



L U N C H

**SUMMER SPECIAL - 1NUL8 SANGRÍA**

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

## 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

## Smoothies

BANANA BERRY 7.25  
strawberry | banana | almond milk | oatmeal | honey

MANGO TANGO 7.25  
mango | almond milk | oatmeal | honey

\* 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

FRIET VAN DE 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

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

## Sashimi

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

## Nigiri

<b>SALMON</b> raw   flamed   crispy	<b>4 PIECES</b> 14.50
<b>TUNA</b> raw   flamed   crispy	17.50

## Platters

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

## Taco

<b>SALMON</b> wakame   wasabi soy   herring caviar	<b>3 PIECES</b> 22.50
<b>TUNA</b> wakame   wasabi soy   herring caviar	26.50

## Snacks

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

## White Wine

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

## Rose Wine

<b>1NUL8 ROSÉ</b> GRENACHE GRIS: FRANCE - LANGUEDOC red fruit   mineral   fresh	6.50   35.00
<b>MINUTY M</b> 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
<b>CHÂTEAU D'ESCLANS</b> WHISPERING ANGEL GRENACHE: FRANCE - CÔTES DE PROVENCE red fruit   floral   smooth   round	12.50   65.00   130.00

## Red Wine

<b>1NUL8 MERLOT EMOTION</b> MERLOT: FRANCE - LANGUEDOC berries   cherries   spicy	6.50   35.00
<b>TORRE DE VEJEZATE</b> TEMPRANILLO TEMPRANILLO: SPAIN - LA MANCHA black fruit   hazelnut   balance	7.00   37.00
<b>PARINI MONTEPULCIANO</b> MONTEPULCIANO: ITALY - ABRUZZEN cherries   strawberries   berries	8.00   42.00
<b>MAISON CENTAUREE SYRAH</b> SYRAH: FRANCE - LANGUEDOC full flavour   blackcurrant   spicy	8.50   44.00
<b>DOMAINE MARTINOLLES PINOT NOIR</b> PINOT NOIR: FRANCE - LANGUEDOC cherries   spices   fine tannins	8.75   46.00
<b>SUSANA BALBO "CRIOS" MALBEC</b> MALBEC: ARGENTINIA - MENDOZA elegant   red fruit   vanilla	9.00   48.00
<b>SANTI RIPASSO</b> CORVINA, RONDINELLA: ITALY - VENETO warm & full   cherry jam   vanilla	11.00   58.00
<b>BOGLE PHANTOM RED</b> U.S.A: CALIFORNIA smoky   black fruit   full	13.50   74.00
<b>FINCA DE LA RICA RESERVA RIOJA</b> TEMPRANILLO, GARNACHA: SPAIN - RIOJA caramel   vanilla   floral   fruity	15.00   85.00
<b>CLEMENT DANIEL CHATEAUNEUF-DU-PAPE</b> COMPLEX, ASSEMBLAGE: FRANCE-RHONE complex   rich   cocoa nuts   spicy	90.00
<b>SANTI AMARONE</b> CORVINA, RONDINELLA: ITALY - VENETO red fruit   vanilla   sweet spices	95.00
<b>SANTA VITTORIA BARBARESCO</b> NEBIOLLO: ITALY - PIEMONTE roses   violets   vanilla	100.00

## Sparkling Wine

<b>JARAS BLANC DE BLANC</b> BY POMMERY	7.50   40.00
<b>JARAS ROSÉ BY POMMERY</b>	8.00   44.00
<b>RUINART</b> BLANC DE BLANCS ROSE	170.00 160.00
<b>VEUVE CLIQUOT</b> BLANC RICH BLANC	16.50   115.00 19.50   140.00
<b>DOM PÉRIGNON</b> 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

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**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

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<b>1NUL8 PINK GIN</b> strawberries	10.00
<b>BOBBY'S</b> cloves with orange	10.00
<b>HENDRICKS</b> cucumber	10.00
<b>SIR EDMOND</b> cinnamon stick with orange	11.00
<b>SAKURAO</b> orange	11.00
<b>+ TONIC / ROSE LEMONADE</b>	5.25

