



LUNCH

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FRIED EGGS	9.50
cheese bacon ham tomato	1.50
SALMON OMELET	13.50
smoked salmon spinach creme fraiche chives	
1NUL8 GRILLED SANDWICH	9.50
ham cheese	
PANINI SALAMI	13.50
salami mozzarella arugula pesto sud 'n' sol	
PANINI MOZZARELLA	13.50
mozzarella arugula pesto sud 'n' sol	
AMERICAN PANCAKES	12.50
banana creme brulee nutella roasted almonds	
SMASHED AVOCADO	13.50
avocado soft boiled egg tomato salsa feta basil	
adds: smoked salmon bacon	7.50 3.00
CARPACCIO	16.50
sourdough toast carpaccio truffle mayonnaise arugula pine nuts parmesan cheese	
BAGEL SALMON	16.50
bagel smoked salmon fried egg chives cream cheese guacamole arugula	
GRILLED CHICKEN SANDWICH	16.50
chicken thigh tomato little gem bacon fried egg sweet and sour onion spicy mayonnaise	
CROQUETTES	12.50
sour dough toast 2 rotterdam croquettes mustard	
DUTCH STEAK & TOAST	
gravy butter bread	19.50
BURRATA FLATBREAD	
marinated cherry tomatoes basil hummus	16.50

Burgers

1NUL8 DOUBLE WAGYU CHEESEBURGER	19.50
brioche little gem sweet and sour cucumber cheddar 1nul8 sauce	
CRISPY CHICKEN BURGER	18.50
brioche guacamole little gem bell pepper spicy mayonnaise	

Spanish Baguette

CRAB SALAD	13.50
avocado little gem	
PULLED BEEF	17.50
slowly cooked beef gravy chili mayonnaise crispy onion caramelized onion	
SPICY PORK BELLY	15.50
crispy onion pickled cucumber little gem	

Sides

FRIETBOUTIQUE FRIES	6.50
mayonnaise	
FUNKY FRIES	9.50
truffle mayonnaise chives parmesan cheese	
spicy cheddar crispy onion chili mayonnaise	10.50

Salads

CAESAR	16.50
little gem soft boiled egg croutons anchovies parmesan crispy chicken supplement: gambas	7.50
BURRATA	21.50
marinated cherry tomatoes balsamic drizzle wasabi cracker basil oil	
GOAT CHEESE	17.50
stewed figs red port drizzle honey musterd spinach walnuts little gem sud 'n sol	
SURF & TURF	21.50
beef gambas chili dressing little gem avocado sweet and sour cucumber cherry tomatoes grilled foccacia	

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	
7.50 10.50 7.50 5.50 7.50 5.50	

Desserts

BREAK ME BABY	16.50
chocolate dessert dulce de leche brownie vanilla ice cream	
PORNSTAR CHEESECAKE 2 PERSONS	29.50
passion fruit sorbet white chocolate raspberry gel	
DAME BLANCHE	9.50
cream vanilla ice cream hot chocolate	

Smoothies

AVOCADO	7.75
milk vanilla banana	
AARDBEI	7.75
milk vanilla banana	

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

Sushi

SIGNATURE ROLLS 8 PIECES

EBI MAKI fried shrimp tempura avocado masago	22.50
FLAMED SALMON MAKI fried shrimp cucumber salmon kataifi	23.50
CHICKEN MAKI tatsuta crispy onion cucumber chili	19.50
SPICY TUNA MAKI kimchi cucumber avocado tuna	24.50

1NUL8 SPECIAL ROLLS

BEEF BULGOGI MAKI torched carpaccio asparagus tempura cucumber bulgogi sauce	23.50
SALMON AVOCADO MAKI salmon avocado sesame japanese mayonnaise	19.50
VULCANO MAKI (DEEP-FRIED) kani salmon tartare avocado cucumber chili mayonnaise	22.50
COQUILLE MAKI cod tempura cucumber kabayaki sauce masago creamy spicy sauce	26.50
SWEET VEGGIE MAKI avocado cucumber inari japanese mayonnaise	19.50
BEEF TARTARE MAKI beef tartare yakitori sauce cucumber garlic	24.50
1NUL8 SHRIMP MAKI 4 PIECES crab fried shrimp avocado guacamole spicy mayonnaise	25.50

Sashimi

SALMON 5 PIECES	16.50
TUNA 5 PIECES	18.50
SCALLOP 5 PIECES	18.50
MIX 9 PIECES	29.50
CHILI SALMON sashimi ponzu chili	18.50

Nigiri

HOTATE flamed shiso	4 PIECES 18.50
SALMON raw flamed crispy	16.50
TUNA raw flamed crispy	17.50

Platters

NIGIRI PLATTER 4 pieces raw nigiri 4 pieces flamed nigiri 4 pieces crispy nigiri	49.50
SUSHI & SASHIMI MIX sashimi mix 4 pieces nigiri 3 x 1/2 maki roll	59.50
1NUL8 PLATTER sashimi mix 4 pieces crispy nigiri 3x special maki	108.00

Taco Bite

SALMON wakame citrus dressing jalapeño	3 PIECES 17.50
TUNA wakame kimchi spring onion	19.50

Snacks

GUACAMOLE gyoza crackers togarashi	9.50
SERRANO HAM olives flatbread fuet hummus	16.50
EBI TEMPURA 7 PIECES chili mayonnaise chives lime	13.50
MARINATED OLIVES thyme garlic citrus	5.50
1NUL8 BREAD parmesan cheese basil garlic oil balsamic	8.50
EDAMAME kimchi oil maldon salt	7.50
CAMEMBERT SPREAD honey roasted almonds seasoned crostini	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 meloen	13.50
FRIED CHEESE STICKS 6 PIECES old cheese chili sauce	8.50
BITTERBALLEN 7 PIECES rotterdamse 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	14.50
CHICKEN LOLLIPOPS teriyaki chives	13.50
CRISPY GYOZA chicken ponzu kimchi mayonnaise spring onion	13.50
CHEESE PLATTER manchego brie cheese cubes crystal bread rum raisins honey	14.50
GRAND SNACK PLATTER olives bitterballen crispy chicken cheese cubes guacamole gyoza crackers chorizo croquettes	32.50

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
15.00

ESPRESSO MARTINI
vodka | tia maria
espresso
15.00

MOSCOW MULE
vodka | lime
gingerbeer
15.00

COSMOPOLITAN
triple sec | vodka | cranberry
lime
15.00

DARK 'N STORMY
aged rum | gingerbeer
lime
16.00

MATADOR
vodka | passion fruit puree
vanilla
15.50

PORNSTAR MARTINI
vodka | passion fruit
vanilla | egg white
15.00

BANANA DAIQUIRI
banana liqueur | rum | lime
banana syrup | egg white
15.00

SOUR LOVING
amaretto | cointreau
lime
15.00

OLD FASHIONED
aged rum
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

