BABYLON

DAY MENU

Until 5 p.m.

COLD

You can choose between white or brown bread

ROAST BEEF
egg | red onion | tomato | cucumber | mayonnaise | 12,5

OX SAUSAGE
egg | red onion | cornichons | sour | mayonnaise | 12,5

TUNA SALAD
egg | cornichons | red onion | 11,5

CHICKEN SALAD
egg | cucumber | tomato | 11,5

FOCACCIA

Served on foccacia

VITELLO JAPANESE STYLE
chioggia | cream of spring onion | Japanese dressing
crunch of seaweed chips | 16,5

CARPACCIO
Parmesan cheese | pesto | pine nuts
sundried tomato | 16,5

SMOKED SALMON
avocado cream | red onion | capers | 16,5

BABYLONIË
burrata | fig chutney | prosciutto
balsamic | sun-dried tomato | 16,5

WARM

You can choose between white or brown bread

BEEF RENDANG
red cabbage atjar | lime leaf mayonnaise
crispy onion | spring onion | 16,5

CHICKEN SANDWICH
slowly cooked chicken | sweet and sour sauce
bacon | tomato | red onion | rocket salad | 16,5

WARM HAM OF THE BONE
bacon | red onion | rocket salad | mustard
mayonnaise | Langedijker sauerkraut | 16,5

WARM GOAT CHEESE
farmer's brown bread | honey | rocket salad
balsamic | walnut | fig chutney | 16,5

AVOCADO GRATIN
hummus | seasonal vegetables | rocket salad
gratinated with cheese | 16,5

TUNA MELT
flatbread | tuna | red onion | tomato
olives | gratinated with cheese | 14,5

CROQUETTES
beef | mustard | 2 pieces | 12,5

EGG DISHES

You can choose between white or brown bread

FRIED EGG CARPACCIO
Parmesan cheese | pesto | rocket salad | pine nuts | 18,5

FRIED EGG SMOKED SALMON
crème fraîche | red onion | capers | 18,5

OMELET | 11,5
ham | bacon | cheese | mushrooms | per item + 2,5
farmer's vegetable mix | roast beef | + 3

FRIED EGG | 9
ham | bacon | cheese | mushrooms | per item + 2,5
farmer's vegetable mix | roast beef + 3

LUNCHMENU 44,5 P.P.

A changing three-course lunch menu.
Please ask for it at the service

PLATES

WIENER SCHNITZEL
salad | fresh fries | mayonnaise | pepper sauce | 25

FRIES RENDANG
fresh salad | lime leaf mayonnaise
fried onions| 21,5

SKEWER OF PORK TENDERLOIN
peanut sauce | piel de sapo melon | red cabbage
relish| cassava chips | fresh fries
mayonnaise | 21,5

SKEWER OF CHICKEN
peanut sauce | piel de sapo melon | red cabbage
relish| cassava chips| fresh fries
mayonnaise | 21,5

BEEFBURGER
Cajun mayonnaise | bacon | egg | tomato
cucumber | pickle | fresh fries | mayonnaise | 21,5

SOUP

LOBSTER SOUP
lobster meat | cognac cream | herb crostini | 13

SOUP OF THE MOMENT
Please ask your host | 8,5

MAIN DISHES

CHEF'S STEAK
chef's meat dish | seasonal vegetables | 29,5

CATCH OF THE DAY
Fresh fish | seasonal vegetables | 28

DESSERTS

TOWER OF BABYLON
vanilla parfait | Bastogne
hot chocolate sauce | whipped cream | 12,5

CHEESECAKE
sorbet ice cream | white chocolate crunch
raspberry coulis | 9,5

CLASSIC SORBET
fresh fruit | fruit coulis | whipped cream
Sprite | 9,5

SIDES

SWEET POTATO FRIES | 6,5
with truffle mayonnaise

CRISPY SALAD | 5,5

BREAD WITH BUTTER | 3,95

FRESH FRIES with mayonnaise | 3,95

CLASSIC PEPPER SAUCE | 3

SALADS

SALAD OF THE SEA
eel | smoked salmon | fried prawns | 27,5

GOAT CHEESE SALAD
fresh goat cheese | goat cheese croquette
walnuts | apple | olive | 25

CARPACCIO SALAD
pesto | Parmesan cheese | pine nuts
rocket salad | 21,5

CAESAR SALAD
grilled chicken | Parmesan cheese
bacon | croutons | 21,5

SALAD BABYLONIË
burrata | prosciutto | balsamic | baby spinach
sun-dried tomato | 21,5

VEGGIE SALAD
hummus | walnuts | seasonal vegetables
croutons | olives | balsamic syrup | 21,5

option bread with butter or fries
with mayonnaise + 3,95

COLD BITES

COLD BITES PLATTER
cheese | olives | prosciutto crudo | crostinis
truffle mayonnaise | ox sausage | chorizo | 16,5

BABYLON STARTER
bread | prosciutto | olives | aioli | salted butter | 11

OYSTERS FINE DE CLAIRE | 5,5 per piece

OLIVES
home marinated | 5,5

WARM BITES

WARM BITES PLATTER
mustard | chili sauce | 10 pieces | 13,5

NACHOS GRATINATED WITH CHEESE
jalapeños | guacamole | chilli sauce
sour cream | 11

CHEESE STICKS
chilli sauce | 6 pieces | 11

GYOZA
sriracha mayonnaise | spring onion
fried onions | 5 pieces | 10

DUTCH COCKTAIL CROQUETTES
beef | mustard | 6 pieces | 9,5

Do you have an allergy? Please let us know.

= Vegetarian

DAY MENU

Until 5 p.m.

BUBBLES

MARQUÈS DE TERRABONA CAVA BRUT Penedès | Spain
Spanish champagne | nice soft bubble | pleasantly fruity | excellent aperitif | 7 | 35

BOSCO DEL MERLO ROSÉ PROSECCO Veneto | Italy
Merlot | Pinot Noir | aromatic fresh | light fruity rosé | elegant bubble
squeezed grape juice | nice and refreshing | 7 | 35

WHITE WINES

ROMEO SAUVIGNON Spain
fresh | dry | green apple | citrus | pear | fresh aftertaste | 5,8 | 29,5

CHARDONNAY MARAVILLA Valle Central | Chili
rich | juicy | peach | lime | lively | 5,8 | 29,5

PINOT GRIGIO PALMA NERA Sicily | Italy
juicy | white fruit | ripe peach | characteristic Grigio spiciness | 6 | 30

VERDEJO GORGORITO Rueda | Spain
grapefruit | fresh | dry | nectarine | fresh aftertaste | 6 | 30

DASHWOOD SAUVIGNON BLANC Marlborough | New Zealand
pungent scent | passion fruit | grapefruit | green herbs | 8 | 42

CHARDONNAY CASTLE ROCK CENTRAL COAST California | USA
ripe | tropical fruit | pineapple | vanilla | caramel | 8 | 42

ROSÉ WINES

LE VIGNERON CATALAN IGP LE PAYS D'OC
Le Pays d'Oc | Languedoc-Roussillon | France
pleasantly dry | fresh | small red fruit | nice light spiciness | 5,8 | 29,5

PINOT GRIGIO BLUSH JUMILLA Bosco del Merlo | Veneto | Italy
elegant | pretty light pink | soft | red fruit | nice Grigio bitter | 6,5 | 32,5

RED WINES

TEMPRANILLO Jumilla | Spain
juicy | dark fruit | slightly spicy | 5,8 | 29,5

L'AUTANTIQUE MERLOT IGP PAYS D'OC
Le Pays d'Oc | Languedoc-Roussillon | France
smooth | pervious | ripe dark fruit | slightly spicy | 5,8 | 29,5

SANTA SUSANNA Veneto | Italy
fruity | full-bodied | powerful | blend of Corvina and Merlot | aged in oak | 6,5 | 36

ZOLO MALBEC Mendoza | Argentina
violets | ripe blackberries | blackcurrant | full | powerful | 7,5 | 39

PASSO DEL CARDINALE PRIMITIVO
DI MANDURIA PAOLOLEO Puglia | Italy
delicate aroma | soft, ripe fruit | Mediterranean spices | creamy aftertaste | 8 | 42

COCKTAILS

KYIV MULE vodka | ginger beer | lime | 9

MOJITO BACARDI rum | cane sugar | lime | mint | sparkling water | 9

MOJITO STRAWBERRY BACARDI Bacardi rum | cane sugar | lime | mint
sparkling water | strawberry | 10

APEROL SPRITZ Aperol | cava | sparkling water | orange | 8

LIMONCELLO SPRITZ limoncello | cava | sparkling water | mint | 8

ESPRESSO MARTINI espresso | Kahlúa | vodka | 10

PORNSTAR MARTINI vanilla vodka | passionfruit | lime juice | 11

GIN TONIC

BOMBAY SAPPHIRE GIN Fever Tree tonic | lime | 9

HENDRICKS GIN Fever Tree tonic | cucumber | mint | 11

PINK LADY Cherry Blossom Gin | Fever Tree tonic | red fruit | 11

SOFT DRINKS AND JUICES

COCA COLA | ZERO | SPRITE | SINAS | LIMONADE | 3,6
MINERALWATER STILL | SPARKLING small | big | 3,6 | 6,9
ICE TEA | GREEN TEA | CASSIS | 3,6
RIVELLA | APPLE JUICE | TOMATO JUICE | 3,6
CHOCOMEL | FRISTI | 3,8
TONIC | BITTER LEMON | GINGER ALE | GINGER BEER | 3,6
FEVER TREE TONIC | RED BULL | 4,5
FRUIT SMOOTHIE | 6,5
FRESH ORANGE JUICE | 5,5

DRAFT BEER

BEER | 3,75
0.5 LITRES | 7,5
VARYING DRAFT BEER | daily rate

BOTTLED BEER

I.P.A. | 5,7
GRIMBERGEN BLOND / DOUBLE / TRIPEL | 5,7
VARIOUS BEERS 0,0% | 4,2
DUVEL | 5,7
RADLER | 4,2
CORONA | 6

HOT DRINKS

COFFEE | 3,3
ESPRESSO | 3,3
DOPPIO | 4,5
CORTADO | 3,3
CAPPUCCINO | 3,6
CAFÉ LATTE | 3,8
LATTE MACCHIATO | 4,7
FLAT WHITE DUBBELE ESPRESSO Milkfoam | 4,8
PANNA MONTATA COFFEE Whipped Cream | 4
TEA Rooibos | 4-Fruits | Ceylon | Green | Herbs | 3,3
FRESH MINT TEA HONEY | 3,6
FRESH GINGER TEA Orange | Honey | Mint | 3,6
HOT CHOCOLATE | 4

COFFEE SPECIALS

FROZEN CAPPUCCINO in season | 6
CHAI LATTE chai latte original | warm milk | whipped cream | 7
TOFFEE COFFEE caramel | warm milk | whipped cream | 7
HAZELNUT COFFEE hazelnut | warm milk | whipped cream | 7
IRISH COFFEE Jameson | brown sugar | whipped cream | 12
ITALIAN COFFEE Amaretto | whipped cream | 12
FRENCH COFFEE Grand Marnier | whipped cream | 12
KISS OF FIRE Kahlúa | Cointreau | whipped cream | 12
BAILEYS COFFEE Baileys | whipped cream | 12