

BABYLON



## BITES

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- 🌿 **EDAMAME BEANS** 3.9  
warm in the peel with chili and ponzu
- OYSTER FINE DE CLAIRE** 3.95 per piece  
mignonette vinaigrette
- 🌿 **ARTISAN BREAD** 6.5  
salted butter | aioli | truffle cream
- COMBI STARTER** 4.5 p.p.  
prosciutto Ferrari | olives | edamame beans | truffle cracker

## STARTERS

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- LOBSTER SOUP** 12.5  
lobster meat | cognac cream | crostini aioli
- SOUP OF THE MOMENT** 7.5  
Please ask for it at the service
- 🌿 **TARTAR OF YELLOW BEET AND CELERIAC** 10,5  
hummus | chioggia beetroot | cashew nuts
- CHEF'S TASTING PLATTER** 11.5 p.p.  
available from 2 persons  
10 luxury crostinis with soup
- BEEF CARPACCIO** 12.5  
Parmesan cheese | pesto | pine nuts | mozzarella crisp
- BURRATA** 12.5  
garlic toast | spinach | prosciutto Ferrari | figs | tomato crisp
- TUNA TATAKI** 13.5  
wasabi cream | sesame snap | oriental salad
- FRIED KING PRAWNS PIRI PIRI** 13.5  
spring onion | garlic oil | chili pepper | bread for dipping
- FISH TERRINE** 13.5  
smoked and marinated salmon | halibut | king prawns | Leche de Tigre
- VITELLO TONNATO** 12.5  
veal | tuna mayonnaise | fresh tuna | capers | olives | sundried tomato

All our main courses are served with fresh fries,  
mayonnaise and a fresh salad

Do you have an allergy? Please let us know.

## SALADS

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

## MAIN DISHES

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<b>CAULIFLOWER STEAK MARINATED AND PUFFED</b> seasonal vegetables   nutmeg   antioise   hazelnuts	17.5
<b>CATCH OF THE DAY</b> choice of our daily fresh fish, presented in the cool spot with seasonal vegetables	24.5
<b>FLAT IRON STEAK BLACK ANGUS</b> 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
<b>VELUWE LAMB DUO</b> lamb tenderloin   lamb stew   lamb gravy   seasonal garnish A responsible, tasty and hearty piece of lamb. The Buytengewoon Veluwelam comes mainly from farms between Elburg and Harderwijk near the Veluwemeer.	27
<b>BBQ SPRING CHICKEN PIRI PIRI</b> grilled in the Josper oven   chimichurri   kimchi salad	19.5
<b>SKEWERS OF PORK TENDERLOIN</b> piel de sapo melon   sweet and sour vegetables   cassava chips	17.5
<b>BEEFBURGER BABYLON</b> cajun mayonnaise   bacon   egg   tomato   cucumber   pickle	17.5

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## SIDES

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🌿 CRISPY SALAD	4.5
🌿 POTATO WEDGES	4
🌿 FRIED MUSHROOMS	4
🌿 FRESH FRIES	4
🌿 SEASONAL VEGETABLES	4.5

## DESSERTS

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<b>CITRUS TIRAMISU</b> raspberry parfait   blackcurrant coulis   white chocolate crumble	8.5
<b>STRAWBERRY DREAM</b> white balsamic strawberries   strawberry bavarois   strawberry sorbet caramel	8.5
<b>CRÈME BRÛLÉE</b> vanilla ice cream   ginger snap	7.5
<b>CHEESECAKE</b> lime sorbet ice cream   white chocolate crunch   raspberry coulis	7.5
<b>DAME BLANCHE</b> vanilla ice cream cake   hot chocolate sauce   whipped cream	8
<b>SCROPPINO</b> wodka   prosecco   vanilla ice cream   lime ice cream	7.5
<b>CHEESE BOARD</b> Délice de Bourgogne   Époisses AOP affiné Bleu de Gex   mini Lingot de chèvre fermier	11.5
<b>WHIPPED CREAM TRUFFLE</b> from A.C. de Boer	each 1,5
<b>SWEETS</b> a selection of sweets and chocolates	9
<b>SCOOP OF ICE CREAM</b> vanilla   strawberries   lime	2.5
<b>FROZEN CAPPUCCINO (seasonal)</b> caramel   whipped cream	7
<b>APPLE PIE</b>	5
<b>HAZELNUT PASTRY</b>	5
<b>CHOCOLATE CAKE</b>	5
<b>WHIPPED CREAM</b>	1



## DESSERT WINES

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<b>RED MUSKADEL ROOIBERG</b> Robertson   South Africa	4,5
sweet cherries   raisins   full   powerful   sweet with fresh red fruit	
<b>SAUVIGNON BLANC LATE HARVEST</b> Chili	7
late harvested grapes   naturally sweet   peach   apricot   honey slightly spicy	
<b>VIEIRA DE SOUSA</b> 10 Years Old Tawny Port	7
candied fruit   roasted nuts   coffee   mocca   long refined aftertaste	

## BUBBLES

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glass bottle

<b>NANI RIZZI PROSECCO BRUT VALDOBBIADENE DOCG</b> Veneto   Italy	6,5	34
intense fragrance   aromatic fruity   hint of green apple and acacia nice bubble		
<b>BOSCO DEL MERLO ROSÉ PROSECCO</b> Veneto   Italy	6,5	34
Merlot   Pinot Noir   aromatic fresh   light fruity rosé elegant bubble		
<b>PROSECCO non-alcohol</b>	5	25
obtained alcohol-free with a special patented process from freshly squeezed grape juice   nice and refreshing		
<b>GIMONNET-GONET GRAND CRU</b> Blanc de Blancs l'Origine	69	
100% Chardonnay   gentle mousse brioche   minerally   the perfect aperitif		
<b>MOËT BRUT</b> 750 ml	85	
delicious Brut   elegantly fresh with notes of white fruit, nuts and spices   lively mousse   refreshing tasting		
<b>MOËT NECTAR</b> 750 ml	95	
beautifully crafted Champagne of the highest quality   candied fruit soft spices   sweet honey		
<b>MOËT ICE IMPERIAL</b> 750 ml	95	
Champagne with the distinctive style of Moët & Chandon   lots of fruitiness, freshness and elegance		
<b>MOËT ROSÉ</b> 750 ml	95	
fruity expression   full, flexible structure   tempting aperitif		

## WHITE WINES

glass bottle

SAUVIGNON BLANC ROMEO Jumilla   Spain	4,5	23,5
spicy   green apple   sour   fresh		
CHARDONNAY MARAVILLA Valle Central   Chili	5,25	24,95
rich   juicy   peach   lime   lively		
PINOT GRIGIO VILLA POZZI Sicily   Italy	5,5	28
juicy   white fruit   ripe peach   pear   characteristic Grigio spiciness		
VERDEJO GORGORITO Rueda   Spain	5,5	28
grapefruit   fresh   dry   nectarine   fresh aftertaste		
CÔTES DE GASCOGNE Gascogne   France	5,5	28
dry   fresh scents of lychee   lime   green apple		
SAUVIGNON BLANC DASHWOOD Marlborough   New Zealand	39,5	
green apples   gooseberries   red grapefruit   slightly spicy fresh passion fruit		
CHARDONNAY CASTLE ROCK CENTRAL COAST California   USA	42	
ripe   tropical fruit   pineapple   vanilla   caramel		
CHABLIS DOMAINE DU CHARDONNAY Burgundy   France	45	
green apple   citrus   minerally   elegant   fresh aftertaste		
SANCERRE DOMAINE FRANCK MILLET Loire   France	47	
freshly cut grass   grapefruit   fine green herbs		
VUURBERG WHITE Stellenbosch   South Africa	49	
exotic   ripe fruit   apricot   mango   vanilla   powerful with finesse		
POUILLY-FUISSÉ DOMAINE GUERRIN Mâconnais   France	57	
soft   tempting taste   touch of caramel   minerality		
MEURSALT 'CLOS DU CROMIN'		
DOMAINE MICHEL CAILLOT Burgundy   France	89	
full   rich oak aroma   fresh and elegant notes   creamy aftertaste		

## ROSÉ

glass bottle

LE VIGNERON CATALAN IGP		
Le Pays d'Oc   Languedoc-Roussillon   France	4,5	23,5
pleasantly dry   fresh   small, red fruit   nice light spiciness		
PINOT GRIGIO BLUSH BOSCO DEL MERLO Veneto   Italy	5,75	31
elegant   beautiful light pink   soft   red fruit   nice Grigio bitter		
DOMAINE DE HERMITAGE SAINT PONS Côtes de Provence   France	39,5	
elegant   refined   ripe peach   Mediterranean herbs   perfect lunch wine		

## RED WINES

glass bottle

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

MALBEC ZOLO Mendoza | Argentina  
violets | ripe blackberries | blackcurrant | full | powerful

6,5 35

VALPOLICELLA CLASSICO SUPERIORE RIPASSO RECCHIA  
Veneto | Italy  
amarene cherries | ripe and fresh | touch of chocolate and mocca

8 45

CARMENÈRE GRAN RESERVA VIÑ MORANDÉ Maipo Valley | Chili  
cassis | forest fruit | cedar wood | spices | herbs

45

CHÂTEAU BARRAIL DU BLANC SAINT-EMILION GRAND CRU  
Bordeaux | France  
classic Bordeaux | ripe forest fruit | laurel | tobacco | truffle

65

CÔTE DE NUITS-VILLAGES DOMAINE GACHOT MONOT  
Bourgogne | France  
Pinot Noir | intense | ripe | cherry fruit | wood aroma | on top of Burgundy

65

AMARONE DELLA VALPOLICELLA CLASSICO MASUA  
DI JAGO REGGIA Veneto | Italy  
robust | a lot of power | ripe dark cherries | raisins | chocolate and mocca

75

CHÂTEAUNEUF-DU-PAPE LE MIOCÈNE DOMAINE GRAND  
VENEUR Rhône | France  
spicy | ripe | dark fruit | blackberries | blackcurrant | beautiful oak aroma

79



## SOFT DRINKS AND JUICES

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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

## DRAFT BEER

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BEER	3.2
0.5 LITRES	6
VARYING DRAFT BEER	daily rate

## BOTTLED BEER

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I.P.A.	4.75
AFFLIGEM DUBBEL	4.75
AFFLIGEM BLOND	4.75
AFFLIGEM WHITE	4.75
AFFLIGEM TRIPEL	4.75
VARIOUS BEERS 0,0%	3
DUVEL	5
RADLER	3
CORONA	5.5

## WHISK(E)YS

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JOHNNIE WALKER RED	6
JOHNNIE WALKER BLACK	6
ABERLOUR	6
JACK DANIELS	7
GLENLIVET	7
DALWHINNIE	8
MACALLAN	8
HIGHLAND PARK	9



## VARIOUS LIQUERS

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such as AMARETTO, LICOR 43 en BAILEYS 5,5

## COGNACS

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REMY MARTIN VSOP 7  
COURVOISIER VSOP 7  
CALVADOS VSOP 7  
ARMAGNAC 9

## HOT DRINKS

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CLASSICS coffee 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 KOFFIE whipped cream 3.8  
FROZEN CAPPUCCINO (seasonal) caramel | whipped cream 7  
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

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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 Kahlua | Cointreau | cream 8  
BAILEYS COFFEE Baileys | cream 8

## COCKTAILS

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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

## G&T

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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

## MOCKTAILS (NON ALCOHOL)

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MOJITO	sparkling water   lime   mint	5
PROSECCO	non alcohol	5
NONA GIN	Fever Tree tonic   lime   mint   ice	8

