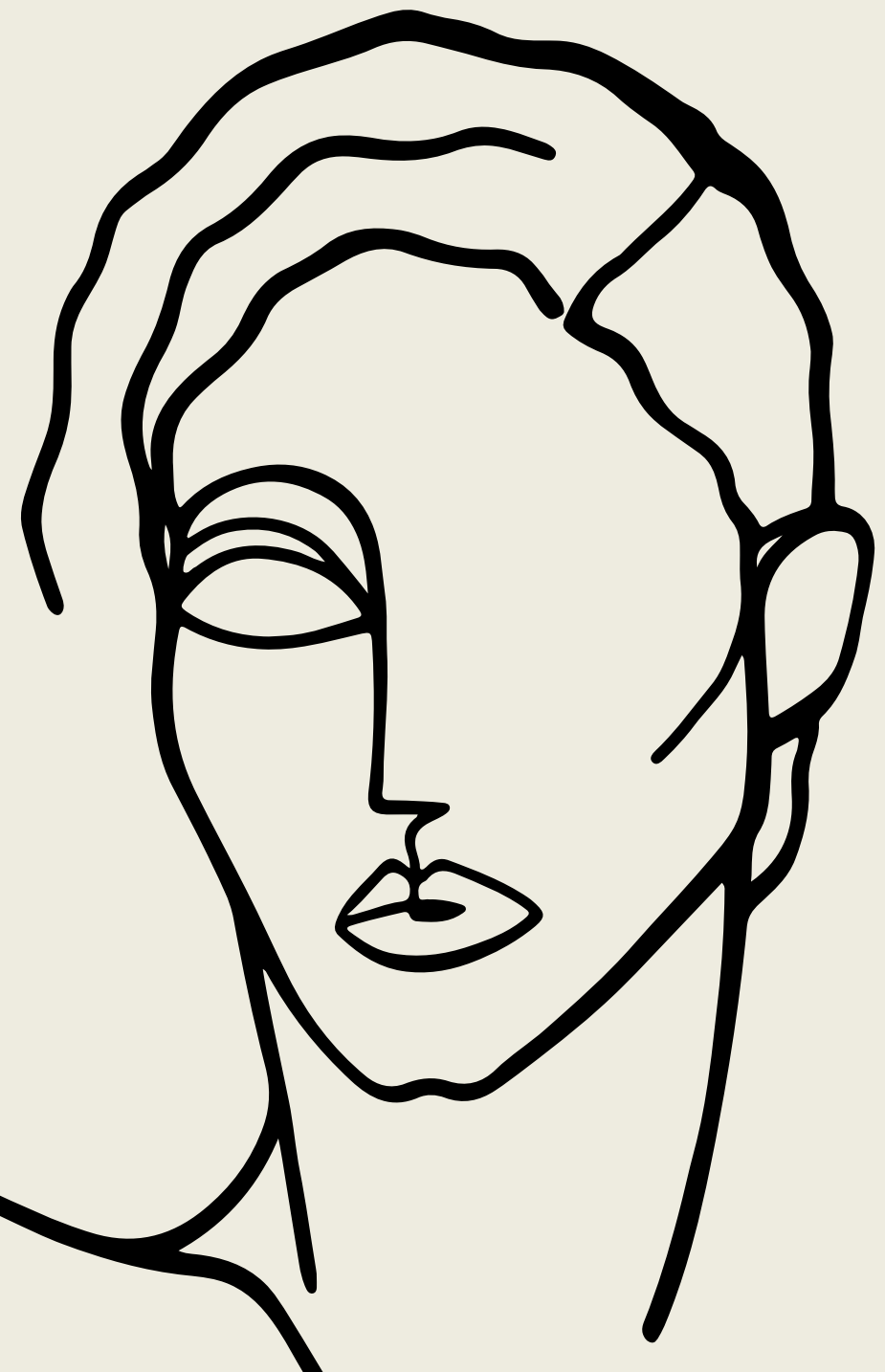




**M E N U**



## Sharing

**GUACEMOLE - 11.50**  
avocado · kimchi · tapioca crackers

**POLENTA - 9.50**  
crispy · tzatziki · kalamata tapenade

**ONION - 13.50**  
bechamel · parmesan cheese  
egg yolk · brioche

**POTATO - 11.50**  
tartare · haring caviar · sour cream curd

**OYSTERS - 24.50**  
3 pieces Irish Mor · lime · shallot · mignonette

**PORK BELLY - 15.50** 🍷  
cooked for 16 hours  
honey balsamic glaze

**JOSELITO - 24.50** 🍷  
coppa de parma · olive oil

**STEAK TARTARE - 24.50**  
classic with a twist

**FRENCH TOAST - 19.50**  
foie gras · brioche · parmesan cheese cream  
balsamic vinegar · roasted hazelnuts

**NUGGETS - 9.50**  
sweet corn · tempura · sesame sauce

**HALF A LOBSTER - 45.00**  
hollandaise sauce · gratinated  
fried spinach · cherry tomatoes

**TUNA - 21.50**  
tartare · avocado · lemon vinaigrette  
seaweed cracker

**SALMON - 15.50**  
pickled · beet · leche de tigre  
basil cream · parsnip

**GAMBAS - 27.50**  
pil pil · garlic · chili pepper  
grilled flatbread

**CHICKEN - 28.50**  
whole · half boneless · truffle sauce  
parmesan crackers

**BLACK COD - 22.50**  
grilled spring onion · miso · honey glaze

## Carpaccio

**ENTRECOTE - 11.50**  
olive oil · maldon salt

**DRY AGED RIBEYE - 22.50**  
caper leaves · parmesan cheese · olive oil

**AVOCADO - 12.50**  
crème fraîche · haring caviar  
basil oil

## Salads

**SPINACH - 19.50**  
avocado · parmesan cheese · leek  
garlic croutons · fried gambas  
truffle vinaigrette

**BURRATA - 22.50**  
inca tomato · citrus · basil  
pistachio · planed onion · olive oil

## Nice to Meat

**FLAT IRON 150 GRAMS - 19.50**  
**RIBEYE 250 GRAMS - 39.50**  
**PICANHA 350 GRAMS - 42.50**

## Go Big

**WAGYU A5**  
0.75 PER GRAMS

**TOMAHAWK**  
0.15 PER GRAMS

all meat is served with chimichurri and maldon salt

## Platters

**BASEMENT PLATTER - 75.00**  
bone marrow · steak tartare | 100 grams  
gratinated oysters | 4 pieces  
grilled gambas | 4 pieces · crystal bread

**MEAT PLATTER - 108.00** 🍷  
flat iron · picanha · whole chicken  
pork belly · different sauces

## Specials

**WAGYU A5 - 65.00**  
90 grams · maldon salt · flamed tableside

**CAVIAR - 85.00**  
30 grams · classic

**LOBSTER BISQUE - 15.50**  
langoustine · habanero olie

## Sides

**BREAD - 6.50**  
orange oil · basil oil · balsamic drizzle

**FRENCH FRIES - 6.50**  
mayonnaise

**BASEMENT FRIES - 9.50**  
spicy mayonnaise

**CAULIFLOWER - 12.50**  
roasted · hollandaise sauce · hazelnut crumble

**CARROT - 11.50**  
caramelized · honey · tzatziki

## Desserts

**HALF BAKED - 15.50**  
cookie dough · pistachio ice cream · oreo  
chocolate

**BOMBE BASEMENT - 14.50**  
brownie · vanilla ice cream · meringue  
flamed tableside

**TIRAMISU - 12.50**  
basement style

**LAVA CAKE - 15.50**  
white chocolate ice cream · pistachio crumble

**CHEESE PLATTER - 21.50**  
4 different cheeses · fig compote · toast  
truffle honey · nut mix

## White

**1NUL8 SAUVIGNON BLANC**  
SAUVIGNON BLANC: FRANCE - LANGUEDOC  
citrus · green apple · grass  
6.50 | 35.00

**1NUL8 CHARDONNAY**  
CHARDONNAY: FRANCE - LANGUEDOC  
apricot · pear · white flowers  
6.50 | 35.00

**BLUE NIGHT**  
MUSCAT: GERMANY - MOSEL  
exotic fruits · round & soft · light aftertaste  
6.50 | 35.00

**PARINI PINOT GRIGIO**  
PINOT GRIGIO: ITALY - VENETO  
lemon · crunchy green apple · fresh  
8.00 | 42.00

**NIEL JOUBERT "BYTER" CHENIN BLANC**  
CHENIN BLANC: SOUTH-AFRICA - PAARL  
round · juice · tropical fruit  
8.25 | 43.00

**TRES PILARES VERDEJO**  
VERDEJO: SPAIN - RUEDA  
tropical fruit · balsamic · mineral character  
8.25 | 43.00

**RAPAURA SPRINGS SAUVIGNON BLANC**  
SAUVIGNON BLANC:  
NIEUW-ZEALAND - MARLBOROUGH  
passionfruit · citrus · green apple  
9.75 | 52.00

**BOGLE PHANTOM CHARDONNAY**  
CHARDONNAY: U.S.A. - CALIFORNIA  
vanilla · oak wood · round  
11.00 | 58.00

**LOS CORRALES DE MONCALVILLO**  
MATURANA: SPAIN - RIOJA  
soft · nuts · white flowers  
65.00

**BELONDRADE QUINTA APOLONIA**  
VERDEJO: SPAIN - RUEDA  
ripe yellow fruit · floral notes · wood loaded  
70.00 | 145.00

**FIU SANCERRE**  
SAUVIGNON BLANC: FRANCE - LOIRE  
delicate · stone fruit · spicy  
75.00

**DOMAINE VRIGNAUD CHABLIS**  
CHARDONNAY: FRANCE - CHABLIS  
round · yellow stone fruit · mineral  
90.00

**BELONDRADE Y LURTON**  
VERDEJO: SPAIN - RUEDA  
ripe white fruit · beautiful wood tones · complex  
145.00

## Rose

**1NUL8 ROSÉ**  
GRENACHE GRIS: FRANCE - LANGUEDOC  
red fruit · mineral · juicy  
6.50 | 35.00

**MINUTY M**  
GRENACHE, SYRAH:  
FRANCE - CÔTES DE PROVENCE  
fresh · spicy berries · tropical fruit  
10.00 | 54.00  
1,5L | 3L | 6L 110.00 | 250.00 | 590.00

**CHÂTEAU D'ESCLANS**  
WHISPERING ANGEL  
GRENACHE: FRANCE - CÔTES DE PROVENCE  
red fruit · floral · smooth · round  
12.50 | 65.00 | 130.00

**CHÂTEAU MINUTY 281**  
GRENACHE, SYRAH:  
FRANCE - CÔTES DE PROVENCE  
fresh · mineral · delicate  
135.00

## Red

**1NUL8 MERLOT**  
MERLOT: FRANCE - LANGUEDOC  
berries · cherries · spicy  
6.50 | 35.00

**TORRE DE VEJAZATE TEMPRANILLO**  
TEMPRANILLO: SPAIN - LA MANCHA  
black fruit · hazelnut · balance  
7.00 | 37.00

**PARINI MONTEPULCIANO**  
MONTEPULCIANO: ITALY - SICILY  
cherries · strawberries · berries  
8.00 | 42.00

**EL BUSCADOR**  
TEMPRANILLO: SPAIN - RIOJA  
ripe black fruit · fine tannins · coconut  
9.25 | 49.00

**SANTI RIPASSO**  
CORVINA, RONDINELLA: ITALY - VENETO  
warm & full · cherry jam · vanilla  
11.00 | 58.00

**BOGLE PHANTOM RED**  
U.S.A: CALIFORNIA  
smokey · black fruit · full  
13.50 | 74.00

**SANTI AMARONE**  
CORVINA, RONDINELLA: ITALY - VENETO  
tempting & full · red berries · cacao  
95.00

## Sparkling

**CAVA CLOS FORESES**  
MACABEO: SPAIN - PENEDES  
light · citrus · green apple  
7.50 | 40.00

## Champagne

**RUINART BRUT**  
18.00 | 125.00

**RUINART  
BLANC DE BLANCS**  
170.00

**RUINART ROSE**  
160.00

## Bellini

**PEACH BELLINI**  
cava · peach  
8.50

**TROPICAL BELLINI**  
cava · tropical fruit  
8.50

**RASPBERRY BELLINI**  
cava · raspberry  
8.50

## Gin

**1NUL8 PINK GIN**  
strawberries  
10.00

**BOBBY'S**  
cinnamon stick with orange  
10.00

**HENDRICKS**  
cucumber  
10.00

**SIR EDMOND**  
cinnamon stick with orange  
11.00

**SAKURAO**  
orange  
11.00

+ TONIC · ROSE LEMONADE  
5.25

## Basement Cocktails

**BASIMENTO**  
vodka · campari · almond · elderflower  
12.50

**POPCORN SOUR**  
dark rum · amaretto · lime · popcorn  
cherry · egg white · candyfloss  
16.50

**HIBISKISS BABY**  
gin · hibiscus · cherry · lime  
14.50

**SPICY MARGARITA**  
tequila · triple sec · lime · spicy pepper  
14.50

**ZOMBIE IN THE BASEMENT**  
overproof rum · dark rum · tropical fruit · coconut  
16.50

**BASEMENT SMASH**  
gin · basil · melon · lime  
15.00

**PUSSY MAGNET**  
lychee · vodka · rose petal  
chocolate coconut cinnamon foam  
11.50

**YUZU FIZZ**  
gin · lime · vanilla · yuzu lemonade  
14.50

## Classic Cocktails

**PORNSTAR MARTINI**  
vodka · passion fruit · vanilla · egg white  
12.50

**MOJITO**  
white rum · lime juice · mint  
12.50

**ESPRESSO MARTINI**  
vodka · coffee liqueur · espresso  
12.50

**STRAWBERRY DAIQUIRI**  
rum · strawberry · lime · sugar  
12.50

**OLD FASHIONED**  
aged rum · angostura bitter  
16.50

**NEGRONI**  
gin · vermouth · bitter  
15.50



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[WWW.1NUL8.NL](http://WWW.1NUL8.NL)