

COLD

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

| | |
|--|-----|
| ROAST BEEF egg red onion tomato cucumber mayonnaise | 9 |
| FILET AMERICAIN egg red onion tomato cucumber mayonnaise | 9 |
| FRESH TUNA wakame oriental salad Kikkoman | 15 |
| CHICKEN SALAD egg tomato cucumber onion pickle mayonnaise | 8.5 |
| TUNA SALAD egg cornichons red onion mayonnaise | 8.5 |

FOCACCIA

| | |
|--|------|
| CARPACCIO Parmesan cheese pesto pine nuts sun-dried tomato | 11.5 |
| BABYLONIË burrata prosciutto Ferrari spinach figs | 12 |
| SMOKED SALMON avocado cream red onion capers | 12 |
| VITELLO TONNATO veal tuna mayonnaise capers olives sun-dried tomato | 11.5 |

WARM

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

| | |
|--|------|
| BABYLON SANDWICH baguette lettuce ham tomato red onion herbs cheese au gratin | 10 |
| CHICKEN SANDWICH slowly cooked chicken sweet and sour sauce bacon tomato red onion | 11 |
| WARM HAM OF THE BONE bacon red onion rocket salad mustard mayonnaise Langedijker sauerkraut | 10 |
| CROQUETTES mustard 2 pieces | 9 |
| GOAT CHEESE farmer's bread honey rocket salad balsamic walnut fig chutney | 10.5 |
| AVOCADO GRATIN hummus seasonal vegetables rocket salad cheese au gratin | 10 |

EGG DISHES

| | |
|---|------|
| FRIED EGG ham cheese bacon mushrooms per item +1 roast beef +2 | 7.5 |
| FRIED EGG CARPACCIO Parmesan cheese pesto rocket salad pine nuts | 12.5 |
| FRIED EGG SMOKED SALMON crème fraîche red onion capers | 12.5 |
| OMELET ham cheese bacon mushrooms per item +1 farmer's mix +2 | 7.5 |

LUNCH MENU 32.5 p.p.

A changing, three course lunch menu.
Served with fries and salad.
Please ask our staff for the menu of today.

STARTERS

| | |
|---|------|
| BEEF CARPACCIO Parmesan cheese pesto pine nuts mozzarella crisp | 12.5 |
| TUNA TATAKI wasabi cream sesame snap oriental salad | 13.5 |
| TARTAR OF YELLOW BEET AND CELERIAC hummus chioggia beetroot cashew nuts | 10.5 |
| FRIED KING PRAWNS PIRI PIRI spring onion garlic oil chili pepper bread for dipping | 13.5 |

MAIN DISHES

served with fries

| | |
|--|------|
| CAULIFLOWER STEAK MARINATED AND PUFFED seasonal vegetables nutmeg antiboise hazelnuts | 17.5 |
| CATCH OF THE DAY Choice of our daily fresh fish, presented in the cool spot with seasonal vegetables | 24.5 |
| FLAT IRON STEAK BLACK ANGUS option: fried duck liver +12 truffle gravy seasonal garnish A unique piece of meat from the blade steak. The beef is exclusively grain fed. The meat is very tasteful and extra marbled. | 24.5 |
| BBQ SPRING CHICKEN PIRI PIRI grilled in the Josper oven chimichurri kimchi salad | 19.5 |
| SKEWERS OF PORK TENDERLOIN piel de sapo melon sweet and sour vegetables cassava chips | 17.5 |
| BEEFBURGER BABYLON cajun mayonnaise bacon egg tomato cucumber pickle | 17.5 |

BITES

| | |
|---|------|
| EDAMAME BEANS warm in the peel with chili and ponzu | 3.9 |
| ARTISAN BREAD salted butter aioli truffle cream | 6.5 |
| OLIVES home marinated | 4.5 |
| COLD BITES PLATTER cheese olives prosciutto Ferrari beef carpaccio aioli crostinis | 14.5 |
| NACHOS jalapeños guacamole tomato salsa | 8.5 |

BABYLON

DAY MENU

Until 5 p.m.

SOUP

| | |
|--|------|
| LOBSTER SOUP lobster meat cognac cream crostinis aioli | 12.5 |
| SOUP OF THE MOMENT Please ask for it at the service | 7.5 |

SALADS

| | |
|---|------|
| CARPACCIO SALAD pesto Parmesan cheese pine nuts rocket salad | 15 |
| CAESAR SALAD grilled chicken Parmesan cheese bacon croutons | 15 |
| SALAD BABYLONIË burrata prosciutto Ferrari spinach figs | 15 |
| SALAD OF THE SEA smoked salmon tuna tataki king prawns | 17 |
| GOAT CHEESE SALAD fresh goat cheese goat cheese croquette walnuts apple | 15 |
| VEGGIE SALAD hummus walnuts croutons seasonal vegetables olives balsamic | 12.5 |

DESSERTS

| | |
|---|-----|
| CRÈME BRÛLÉE vanilla ice cream ginger snap | 7.5 |
| CHEESECAKE lime sorbet ice cream white chocolate crunch raspberry coulis | 7.5 |
| DAME BLANCHE vanilla ice cream cake hot chocolate sauce whipped cream | 8 |
| SORBET ICE CREAM FRESH FRUIT fruit coulis whipped cream | 7.5 |

| | |
|--|----------------|
| DUTCH COCKTAIL CROQUETTES mustard 6 pieces | 7 |
| WARM BITES PLATTER mustard chili sauce 10 pieces | 10 |
| OYSTER FINE DE CLAIRE mignonette vinaigrette | 3.95 per piece |
| CHEF'S TASTING PLATTER available from 2 persons 10 luxury crostinis with soup | 11.5 p.p. |

Do you have an allergy? Please let us know.

SOFT DRINKS AND JUICES

| | |
|---|-----|
| COCA COLA ZERO SPRITE | 2.9 |
| MINERAL WATER STILL SPARKLING | 2.9 |
| ICE TEA GREEN TEA SINAS CASSIS LEMONADE | 2.9 |
| RIVELLA APPLE JUICE TOMATO JUICE | 2.9 |
| CHOCOMEL FRISTI | 2.9 |
| TONIC BITTER LEMON GINGER ALE GINGER BEER | 3 |
| FEVER TREE TONIC RED BULL | 3.8 |
| FRUIT SMOOTHIE | 5.5 |
| FRESH ORANGE JUICE | 4.5 |
| FROZEN CAPPUCCINO (seasonal) caramel whipped cream | 7 |

BUBBLES

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

WHITE WINES

| | | |
|--|------|-------|
| SAUVIGNON BLANC ROMEO Jumilla Spain spicy green apple sour fresh | 4.5 | 23.5 |
| CHARDONNAY MARAVILLA Valle Central Chili rich juicy peach lime lively | 5.25 | 24.95 |
| PINOT GRIGIO VILLA POZZII Sicily Italy juicy white fruit ripe peach pear characteristic Grigio spiciness | 5.5 | 28 |

RED WINES

| | | |
|---|------|-------|
| TEMPRANILLO Jumilla Spain juicy dark fruit somewhat spicy | 4.5 | 23.5 |
| ARCANO MERLOT Central Valley Chili smooth blackcurrant laurel touch of spice | 5.25 | 24.95 |
| SANTA SUSANNA Veneto Italy fruity full powerful blend of Corvina and Merlot aged in oak | 6,5 | 35 |

G&T

| | |
|--|----|
| BOMBAY SAPHIRE GIN Finley tonic lime | 9 |
| HENDRICKS GIN Fever Tree tonic cucumber mint | 11 |
| PINK LADY CHERRY BLOSSOM GIN Fever Tree Tonic red fruit | 11 |

COCKTAILS

| | |
|---|----|
| KYIV MULE wodka ginger beer lime | 9 |
| MOJITO BACARDI rum cane sugar lime mint sparkling water | 9 |
| MOJITO STRAWBERRY BACARDI rum cane sugar lime mint sparkling water strawberry | 10 |
| APEROL SPRITZ Aperol prosecco sparkling water orange | 7 |
| LIMONCELLO SPRITZ limoncello prosecco sparkling water mint | 7 |
| ESPRESSO MARTINI espresso Kahlúa wodka | 10 |

DAY MENU

Until 5 p.m.

DRAFT BEER

| | |
|--------------------|------------|
| BEER | 3.2 |
| 0.5 LITRES | 6 |
| VARYING DRAFT BEER | daily rate |

BOTTLED BEER

| | |
|--------------------|------|
| I.P.A. | 4.75 |
| AFFLIGEM DOUBLE | 4.75 |
| AFFLIGEM BLOND | 4.75 |
| AFFLIGEM WHITE | 4.75 |
| AFFLICEM TRIPEL | 4.75 |
| VARIOUS BEERS 0.0% | 3 |
| DUVEL | 5 |
| RADLER | 3 |
| CORONA | 5.5 |

HOT DRINKS

| | |
|---|-----|
| CLASSICS koffee | 2.8 |
| ESPRESSO | 2.8 |
| DOPPIO | 4.5 |
| MACCHIATO ESPRESSO milk foam | 3 |
| CAPPUCCINO | 3 |
| CAFÉ LATTE | 3.5 |
| LATTE MACCHIATO | 4 |
| FLAT WHITE DOUBLE ESPRESSO milk foam | 4.5 |
| PANNA MONTATA COFFEE whipped cream | 3.8 |
| TEA rooibos 4 fruits ceylon green herbs | 2.6 |
| FRESH MINT TEA honey | 3 |
| FRESH GINGER TEA orange honey mint | 3 |
| HOT CHOCOLATE whipped cream | 5 |

HOT SPECIALS

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