



D I N N E R

SUMMER SPECIAL - 1NUL8 SANGRÍA

- Sangría de Cava €34,50
- Sangría Rosé de Verano €29,50

Aperitif

MARINATED OLIVES thyme garlic citrus	4.50
GUACAMOLE gyoza crackers togarashi	9.50
1NUL8 FLATBREAD basil garlic oil basil hummus	9.50
EDAMAME kimchi oil maldon salt	8.50
MOR OYSTERS 3 STUKS mignonette shallots lime	27.50

Start & Share

BEEF SKEWERS spicy peanut sauce chili peanut crumble chives	27.50
TUNA & KUMQUAT orange oil dill ponzu	24.50
POTATO steak tartare truffle mayonnaise	17.50
TEMPURA GAMBAS chili mayonnaise spicy sweet and sour cucumber	19.50
CARPACCIO XXL 200 grams olive oil maldon salt basil drizzle	23.50
CEVICHE TOSTADOS sea bass avocado red onion corn lime	15.50
CRISPY CHICKEN FINGERS honey mustard sesame	14.50
PORK DISHES	
SOBRASADA spreadable chorizo tartare crystal bread	15.50
MORTADELLA smashed burrata pesto olives tomatoes spinach pistachio nuts crystal bread	21.50
CHICHARRONES lime guacamole pico de gallo	19.50
JOSELITO 50 GRAMS coppa olive oil	22.50
PATA NEGRA 50 GRAMS melon citrus olive oil	19.50

Salads

CAESAR little gem soft boiled egg croutons anchovies parmesan crispy chicken supplement: gambas	17.50 7.50
BURRATA marinated cherry tomatoes mixed melon basil arugula supplement: mortadella	21.50 5.00
GOAT CHEESE stewed figs red port drizzle honey musterd spinach walnuts little gem sud 'n sol	16.50
BEEF TATAKI bean sprouts lettuce goma dressing roasted sesame spring onion crispy onion avocado sweet and sour cucumber	22.50

Doke Bowl

sushi rice edamame corn wakame avocado sweet & sour cucumber radish nori chips sesame dressing japanese mayonnaise	12.50
SUPPLEMENT: SALMON TUNA BEEF CHICKEN EBI CALIFORNIA	5.00 5.00 5.00 5.00 5.00 5.00

Main

WHOLE CHICKEN half boneless roasted wild mushroom gravy	29.50
PASTA CARBONARA panchetta bucatini pecorino egg black pepper	22.50
SEA BREAM saffron risotto shrimp citrus antiboise	22.50
DUTCH STEAK 200 GRAMS gravy butter bread	22.00
MELANZANE SCHNITZEL basil hummes pomodori arugula parmesan cheese	18.50 18.50
PORK SCHNITZEL lemon sauce coleslaw	19.50
1NUL8 DOUBLE WAGYU CHEESEBURGER brioche little gem sweet and sour cucumber cheddar 1nul8 sauce	18.50 150.00
CRISPY CHICKEN BURGER brioche spicy mayonnaise coleslaw	150.00
MEAT PLATTER beef skewers flat iron steak ribeye whole chicken bimi chimichurri fries	
FROM THE JOSPER	28.50
TENDERLOIN 150 GRAMS	29.50
FLAT IRON STEAK 250 GRAMS	47.50
RIBEYE 350 GRAMS	125.00
TOMAHAWK 1000 GRAMS 0.65 CENT PER GRAMS WAGYU A5	

SERVED WITH CHIMICHURRI | CRISPY GARLIC | MALDON SALT

*our meat is not halal, with the exception of the whole chicken.

Sides

FRIET VAN DE FRIETBOUTIQUE mayonnaise	6.50
LOADED FRIES truffle mayonnaise chives parmesan cheese spicy cheddar crispy onion chili mayonnaise	10.50 9.50
CORN RIBS spicy kimchi sauce chives	42.50
WAGYU FRIED RICE 100 grams marinated egg yolk	13.50
BROCCOLINI romesco sauce crispy parmesan cheese	10.50
LITTLE GEM crispy parmesan cheese caesar dressing croutons	10.50

Desserts

OREO CHEESECAKE maraschino cherries white chocolate ganache	9.50
TWISTED DAME BLANCHE whipped cream chocolate ice cream warm vanilla chocolate sauce	15.50
BRULEE DONUT pistachio ice cream pistachio sauce pistachio crumble	12.50
TIRAMISU mascarpone lady vingers espresso	14.50
HALF BAKED cookie dough vanilla ice cream	15.50
LAVA CAKE blueberry compote raspberry sorbet ice cream	75.00
LOUIS VUITTON BAG 2 to 4 persons	

Sushi

SIGNATURE ROLLS	8 PIECES
EBI MAKI fried shrimp tempura avocado kabayaki sauce	22.50
FLAMED SALMON MAKI fried shrimp cucumber salmon unagi sauce	23.50
CHICKEN MAKI tatsuta crispy onion cucumber spicy mayonnaise	19.50
SPICY TUNA MAKI tuna avocado cucumber spicy mayonnaise	24.50
1NUL8 SPECIAL ROLLS	
CRUNCHY BEEF MAKI carpaccio cucumber enoki	19.50
SALMON AVOCADO MAKI salmon avocado sesame mayonnaise	19.50
SWEET POTATO MAKI sweet potato cucumber wasabi crunch	16.50
TUNA LOVERS MAKI tuna cucumber mayonnaise sesame	28.50
RAINBOW MAKI salmon tuna scallops cucumber mayonnaise arare	23.50
CRUNCHY TUNA MAKI tuna tartare crab cucumber gochujang	22.50
1NUL8 SHRIMP MAKI 4 STUKS crab fried shrimp avocado guacamole spicy mayonnaise	24.50

Sashimi

SALMON 5 PIECES	17.50
TUNA 5 PIECES	18.50
MIX 9 PIECES	22.50
PONZU SALMON salmon wakame ponzu soy trout roe	18.50
PONZU TUNA tuna wakame ponzu soy trout roe	19.50
CHILI HOTATE scallops chili wasabi soy arare	21.50

Nigiri

SALMON raw flamed crispy	4 PIECES 14.50
TUNA raw flamed crispy	17.50

Platters

MIX PLATTER 3x 1/2 maki roll 8 pieces sashimi 4 pieces nigiri	75.00
1NUL8 PLATTER sashimi mix 4 pieces nigiri 4 pieces crispy nigiri 3 x maki roll	135.00
CHEFS PLATTER chef's selection of 5 sushi rolls	95.00

Taco

SALMON wakame wasabi soy herring caviar	3 PIECES 22.50
TUNA wakame wasabi soy herring caviar	26.50

Snacks

* GUACAMOLE gyoza crackers togarashi	9.50
* EBI TEMPURA 7 PIECES chili mayonnaise chives lime	13.50
MARINATED OLIVES thyme garlic citrus	4.50
* 1NUL8 FLATBREAD basil garlic oil basil hummus	9.50
* EDAMAME kimchi oil maldon salt	8.50
CAMEMBERT honey rosemary roasted almonds toast	15.50
* NACHOS guacamole cheddar sour cream pico de gallo red onion jalapeño	11.50
CARPACCIO SLICES truffle mayonnaise pesto pine nuts arugula parmesan cheese	15.50
* CRISPY CHICKEN BITES 5 PIECES chili teriyaki	13.50
* FRIED CHEESE STICKS 6 PIECES old cheese chili sauce	8.50
* BITTERBALLEN 7 PIECES rotterdam musterd	9.50
MORTADELLA smashed burrata pesto olives tomatoes spinach pistachio nuts crystal bread	21.50
GAMBA AL PIL PIL olive oil garlic chili pepper grilled focaccia	14.50
STIR FRIED BEEF chili yakitori sauce sesame spring onion	14.50
FRIKANDEL SPECIAAL 7 PIECES mayonnaise curry red onion	14.50
CHORIZO CROQUETTES 5 PIECES aioli	13.50
RIB FINGERS teriyaki chives	18.50
CRISPY GYOZA chicken kimchi mayonnaise spring onion	14.50
* GRAND BORREL PLATEAU olives bitterballen crispy chicken mortadella guacamole gyoza crackers chorizo croquettes	32.50

* can be ordered from Sunday to Thursday until 10:30 PM
and on Fridays and Saturdays until 11:30 PM.

White Wine

1NUL8 SAUVIGNON BLANC SAUVIGNON BLANC: CHILLE - CENTRAL VALLEY mineral dusty crackling	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
TRES PILARES VERDEJO VERDEJO: SPAIN - RUEDA tropical fruits balsamic mineral character	8.25 43.00
WILLY BAUER CELLAR 99 GRÜNER GRÜNER VELTLINER: AUSTRIA - WEINVIERTEL lively & fresh apple white pepper	8.50 45.00
CLOUD BREAK CHARDONNAY CHARDONNAY: U.S.A - CALIFORNIA smooth tropical fruits caramel	9.00 48.00
MESA PRIMO VERMENTINO VERMENTINO: ITALY - SARDINIA white fruit spicy floral	9.25 49.00
RAPAURA SPRINGS SAUVIGNON BLANC SAUVIGNON BLANC: NIEUW-ZEELAND - MARLBOROUGH passionfruit citrus green apple	9.75 52.00
BOGLE PHANTOM CHARDONNAY CHARDONNAY: U.S.A. - CALIFORNIA vanilla oak round	11.00 58.00
LOS CORRALES DE MONCALVILLO MATURANA: SPAIN- RIOJA soft nuts white flowers	65.00
FIOU SANCERRE SAUVIGNON BLANC: FRANCE - LOIRE delicate stone fruit spicy	75.00
DOMAINE VRIGNAUD CHABLIS CHARDONNAY: FRANCE - CHABLIS round yellow stone fruit minerally	90.00
DOMAINE FAIVELEY MERSAULT CHARDONNAY: FRANCE - MEURSAULT elegant classic butter	145.00

Rose Wine

1NUL8 ROSÉ PINOT GRIGIO: ITALY - SICILY strawberries berries flowers	6.50 35.00
MINUTY M 1,5L 3L 6L GRENACHE, SYRAH: FRANCE- CÔTES DE PROVENCE fresh spicy berries tropical fruit	10.00 54.00 110.00 250.00 590.00
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 Wine

1NUL8 MERLOT MERLOT: FRANCE - LANGUEDOC berries cherries spicy	6.50 35.00
TORRE DE VEJEZATE 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: SPANJE - RIOJA black ripe 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
HAUTE COLLECTION PINOT NOIR PINOT NOIR: SOUTH-AFRICA - WEST KAAP red fruit plums earthy tones	120.00
CHÂTEAU PEDESCLAUX CABERNET SAUVIGNON, MERLOT, CABERNET FRANC: FRANCE - PAUILLAC GRAND CRU CLASSE blackberries cherries wood	130.00
OPUS ONE CABERNET SAUVIGNON, PETIT VERDOT, CABERNET FRANC, MERLOT, MALBEC: U.S.A. - CALIFORNIA expressive fruits roasted aromas spicy fresh floral notes	975.00

Sparkling Wine

CAVA CLOS FORESES MACABEO: SPAIN - PENEDES light citrus green apple	7.50 40.00
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Champagne

MOËT ICE BLANC ICE ROSE	135.00 290.00 150.00 315.00
RUINART BLANC DE BLANCS ROSE	170.00 160.00
VEUVE CLIQUOT BLANC RICH BLANC	16.50 115.00 19.50 140.00
DOM PÉRIGNON VINTAGE BLANC VINTAGE BLANC LUMINOUS VINTAGE BLANC MAGNUM VINTAGE ROSE VINTAGE ROSE LUMINOUS VINTAGE ROSE MAGNUM	375.00 405.00 895.00 665.00 690.00 1.445.00

Cocktails

MOJITO
bacardi | lime
mint
14.50

SEX ON THE MEENT
bombay | passievrucht
cranberry
14.50

MOSCOW MULE
belvedere | lime | gingerbeer
14.50

APEROL SPRITZ
aperol | cava
12.50

COSMOPOLITAN
triple sec | belvedere | cranberry
lime
15.00

DARK 'N STORMY
bacardi 8 | gingerbeer
lime
16.00

1NUL8 MARGARITA
cazadores | triple sec
lime
15.50

PORNSTAR MARTINI
belvedere | passion fruit
vanilla | egg white
15.00

LIMONCELLO SPRITZ
limoncello | cava
12.50

SOUR LOVING
amaretto | cointreau | lime
egg white
15.00

OLD FASHIONED
bacardi 8
angostura bitter
17.50

Gin

1NUL8 PINK GIN strawberries	10.00
BOBBY'S cloves 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

