13 p.p.
available from 2 persons 10 luxury crostinis with soup	

Do you have an allergy? Please let us know.

SOFT DRINKS AND JUICES

COCA COLA ZERO SPRITE	3,1
MINERAL WATER STILL SPARKLING	3,1
ICE TEA GREEN TEA SINAS CASSIS LEMONADE	3,1
RIVELLA APPLE JUICE TOMATO JUICE	3,1
CHOCOMEL FRISTI	3,1
TONIC BITTER LEMON GINGER ALE GINGER BEER	3,1
FEVER TREE TONIC RED BULL	3,8
FRUIT SMOOTHIE	5,5
FRESH ORANGE JUICE	4,5

BUBBLES

	glass	bottle
NANI RIZZI PROSECCO BRUT VALDOBBIADENE DOCG <i>Veneto Italy</i> intense fragrance aromatic fruity hint of green apple and acacia nice bubble	6,5	34
BOSCO DEL MERLO ROSÉ PROSECCO <i>Veneto Italy</i> Merlot Pinot Noir aromatic fresh light fruity rosé elegant bubble	6,5	34

WHITE WINES

SAUVIGNON BLANC ROMEO <i>Jumilla Spain</i> spicy green apple sour fresh	4,5	23,5
CHARDONNAY MARAVILLA <i>Valle Central Chili</i> rich juicy peach lime lively	5,25	24,95
PINOT GRIGIO VILLA POZZI <i>Sicily Italy</i> juicy white fruit ripe peach pear characteristic Grigio spiciness	5,5	28

RED WINES

TEMPRANILLO <i>Jumilla Spain</i> juicy dark fruit somewhat spicy	4,5	23,5
ARCANO MERLOT <i>Central Valley Chili</i> smooth blackcurrant laurel touch of spice	5,25	24,95
SANTA SUSANNA <i>Veneto Italy</i> fruity full powerful blend of Corvina and Merlot aged in oak	6,5	35

G&T

BOMBAY SAPHIRE GIN <i>Fever Tree tonic lime</i>	9
HENDRICKS GIN <i>Fever Tree tonic cucumber mint</i>	11
PINK LADY CHERRY BLOSSOM GIN <i>Fever Tree tonic red fruit</i>	11

COCKTAILS

KYIV MULE <i>wodka ginger beer lime</i>	9
MOJITO BACARDI <i>rum cane sugar lime mint sparkling water</i>	9
MOJITO STRAWBERRY BACARDI <i>rum cane sugar lime mint sparkling water strawberry</i>	10
APEROL SPRITZ <i>Aperol prosecco sparkling water orange</i>	8
LIMONCELLO SPRITZ <i>limoncello prosecco sparkling water mint</i>	8
ESPRESSO MARTINI <i>espresso Kahlúa wodka</i>	10
PORNSTAR MARTINI <i>vanilla vodka passionfruit lime juice</i>	10

DAY MENU

Until 5 p.m.

DRAFT BEER

BEER	3,25
0,5 LITRES	6,5
VARYING DRAFT BEER	daily rate

BOTTLED BEER

I.P.A.	5
AFFLIGEM DOUBLE	5
AFFLIGEM BLOND	5
AFFLIGEM WHITE	5
AFFLICEM TRIPEL	5
VARIOUS BEERS 0.0%	4
DUVEL	5
RADLER	4
CORONA	5,5

HOT DRINKS

COFFEE	3
ESPRESSO	3
DOPPIO	4,5
MACCHIATO ESPRESSO <i>milk foam</i>	3,1
CAPPUCCINO	3,25
CAFÉ LATTE	3,75
LATTE MACCHIATO	4,5
FLAT WHITE DOUBLE ESPRESSO <i>milk foam</i>	4,6
PANNA MONTATA COFFEE <i>whipped cream</i>	3,8
TEA <i>rooibos 4 fruits ceylon green herbs</i>	3
FRESH MINT TEA <i>honey</i>	3,5
FRESH GINGER TEA <i>orange honey mint</i>	3,5
HOT CHOCOLATE <i>whipped cream</i>	5

HOT SPECIALS

CHAI LATTE <i>chai latte original warm milk whipped cream</i>	5,5
TOFFEE COFFEE <i>caramel warm milk whipped cream</i>	5,5
HAZELNUT COFFEE <i>hazelnut warm milk whipped cream</i>	5,5
IRISH COFFEE <i>Jameson brown sugar whipped cream</i>	8,5
ITALIAN COFFEE <i>Amaretto whipped cream</i>	8,5
FRENCH COFFEE <i>Grand Marnier whipped cream</i>	8,5
KISS OF FIRE <i>Kahlúa Cointreau whipped cream</i>	8,5
BAILEYS COFFEE <i>Baileys whipped cream</i>	8,5