

Appetizers

House-Blend Nuts

Wasabi nuts, almonds, pistachio, raisin and banana chips 5,5

Dirty Duck's Black Pepper Buns

Steamed bapao filled with duck in black pepper sauce and Amsterdam onions (3pcs) 8,5

Bread Basket

Sourdough breaking bread, breadstick and tomato focaccia. Served with chipotle butter, pesto and olive oil 7,5

Sate Ayam

4 pcs of tender chicken satay served with peanut sauce and katjang pedis 6,7

CT's Nacho Libre

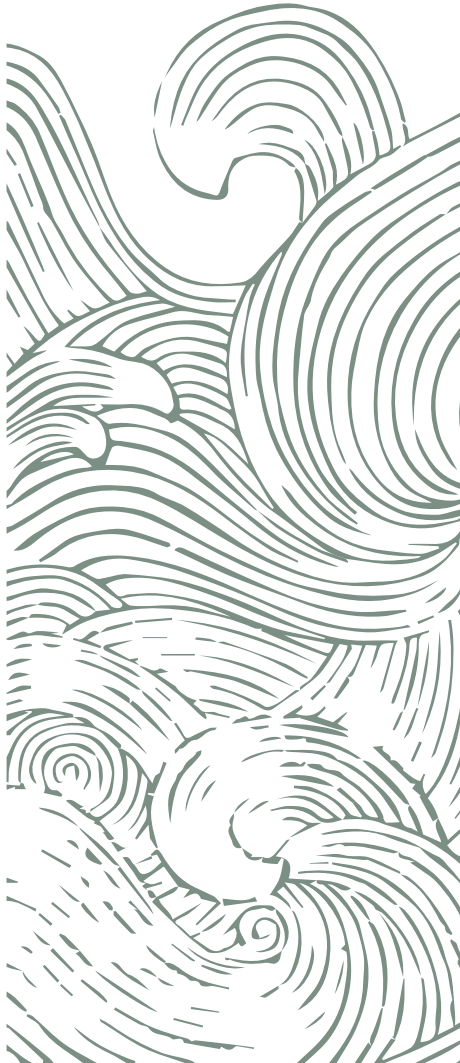
El Jefe's tortilla chips, oven roasted, 'yerba buena' spices, corn, young goats cheese, spring onion, jalapeno served with cream 'n chives sauce and salsa 11,5

Brinjal Raita

An Indian flavored dip made with oven roasted eggplant, curry leaves, yoghurt and cumin. Served with dried fruits and bread 8,5

Rice Paper Summer Roll

Lusciously filled with hand cut beef tartare, seaweed, pickled radish & shiso leaf 11,5



**Please let us know if you have any dietary requirements*

Starters

Fresh Dutch Buffalo Burrata

Marinated strawberries, basil sorbet, balsamic glazed onion, watercress salad, smoke house almonds & puffed tomato 9,5

Swordfish Sashimi

Cucumber, ponzu-jus, diced mango, mashed avo & pickled red onion 11,5

Rice Paper Summer Roll

Lusciously filled with hand cut beef tartare, seaweed, pickled radish & shiso leaf 11,5

Summer Market Salad

Fennel & endive salad with grapefruit, radish, nutty rucola, pumpkin seeds and avocado dressed with a delicious buckthorn dressing 11,5

Skin-On Potato Salad

Mixed asparagus, romaine & poached egg, served with creamy parsley remoulade and two-year-old Gouda cheese 12,-



Mains

Moroccan Braised Lamb

Pearl couscous with olives, mint, chutney, almond, green asparagus, puffed tomato & tomato jus with a hint of harissa 22,5

Catfish Taco Bowl

Crunchy chorizo, roasted catfish, pico de gallo, baby corn, tortilla and avo 17,5

Babi Guling Stir-Fry

Slow roasted pork belly, cracklings, stir-fry with bimi, baby fennel, egg noodle, choisam, chili jam & peanut sauce 19,5

Halong Bay Mussels

Served in the shell, tossed with a rich Vietnamese coconut sauce, dipping noodles & green mango salad 19,5

Curry Spiced & Roasted Cauliflower

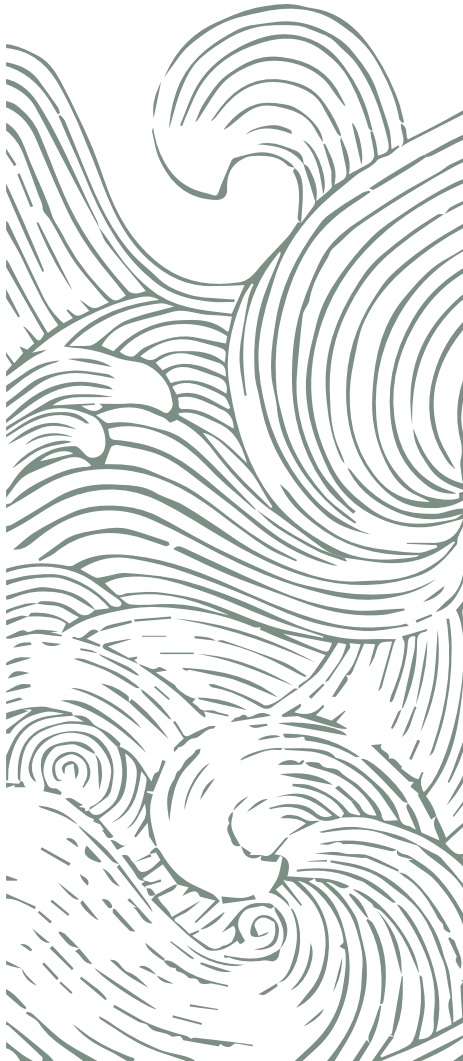
Fresh garden herbs, masala magic, pickled salad & hand made chapatti 16,5

Beet & Sheep's Cheese Burger

(back by dope demand): Veggie burger made with red beets, roasted eggplant, spinach & brinjal raita, all on a whole-wheat burger bun. Served with veggie fries 13,5

CT's Beef Burger

'Royale with Cheese': 160 gr Baambrugs grass fed cow, sweet 'n sour cucumber, spicy jalapeno, rocket, cream 'n chive sauce on a whole-wheat burger bun. Served with veggie fries 14,5



Desserts

Chocolate Lava Cake

Crowd Pleaser. Warm chocolate pie from the oven filled with salted caramel and vanilla ice-cream 8,5

Affogato

Coconut ice cream, white label espresso, coconut foam & almonds 7,5

Meloni

Summer sorbet with watermelon, lemon, basil & Indian tonic 7,5
(Spike with gin & fernet + 4,-)

Espresso Martini

Vodka/ espresso/ Kahlua/ star anise, all shaken into an after-dinner perfection 9,-



Coffee

For the best taste, we serve all coffees with a double shot of espresso. Single shot on demand.

ESPRESSO BASED DRINKS

Beans: *White Label Coffee*

Espresso 2,70
Espresso Macchiato 2,80
Cortado 2,80
Flat White 3,60
Cappuccino Single Shot 3,-
Cappuccino XL 3,80
Latte 3,20
Latte Double Shot 3,60
Americano 2,80
Extra Shot Espresso 0,60
We use full-fat milk.
Also available on request:
- semi-skimmed
- coconut
- oat milk

SOFT BREW

Beans: *Friedhats*

Chemex 6,-
Aeropress 4,-
Hario V60 4,-

COOL JAVA

Old Sam's Cold Brew 4,-
Coconut Coffee Double espresso shot, coconut milk, agave and ice 3,60

Tea

Whole leaf, first flush:
the most refined kind, no
artificial additions

LEAVES

handpicked and organic

price: 2,90

Dutch Breakfast

A full, organic Kemun tea from China.
Round, full bodied blend

Green Jasmine

1,000-Year-old Chinese
tradition; a powerful, floral and sweet
sensation

White Paradise

Exclusive blend of white tea, sweet
taste of lychee, rose leaves and lem-
ongrass

Refreshing Rooibos

Organic blend of rooibos and fruits
with apple and lemon, smooth and
fresh

Gunpowder Green

Organic green tea from Zhejiang,
China, spicy and slightly smoky

Secret Spices

Sweet honey bush and apple, fresh
fennel and nana mint for inner peace

HERBAL

price: 2,90

Fresh Mint

Fresh Ginger & Orange

Fresh Turmeric, ginger, honey &
white pepper

Coconuts & Juices

CT's Ice Tea

Organic tea, orange and ice 2,90

Lemon squash

Lemon, mint, ice and a dash of cocoflower sugar 2,90

The Harry Nilsson

Whole fresh young coconut with lime on the side 5,5 (make it drunk +4,5)

Coco Root

Fresh coconut water, ice, slice of ginger and lemon juice 5,5

O.J.

Oranges squeezed on the spot 3,80

Royal Apple

Apple, carrot, ginger, lime juice 4,5

Magic Mango Lassi

Mango, yoghurt, mint, honey, orange blossom, and masala magic 4,80

CT's Coconut Dream

Mango, banana, coconut water, cucumber, lemon and cocoflower sugar 5,70

SODAS

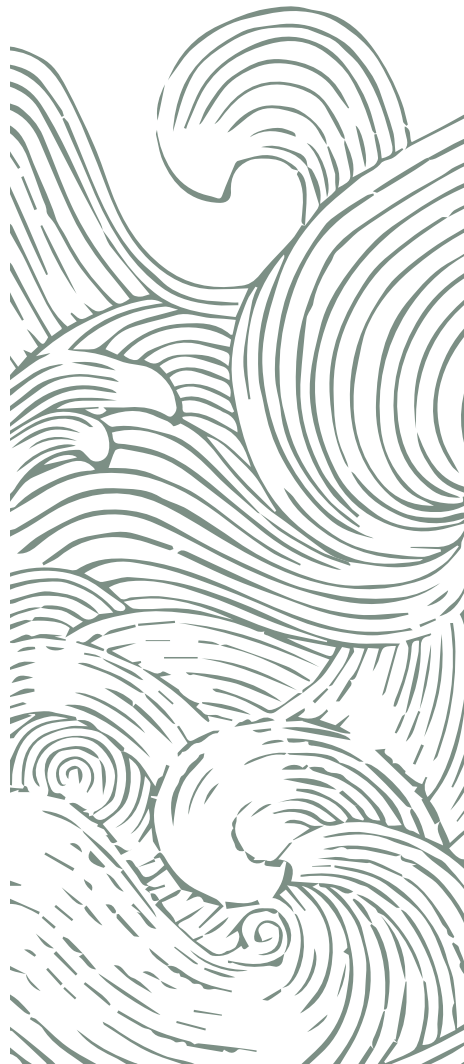
Coca Cola, Coca Cola light 2,40

Gingerella ginger ale 3,70

Lemony lemonade 3,70

Marie-Stella-Maris 0,25l,
still or sparkling 2,60

Marie-Stella-Maris 0,7l,
still or sparkling 5,50



CT's Booze

COCKTAILS

Drunk Mr. Nilsson

Fresh coconut with a shot of brown rum 10,-

Espresso Martini

Vodka/ espresso/ Kahlua/ star anise, an all-time favorite 9,-

Paloma

Tequila/ grapefruit/ lime/ soda/ simple syrup 9,-

Tom Collins

Gin/ lemon juice/ soda/ simple syrup 9,-

Bloody Mary

Vodka/ fresh & spiced tomato juice/ bacon 10,-

WINES

White

Verdejo / Sauvignon 2016
Condessa Patricia, VDLT Castilla y La Mancha, España
4,-/20,-

Godello 2015 / 2016
Pazo das Tapias, Monterrei, España
4,-/20,-

Chardonnay – Viognier 2016
Barramundi, Australia
5,5/27,5

Gruener Veltliner 2015 / 16
Sohm & Kracher, Austria
6,5/32,5



Rosé

Provence Rose
Domaine Houchart, Provence, France
Light, fruity, fresh rose from the deep
south of France 5,5/27,5

Red

Monastrell "Godolla" 2015 / 16
Bodegas Ontinium, Valencia,
España 4,-/20,-

Carmenere 2015 / 16
Las Condes, Chile 4,-/20,-

Costieres de Nimes 2015 /16
Chateau de Montfrin,
Rhône, France 5,5/27,5

Zweigelt 2014 / 15
Sohm & Kracher, Austria 6,5/32,5

Sparkling

Prosecco Spumante 'Treviso' Italy
glass 6,- / bottle 29,5

BEERS

Dodo 5% 3,5

Type: Californian Common, Coffee &
Coconuts house brew

Mannenliefde 6% 4,5

Type: Saison brewed with sezuan
pepper, hops, flowers, honey

Gaia 7% 4,5

Type: India Pale Ale.
We love American West Coasts IPAs

Thai Thai 8% 4,5

Type: Triple Triple with galangal root,
orange peel, coriander seeds, lemon-
grass, chili pepper

Oedipus Beer Special

(ask our staff) 4,5

