

MAUD'S ALL-DAY MENU

KITCHEN OPEN
UNTIL 22:00

STARTERS

CAESAR SALAD

Romaine lettuce with egg, croutons, bacon, anchovies & Parmesan cheese

14.5

STEAK TARTARE

Tender beef steak tartare served with crispy poached egg, brioche, mixed greens & truffle mayo

14.5

BLACK TIGER SHRIMP

Black tiger shrimp on lettuce, avocado, boiled egg, apple, herb salad & classic cocktail sauce

16

MAIN COURSES

TENDERLOIN

Served with mushrooms, spinach, spring onions & pepper sauce

35

HAMBURGER

Juicy smashburger with cheese, served on a brioche bun with lettuce, tomato, onion & spicy sauce

18

COUSCOUS SALAD

Fresh mix of lettuce, cucumber, feta, nuts, spinach, couscous & herb cream

16

BEETROOT TARTARE

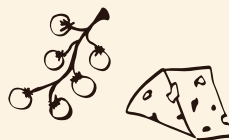
Beetroot tartare topped with crispy poached egg & horseradish cream

14.5

SEA BASS CEVICHE

Light and fresh ceviche with sea bass, citrus, dill & red onion

14.5



CHICKEN SATAY

Perfectly grilled 200g chicken satay with homemade satay sauce, seroendeng, atjar & crispy prawn crackers

19

RAVIOLI

Ravioli filled with ricotta and a touch of lime, served with spinach, Parmesan cheese & refined beurre blanc

22

SEA BASS FILLET 27
Roasted sea bass with cherry tomatoes, fennel,
arugula & beurre blanc

SIDE DISHES

FRIES 6
With mayonnaise

ROASTED POTATOES 6
With mayonnaise

GREEN SALAD 6
With arugula, tomato & olive oil

DESSERTS

WARM APPLE PIE
Homemade apple dumpling
with cinnamon & creamy
vanilla sauce
8.5

TIRAMISU
Classic tiramisu with
ladyfingers, cocoa, mascarpone
& a hint of vanilla
11

BANANA PUFF PASTRY
Flaky puff pastry filled with soft
banana & caramel
9.5

CHEESE PLATTER
Four types of cheese, served
with sesame crackers & fig jam
17.5

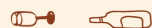
DESSERT WINE

GARONNELLES SAUTERNES 7.5
'17 Lucien Lurton & Fils, France | Sémillon

'DON PX' 8.5
21 Bodegas Toro Albalá, Spain | Pedro Ximénez

MAUD'S DRINKS MENU

SPARKLING WINE

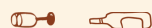


Crémant de Loire, Domaine des Baumard, France 8.5 42.5
Chenin Blanc, Chardonnay

Champagne Christoffe Cuvée, France 80
Chardonnay, Pinot Noir, Pinot Meunier

SOBR Sparkling Riesling, Germany 8 40
Non-alcoholic

WHITE WINE



Rueda Verdejo 'Casamaro' '23 6 29.5
Bodegas Garciarévalo, Spain |
Verdejo, Viura

Pinot Grigio delle Venezie '23 Antonio Fattori, Italy 7 35
Pinot Grigio

Les Favèdes Réserve '23 Les 8 40
Vignerons du Narbonnais, France
Chardonnay

Grüner Veltliner 'Classic' '23, 43
Weingut Eichberger, Austria
Grüner Veltliner

Rioja Blanco '21 Lar de Paula, Spain 45
Malvasia, Viura

Soave Classico '23 Pieropan, Italy 49
Garganega, Trebbiano

Mâcon-Péronne Vieilles Vignes '22, 55
Dom. du Bicheron, France
Chardonnay

Chablis '22 Domaine Naudin Père et Fils, France 62
Chardonnay

Sancerre Les Belles Dames "Silex" '23 68
Dom. Gitton Père & Fils, France
Sauvignon Blanc

Saint-Veran '22 Château-Fuissé, France 90
Chardonnay

RED WINE



Los Condes '23 Bodegas 1898 SL, Spain 6 29.5
Tempranillo

Rosso Piceno 'Viabore' '22 Carminucci, Italy 7 35
Sangiovese, Montepulciano

Côtes de Bourg '20 Château Nodoz, France 8 40
Merlot, Cabernet Sauvignon, Cabernet Franc

Bardolino '23 Cantina Gorgo, Italy 42
Corvina, Molinara, Rondinella

Don Giovanni 'Super Tuscan' '20 Guiseppe Brancatelli, Italy 53
Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Syrah

Fleurie 'La Chapelle des Bois' '22 Dom. Guillot Gonin, France 59
Gamay

La Devine Saint Emilion Grand Cru '21 Clos Cantenac, France 82
Merlot, Cabernet Sauvignon, Cabernet Franc

ROSÉ WINE



Cuvée Pierre Martin Rosé '23 Domaine St. Felix, France 7 35
Cinsault, Grenache

Côtes de Provence Rosé 2023 Château Paquette, France 43
Grenache, Tibouren, Syrah, Cinsault

BEERS ON TAP

Heineken 3.75 / 4 / 7.8 / 23.5
0.18L / 0.25L / 0.50L / 1.50L

Affligem Blond
6

Brand Weizen
6

Wisseltap
Ask for service

BOTTLED BEER

Brouwerij 't IJ IJWIT 6
Brouwerij 't IJ ZATTE 6
Oedipus Thai Thai 6
Lagunitas IPA 6.5
Duvel 6.5

O.O

Heineken 0.0 4
Brand Weizen 0.0 4.5
Affligem Blond 4.5
Amstel Randler 4

SOFT DRINKS

Water Service 3.5 PP
Coca Cola | Coca Cola Zero 3.75
Ice Tea Sparkling 3.75
Pellegrino Aranciata 4.5
London Essence Tonic 4.5
London Essence Ginger Beer 4.5
London Essence Grapefruit Soda 4.5
Fristi | Chocomel 4
Apple Juice | Pear Juice Schulp 4
"Big Tom" Tomato Juice 4.5



HOT DRINKS

Espresso 3 Flat White 5
Double Espresso 4 Tea 3.5
Espresso Macchiato 3.5 Fresh Ginger Tea 4.5
Americano 4 Fresh Mint Tea 4.5
Cappuccino 4.5 Oat Milk +0.5
Latte 5

COCKTAILS

Espresso Martini 13
Absolut Vodka / Kahlua / Espresso

Vodka Martini	12
Absolut Vodka / Lillet Blanc	
Any Sour	13
Pisco / Amaretto / Whisky	
Paloma	12
Tecán Tequila / London Essence Grapefruit Soda / Grapefruit	
Dark 'n Stormy	12
Havana Club 7 yrs / London Essence Ginger Beer / Lime / Mint / Bitters	
Moscow Mule	12
Absolut Vodka / London Essence Ginger Beer / Lime / Mint	
Basil Smash	13
Levwater Gin / Basil	
Negroni	12
Campari / Levwater Gin / Lillet Rouge / Orange	
Yuzu Pornstar Martini	13
Vanilla Vodka / Passion Fruit / Yuzu / Lime	
Margarita	13
Tecán Tequila / Cointreau / Lime / Agave	
Picante	13
Tecán Tequila / Lime / Agave / Chili	



SPRITZERS

Aperol Spritz	11.5
Aperol / Crémant / Sparkling Water / Orange	
Limoncello Spritz	11.5
Limoncello / Crémant / Sparkling Water / Lemon / Mint	
Lillet Rosé Spritz	11.5
Lillet Rosé / London Essence Tonic / Grapefruit / Thyme	
Italicus Spritz	11.5
Italicus / Crémant / Lemon	

GIN & TONIC

Levwater Gin

12.5

London Essence Tonic / Cinnamon / Orange

Malfy Gin

13

London Essence Tonic / Lime / Pink Pepper

Gin Mare

13

London Essence Tonic / Elderflower / Grapefruit



MAUD

MAUD'S BITES MENU

AVAILABLE FROM
16:00 TO 22:00

COLD

OLIVES

Selected olives, perfect for pairing with drinks

6

SESAME CRACKERS

Served with hummus & feta-paprika cream

9

MINI BURRATA

Served with aioli, hummus & olive oil

12

WARM

CRISPY VEGAN GYOZA

With wakame & Asian sauce
6 PIECES

12

CRISPY CHICKEN

With wakame, chives & sriracha mayonnaise. 6 PIECES

10

ANCHOVIES

Served on focaccia & stracciatella. 6 PIECES

11

CHEESE FONDUE & STEAK

Small cheese fondue with steak & fresh baguette

22.5



FOCACCIA

Served alongside aioli, hummus and olive oil

7

FOCACCIA & SESAME CRACKERS

With prosciutto, aioli, hummus, feta-paprika cream & olives

15

SMOKED EEL

On focaccia with apple & lime
6 PIECES

19.5



CRISPY BEEF GYOZA

With wakame & Asian sauce
6 PIECES

14

TEMPURA PRAWNS

With wakame, chives & sriracha mayonnaise. 6 PIECES

16

BITTERBALLEN

Holtkamp bitterballen served with mustard

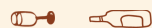
8.5

CHEESE PLATE

Four types of cheese, served with sesame crackers & fig jam


17.5

BUBBLES & WINE



Crémant de Loire, Domaine des Baumard, France Chenin Blanc, Chardonnay	8.5	42.5
Rueda Verdejo 'Casamaro' '23, Bodegas Garciarévalo, Spain Verdejo, Viura	6	29.5
Pinot Grigio delle Venezie '23, Antonio Fattori, Italy Pinot Grigio	7	35
Les Favèdes Réserve '23, Les Vignerons du Narbonnais, France Chardonnay	8	40
Cuvée Pierre Martin Rosé '23 Domaine St. Felix, France Cinsault, Grenache	7	35

COCKTAILS

Espresso Martini Absolut Vodka / Kahlua / Espresso		13
Any Sour Pisco / Amaretto / Whisky		13
Paloma Tecán Tequila / London Essence Grapefruit Soda / Grapefruit		12
Moscow Mule Absolut Vodka / London Essence Ginger Beer / Lime / Mint		12
Spritzers Aperol Limoncello Lillet Rosé Italicus		11.5
Negroni Campari / Levwater Gin / Lillet Rouge / Orange		12
Yuzu Pornstar Martini Vanilla Vodka / Passion Fruit / Yuzu / Lime		13
Picante Tecán Tequila / Lime / Agave / Chili		13
Margarita Tecán Tequila / Cointreau / Lime / Agave		13
Gin Mare London Essence Tonic / Elderflower / Grapefruit		13