



LUNCH

Lunch

EGGS

FRIED EGGS 9.50
cheese | bacon | ham | tomato 1.50

SALMON OMELET 19.50
tortilla | smoked salmon | spinach | creme fraiche | chives

FRENCH TOAST XXL 13.50
brioche soaked in egg | crispy | vanilla ice cream | strawberry

TOSTI

1NUL8 TOSTI 8.50
ham | cheese | ketchup

CROQUE MONSIEUR 9.50
ham | cheese | bechamel
supplement: fried egg 2.50

SALAMI TOSTI 11.50
mozzarella | arugula | pesto

SANDWICHES

AVOCADO TOAST 11.50
feta crumble | pomegranate | roasted almonds
supplement: smoked salmon 7.50

SALMON FLATBREAD 22.50
smoked salmon | dill cream cheese | arugula | honey mustard

CROQUETTES 13.00
sour dough toast | 2 rotterdam croquettes | mustard

CARPACCIO 17.00
sourdough toast | carpaccio | truffle mayonnaise
arugula | pine nuts | parmesan cheese

BLT 17.50
16 hour slow cooked pork belly | lettuce | tomato
japanese mayonnaise

SMASHED BURATTA 21.00
spinach | olives | basil | pesto | roma tomatoes
pistachio
supplement: mortadella 50 grams 5.00

PASTRAMI 1NUL8 18.50
baked pastrami | sauerkraut | cheese | 1nul8 sauce

TUNA MELT 15.50
cheddar | spicy sauce | tomatoes | spring onion

PULLED BEEF 17.50
baguette | slowly cooked beef brisket | gravy
chili mayonnaise | crispy onion | caramelized onion

STEAK 19.50
baguette | caramelized onion | chimichurri
aioli | rocket | crispy potato

BURGERS

1NUL8 DOUBLE WAGYU CHEESEBURGER 19.50
brioche | little gem | sweet and sour cucumber | cheddar
1nul8 sauce

CRISPY CHICKEN BURGER 18.50
brioche | spicy sauce | coleslaw

* If you have any allergies or allergens, please let us know

Main

MUSSELS & GAMBA PASTA 27.50
linguine | red pepper | garlic | white wine | olive oil
parsley

DUTCH STEAK 200 GRAMS 22.00
gravy | butter | bread

FLAT IRON STEAK 250 GRAMS 29.50
chimichurri | crispy garlic

RIBEYE 350 GRAMS 47.50
chimichurri | crispy garlic

Sides

FRIES FROM THE FRIETBOUTIQUE 6.50
mayonnaise

LOADED FRIES 10.50
truffle mayonnaise | chives | parmesan cheese
spicy cheddar | crispy onion | chili mayonnaise
supplement: pulled beef 5.50

Salads

CAESAR 17.50
little gem | soft boiled egg | croutons | anchovies
parmesan | crispy chicken
supplement: gambas 7.50

BURRATA 21.50
marinated cherry tomatoes | mixed melon
basil | arugula
supplement: mortadella 5.00

GOAT CHEESE 16.50
stewed figs | red port drizzle | honey musterd
spinach | walnuts | little gem | sud 'n sol

BEEF TATAKI 22.50
bean sprouts | lettuce | goma dressing | roasted sesame
spring onion | crispy onion | avocado
sweet and sour cucumber

Doke Bowl

sushi rice | edamame | corn | wakame | avocado 12.50
sweet & sour cucumber | radish | nori chips
sesame dressing | japanese mayonnaise

SUPPLEMENT:

SALMON | TUNA | BEEF | CHICKEN | EBI | CALIFORNIA
5.00 5.00 5.00 5.00 5.00 5.00

Desserts

OREO CHEESECAKE 14.50
maraschino cherries | white chocolate ganache

TWISTED DAME BLANCHE 9.50
whipped cream | chocolate ice cream
warm vanilla chocolate sauce

BRULEE DONUT 15.50
pistachio ice cream | pistachio sauce | pistachio crumble

TIRAMISU 12.50
mascarpone | lady fingers | espresso

HALF BAKED 14.50
cookie dough | vanilla ice cream

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
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	8.50
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

White Wine

1NUL8 SAUVIGNON BLANC SAUVIGNON BLANC: FRANCE - LANGUEDOC mineral dusty crackling	6.50 35.00
1NUL8 CHARDONNAY CHARDONNAY: FRANCE - LANGUEDOC apricot pear white flowers	6.50 35.00
BLUE NIGHT MUSCAT: GERMANY - RHEINHESSEN exotic fruit round & soft light aftertaste	6.50 35.00
PARINI PINOT GRIGIO PINOT GRIGIO: ITALY - VENETO lemon crispy green apple fresh	8.00 42.00
TRES PILARES VERDEJO VERDEJO: SPAIN - RUEDA tropical fruit balsamic mineral character	8.50 44.00
WILLY BAUER CELLAR 99 GRÜNER GRÜNER VELTLINER: AUSTRIA - WEINVIERTEL ively & fresh apple white pepper	8.75 46.00
MAISON CENTAUREE VIOGNIER VIOGNIER: FRANCE - LANGUEDOC blooming peach apricot	9.00 48.00
CLOUD BREAK CHARDONNAY CHARDONNAY: U.S.A - CALIFORNIA smooth tropical fruit caramel	9.50 52.00
RAPAURA SPRINGS SAUVIGNON BLANC SAUVIGNON BLANC: NEW ZEALAND - MARLBOROUGH passion fruit citrus green apple	9.75 54.00
ST. MICHEL-EPPAN PINOT GRIGIO PINOT GRIGIO: ITALY - ALTO ADIGE soft & refined apple ripe pear	11.00 60.00
BOGLE PHANTOM CHARDONNAY CHARDONNAY: U.S.A. - CALIFORNIA vanilla oak round	11.00 60.00
DOMAINE VRIGNAUD CHABLIS CHARDONNAY: FRANCE - CHABLIS round yellow stone fruit minerally	90.00
FIOU SANCERRE SAUVIGNON BLANC: FRANCE - LOIRE delicate stone fruit spicy	95.00
DOMAINE JEAN MONNIER & FILLS MERSAULT CHARDONNAY: FRANCE - MEURSAULT full & soft buttery citrus fruits	150.00

Rose Wine

1NUL8 ROSÉ GRENACHE GRIS: FRANCE - LANGUEDOC red fruit mineral fresh	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

Red Wine

1NUL8 MERLOT EMOTION 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 - ABRUZZEN cherries strawberries berries	8.00 42.00
MAISON CENTAUREE SYRAH SYRAH: FRANCE - LANGUEDOC full flavour blackcurrant spicy	8.50 44.00
DOMAINE MARTINOLLES PINOT NOIR PINOT NOIR: FRANCE - LANGUEDOC cherries spices fine tannins	8.75 46.00
SUSANA BALBO "CRIOS" MALBEC MALBEC: ARGENTINIA - MENDOZA elegant red fruit vanilla	9.00 48.00
SANTI RIPASSO CORVINA, RONDINELLA: ITALY - VENETO warm & full cherry jam vanilla	11.00 58.00
BOGLE PHANTOM RED U.S.A: CALIFORNIA smoky black fruit full	13.50 74.00
FINCA DE LA RICA RESERVA RIOJA TEMPRANILLO, GARNACHA: SPAIN - RIOJA caramel vanilla floral fruity	15.00 85.00
CLEMENT DANIEL CHATEAUNEUF-DU-PAPE COMPLEX, ASSEMBLAGE: FRANCE-RHONE complex rich cocoa nuts spicy	90.00
SANTI AMARONE CORVINA, RONDINELLA: ITALY - VENETO red fruit vanilla sweet spices	95.00
SANTA VITTORIA BARBARESCO NEBIOLLO: ITALY - PIEMONTE roses violets vanilla	100.00

Sparkling Wine

JARAS BLANC DE BLANC BY POMMERY	7.50 40.00
JARAS ROSÉ BY POMMERY	8.00 44.00
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 | passionfruit
cranberry
14.50

MOSCOW MULE
belvedere | lime | gingerbeer
14.50

APEROL SPRITZ
aperol | cava
12.50

MATADOR
vodka | passionfruit puree
vanilla
15.50

DARK 'N STORMY
bacardi 8 | gingerbeer
lime
16.00

ESPRESSO MARTINI
vodka | tia maria
espresso
15.00

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

