



D I N N E R

“LET’S MEAT AT THE BUTCHERS CORNER”

WELCOME TO INUL8 LET’S MEAT! NICE2MEATYOU!

WE ARE DELIGHTED TO INTRODUCE YOU TO OUR SELECTION OF THE FINEST MEATS. OUR MENU FEATURES A CAREFULLY CURATED SELECTION OF PREMIUM MEATS, EACH CHOSEN FOR ITS EXCEPTIONAL QUALITY AND FLAVOR. FROM TENDER, MARBLED CUTS TO RICHLY AGED SELECTIONS, EVERY PIECE PROMISES A UNIQUE AND UNFORGETTABLE CULINARY EXPERIENCE

ENJOY!



TO BEGIN OR SHARE

FLATBREAD 1NUL8 olive oil olives parmesan cheese balsamic sun-dried tomato garlic spices	9.50
CARPACCIO CLASSIC basil maldon salt basil pine nuts parmesan cheese	16.50
CARPACCIO LET'S MEAT stone axe wagyu crispy garlic capers	24.50
STEAK TARTARE CLASSIC sourdough toast bone marrow	15.50
VITELLO TONATO veal tuna mayonnaise capers	14.50
CLAMS & MUSSELS baked in the josper garlic olive oil citrus thyme butter	17.50
PATA NEGRA melon citrus basil maldon salt cress	18.50
GRILLED SCALLOPS truffle hollandaise sauce parmesan cheese	18.50
BLOOMING ONION tempura kimchi mayonnaise musterd seed	12.50
MOZZARELLA 5+ 5 different kinds of marinated tomatoes sliced tomato basil olive oil	22.50

MEAT PLATTER

WAGYU stone axe carpaccio chuck eye roll wagyu salami toast tomato dip	29.50
LET'S MEAT mortadella chorizo pata negra toast tomato dip	16.50

LET'S MEAT ON THE BONE

"DRY AGED IN LET'S MEAT. SELECTED BY NICE TO MEAT
AND PORTIONED BY OUR CHEF".

NY SHELL STEAK WEIDERUND NL sirloin steak on the bone	DAILY PRICE
TOMAHAWK WEIDERUND NL for the real meat lover	DAILY PRICE
T-BONE WEIDERUND NL real classic, with both the tenderloin and the sirloin steak in 1 piece for those who can't choose	DAILY PRICE
COTE DE BOEUF USA CREEKSTONE BLACK ANGUS North American black angus are known for their veining and tenderness	DAILY PRICE

SAUCES:

HOMEMADE STROGANOFF mushrooms pepper vodka	3.50
PEPPER CREAM SAUCE black pepper green pepper jus de veau	3.50

LET'S EAT

DUTCH PEPPER STEAK 200 grams dutch steak black pepper brandy brioche	16.50
FLAT IRON 250 grams chimichurri	28.50
TENDERLOIN PIET VAN DEN BERG 200 grams tenderloin madeira supplement: duck liver	38.50 10.50
RIBEYE USA CREEKSTONE " BEST STEAK 2023 " 300 grams bone marrow chili butter	79.50
DUKE OF BERKSHIRE VARKENS RACK spring onion sesame bbq sauce	25.50
CRISPY CHICKEN THIGH chimichurri	17.50
LET'S MEAT BURGER homemade burger (200 grams) maple bacon cheddar coleslaw	21.50
DORADE from the josper grilled lemon salsa verde roasted tomato	20.50
GAMBAS PIL PIL roasted garlic chili grilled flatbread	24.50
VEGGIE BURGER avocado beyond meat burger cheddar sauce pickled cucumber	18.50
ROASTED CAULIFLOWER tahini pomegranate pistachio crumble	14.50

SALADS

SPINACH truffle parmesan cheese crispy leek	14.50
LET'S MEAT CAESAR grilled little gem chicken thigh toasted sourdough parmesan cheese anchovies	16.50
SURF & TURF little gem prawns steak sesame	21.50

SIDE DISHES

FRIES mayonnaise	7.50
1NUL8 LOADED FRIES truffle mayonnaise parmesan cheese chives cheddar crispy onion	11.50
PATATAS BRAVAS roseval potatoes tomato garlic chili pepper	6.50
CORN RIBS kimchi crispy onion coriander	9.00
GRILLED CABBAGE pepper relish feta cream pistachio dukkah	11.50
BIMI crispy chili oil	8.50

kitchen opening hours:

Sunday to Thursday until 10:00 PM | Friday and Saturday until 11:00 PM.

"ASK ABOUT OUR SPECIALS IN THE MEAT CASE"

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 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	8.50 44.00
WILLY BAUER CELLAR 99 GRÜNER GRÜNER VELTLINER: AUSTRIA - WEINVIERTEL lively & fresh apple white pepper	8.75 46.00
MAISON CENTAUREE VIOGNIER VIOGNIER: FRANCE - LANGUEDOC flowering peach apricot	9.00 48.00
CLOUD BREAK CHARDONNAY CHARDONNAY: U.S.A - CALIFORNIA smooth tropical fruits 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 PINOT GRIGIO: ITALY - SICILY strawberries raspberries flowers	6.50 35.00
STUDIO BY MIRAVAL 1,5L 3L CISNAULT, GRENACHE, ROLLE, TILBOUREN FRANCE: CÔTES DE PROVENCE fresh red fruit citrus fruits	10.50 54.00 120.00 250.00
CHÂTEAU MIRAVAL PROVANCE 1,5L 3L 6L CISNAULT, GRENACHE, SYRAH, ROLLE FRANCE: CÔTES DE PROVENCE elegant red fruit flowers	13.00 65.00 140.00 350.00 800.00

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 flavor black currant spicy	8.50 44.00
DOMAINE MARTINOLLES PINOT NOIR PINOT NOIR: FRANCE - LANGUEDOC cherries herbs 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 flowers 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

CHAMPAGNE

POMMERY BLUE SKY	19.50 140.00
POMMERY BLUE SKY 1,5L	320.00
VRANKEN DIAMANT BRUT	18.00 135.00
VRANKEN DIAMANT BRUT 1,5L 3L	320.00 900.00
VRANKEN DIAMANT ROSÉ	22.00 160.00
VRANKEN DIAMANT BLANC DE BLANC	24.00 180.00
VRANKEN DIAMANT GRAND CRU 2014	190.00
VRANKEN DIAMANT BLUE METAL 2014	920.00
LOUISE POMMERY PARCELLE 2005	375.00
LOUISE POMMERY NATURE 2006	400.00
LOUISE POMMERY ROSÉ 2004	495.00

SNACKS

FLATBREAD 1NUL8 olive oil olives parmesan cheese balsamic sun-dried tomato garlic spices	9.50
WAGYU PLATTER stone axe carpaccio chuck eye roll wagyu salami toast tomato dip	29.50
LET'S MEAT PLATTER mortadella chorizo pata negra toast tomato dip	16.50
GRILL SAUSAGE cheddar jalapeño	7.50
RIB FINGERS jack daniels spring onion sesame	10.50
CRISPY CHICKEN adobo chili coriander	8.50
TRUFFLE CROQUETTES aioli	7.50
BITTERBALLEN rotterdamse mustard	7.50
OLIVES home marinated olives candied garlic	5.50
PADRON olive oil dukkah maldon salt	9.50

COCKTAILS

PORNSTAR MARTINI vodka passion fruit vanilla egg white	14.00
WHISKEY SOUR whiskey lime egg white	15.50
PALOMA tequila lime grapefruit	15.00
NEGRONI bombay gin vermouth bitter	15.00
BBQ PEACH MARGARITA peach tequila lime	14.50
LOVERS CLUB bombay gin lychee chambord lime egg white	15.00
BBQ OLD FASHIONED bacardi 8 marinated with fruit & sugar	15.50
STROOPWAFEL MARTINI vodka stroopwafel liqueur vanilla espresso	15.00

DESSERTS

PISTACHIO FONDUE from 2 persons pistachio fruits white chocolate waffle	13.50 P.P.
CHOCOLATE BBQ honey comb oreo chocolate ganache pistachio ice cream	14.50
TARTE TARTIN crispy honey bacon apple caramel vanilla ice cream	12.50
CHEESE PLATTER SELECTED & DELIVERED BY FROMAGERIE GUILLAUME France: chevre mothais Netherlands: witte de koning Italy: quadrello di bufala Italy: bufala ubriacato Germany: friesisch blue	22.50

