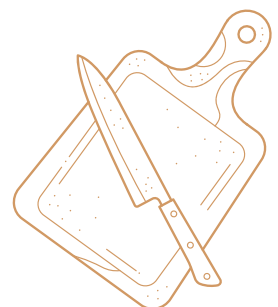
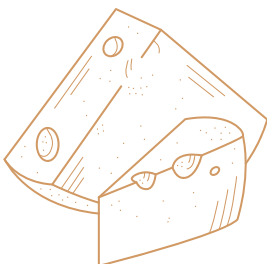
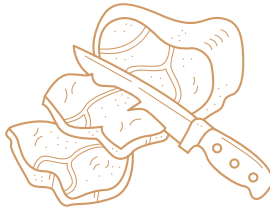
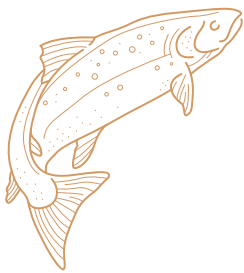


MENU



- WELCOME -



"Creating a complete experience is my passion. The Bodega is a place where I feel at home, which I would like to convey to my team and you as a guest. I think it is important to create a living room feeling, for example by talking to my guests and introducing you to our kitchen as much as possible. Because of my passion for the profession, I enjoy working day in and day out in this beautiful restaurant."

- Manager Anouk Zwagerman



"Creativity is of paramount importance to me, so at the Bodega I get all the space and resources to express this. From inventing new aperitifs to creating a complete experience for you as a guest. Nothing is too crazy for me, I like to try something different to make your evening as special as possible."

- Host Siem van de Kamp



- AT THE BODEGA -



Our options

At De Bodega we let you enjoy as you wish. Fancy our shared dining dishes or would you rather be surprised? Just want to have a drink or dine a la carte?

View our options here, everything is possible at De Bodega!

SURPRISE MENU



THREE
COURSES

37.50

FOUR
COURSES

45.-

TAPAS MENU



SOUP

42.50

3 TAPAS OF YOUR CHOICE
incl. patatas bravas & salad

CHEF'S DESSERT

PLATTER TO SHARE



*Our platters are richly filled
and very suitable for sharing.
A few tapas in advance,
followed by a platter is
an excellent choice!*

DINNER À LA CARTE



*Our menu consists of a wide
selection of dishes that are
easy to combine, so you can
compose your Bodega evening
to your liking. Not decided?
We will gladly help you!*

- SURPRISE -



Chef's surprise

When you choose our surprise menu, you can trust that our chef will absolutely surprise you. This menu, created with passion, is renewed every month with dishes that you will not find on the menu, so it always remains a real surprise.

Matching drinks

Complete your dinner and let us select matching wines or other beverages. We will gladly advise you and provide the perfect combination with your dishes.



SURPRISE MENU

THREE COURSES.....37.50

STARTER / MAIN / DESSERT

FOUR COURSES.....45.00

STARTER / APPETIZER / MAIN / DESSERT



- TO START -

BREAD PLATTER.....8.00
BREAD / OLIVES / OLIVE OIL / TRUFFLE TAPENADE / FRESH CREAM

BREAD PLATTER DELUXE.....11.50
BREAD / CHARCUTERIE / OLIVES / OLIVE OIL / TRUFFLE TAPENADE / FRESH CREAM

→ *favorite*

BREAD PLATTER COMPLETE.....17.50
BREAD / CHARCUTERIE / OLIVES / OLIVE OIL / TRUFFLE TAPENADE /
FRESH CREAM / BURRATA / PARMAMAM / BALSAMIC SYRUP

OYSTERS

CLASSIC OR CHEF'S SPECIAL (MANGO-PEPPER GEL)

TWO PIECES8.25

HALF-DOZEN19.50

DOZEN32.50

SALAME VENTRICINA.....6.25

TRUFFIE SALAMI.....7.50

PARMAHAM.....7.50

JAMON IBÉRICO.....12.50

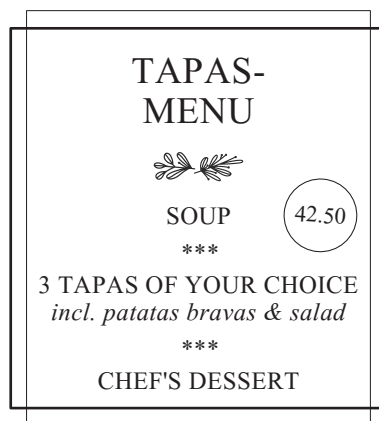


- TAPAS -



Shared dining

Our tapas dishes are great for sharing together. Start the evening with some tapas, followed by one of our platters to share or choose one of our main courses. A complete menu? Then we recommend our tapas menu.



SOUP

BISQUE.....	8.00
TARTARE OF GAMBA	
SOUP OF THE SEASON.....	8.00
ASK YOUR HOST / HOSTESS	

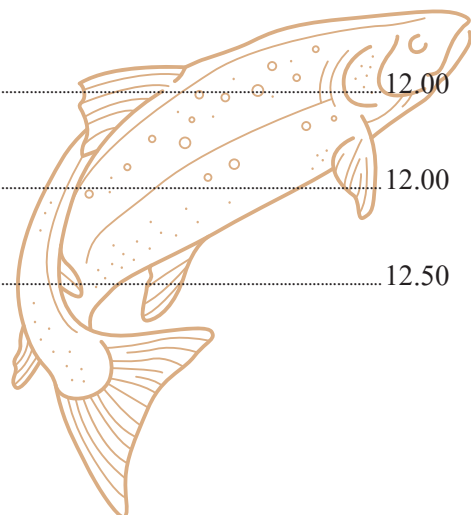
FISH - SCALE & SHELL

- COLD -

HERRING TARTARE.....	8.75
RED BEETROOT / GRANNY SMITH	
<i>favorite</i>	
GAMBA.....	11.50
MARINATED IN CURRY / SOY SAUCE / SWEET AND SOUR CUCUMBER	
SASHIMI SALMON.....	12.50
FURIKAKE / WAKAME / SOY SAUCE	
TUNA TATAKI.....	13.50
EDAMAME BEANS / WAKAME / PAPADUM / SOY MAYONNAISE	

- WARM -

CALAMARIS.....	9.00
DILL-LIME MAYONNAISE / LEMON	
HALIBUT.....	12.00
LOBSTER SAUCE / CREAM OF VEGETABLES	
SALMON.....	12.00
LEEK / MUSHROOM / CREAM	
GAMBA PIL PIL.....	12.50
BREAD / GARLIC / PEPPER	



- TAPAS -

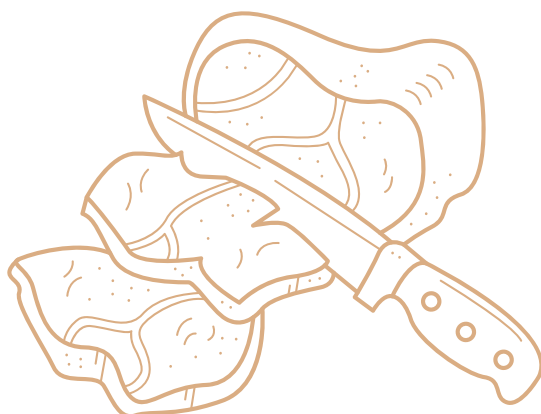
MEAT

- COLD -

VITELLO TONATO	10.50
OLIVE / CAPERS / TUNA MAYONNAISE	
SMOKED DUCK BREAST	10.75
NAMEKO / SESAME / KRUPUK / HOISIN MAYONNAISE	
STEAK TARTARE	12.50
EGG CREAM / SOY BEANS	
CARPACCIO OF BEEF	12.50
ROCKET LETTUCE / SEADS / PARMESAN / TRUFFLE MAYONNAISE	

- WARM -

IBERICO	11.00
SUGAR SNAPS / JUS	
TURKEY BRISKET	12.00
CREAM OF VEGETABLES / JUS DE VEAU	
VEAL SPARERIBS	12.00
MAIS / CRUMBLE OF HERBS	
→ <i>favorite</i>	
BAVETTE	13.50
CHIMICHURRI / CREAM OF VEGETABLES / VEGETABLE CHIPS	



- TAPAS -

VEGA

- COLD -

MARINATED CAULIFLOWER.....8.50

VADOUVAN / POMEGRANATE / FRESH CREAM / HAZELNUT

favorite

TARTARE RED BEETROOT.....9.00

FETA / GREEN APPLE / WALNUT / BALSAMIC

- WARM -

PORTOBELLO.....9.00

GOAT CHEESE / TRUFFLE

TRUFFLE RISOTTO.....9.50

TRUFFLE TAPENADE / VEGETABLE CHIPS

SIDE DISHES



Side dishes

Our side dishes are a good complement to our tapas dishes, generous enough in portion to share.

PATATAS BRAVAS.....4.75

SPICY PATATAS BRAVAS SAUCE / SPRING ONION

SEASON SALAD.....4.75

SEASON VEGETABLES.....4.75

SWEET POTATO.....8.00

PARMESAN / TRUFFLE MAYONNAISE



- PLATTERS -



To share

A well-filled platter to share together, served with vegetable garnish, patatas bravas and a seasonal salad.

To be ordered from 2 persons.

A Bodega platter to share provides a special way to dine. You share the platter together, tasting a selection of our top dishes curated by our chef Cody.

PLATTER TO SHARE



Our platters are rich and great for sharing together. Make the evening complete and order some tapas in advance, enjoy!

PLATTER TO SHARE

STARTER PLATE TO SHARE.....p.p. 15.00

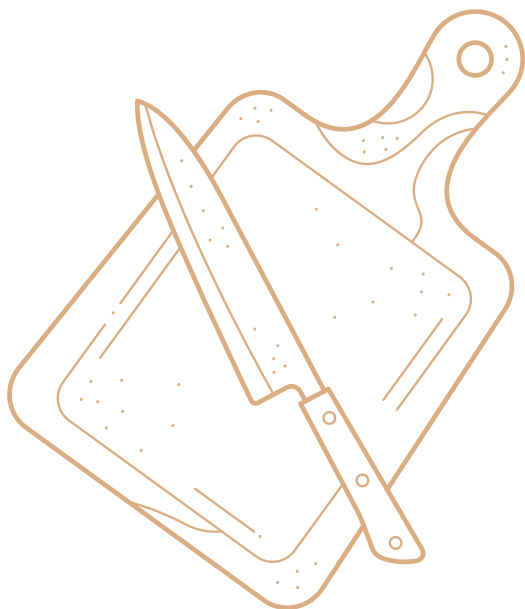
SELECTION OF OUR COLD DISHES / TO ORDER PER 2 PERSONS

FISH PLATTER.....p.p. 32.50

MEAT PLATTER.....p.p. 32.50

SURF & TURF PLATTER.....p.p. 32.50

→ *favorite*



- MAIN COURSES -



Your main course

Your main course is served with vegetable garnish, patatas bravas and a seasonal salad. The Tomahawk is our special dish, Siem's favorite!

Dry-aged

Our dry-aged meat is a pure delight.
Ask about the possibilities.

DRY-AGED MEAT



Meat from the dry-aged cabinet is really special. A pure delight! The meat dries slowly to mature under the best conditions. This gives the meat a beautiful texture and flavor. Our tip: sharing a tomahawk, a must-try for the true meat lover.

TRUFFLE RISOTTO	19.00
CAESAR SALAD DELUXE.....	25.00
HALIBUT.....	26.00
TUNA STEAK.....	27.50
RIBEYE (200 / 300 GRAMS).....	26.00 / 32.50
TOURNEDOS (180 GRAMS / 360 GRAMS).....	32.50 / 47.50
LOBSTER (WHOLE LOBSTER).....	45.00
TOMAHAWK (TO SHARE FOR TWO).....	90.00

→ **favorite**

- DESSERTS -

SCROPPINO 8.50

CHEF'S DESSERT 8.50

LEMON PIE 9.00

KARAMEL CREAM / ORANGE / VANILLA ICE CREAM

BROWNIE 9.50

FOREST FRUIT / CHOCOLATE / AMARENA ICE CREAM

favorite

GRAND DESSERT 12.50

SELECTED BY OUR CHEF

CHEESE

CHEESE PLATTER 15.00

SELECTED BY BOURGONDISCH LIFESTYLE



Bourgondisch Lifestyle

Our supplier Bourgondisch Lifestyle has been supplying the best cheeses for years. Team Bodega tastes them regularly and carefully selects the most delicious cheeses for you. We create a real experience at your table, may we surprise you?

