



**D I N N E R**

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## “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

<b>FLATBREAD 1NUL8</b> olive oil   olives   parmesan cheese   balsamic sun-dried tomato   garlic   spices	9.50
<b>CARPACCIO</b> basil   maldon salt   basil   pine nuts   parmesan cheese	16.50
<b>FLAMED RIBEYE CARPACCIO</b> teriyaki   spring onion   umami salt   crispy garlic   chili	22.50
<b>STEAK TARTARE</b> smoked bone marrow from the josper   chives   aioli	18.50
<b>VITELLO TONATO</b> veal   tuna mayonnaise   capers	14.50
<b>VONGOLE &amp; MUSSELS</b> of the josper   garlic   olive oil   citrus   thyme butter	17.50
<b>PATA NEGRA</b> melon   citrus   basil   maldon salt   cress	18.50
<b>GRILLED SCALLOPS</b> truffle hollandaise sauce   parmesan cheese	18.50
<b>BLOOMING ONION</b> tempura   kimchi mayonnaise   musterd seed	13.50
<b>MOZZARELLA</b> roasted beets from the josper   basil oil balsamic drizzle   pistachio nuts	22.50

## MEAT PLATTERS

<b>WAGYU</b> stone axe carpaccio   chuck eye roll   wagyu salami   toast tomato dip	29.50
<b>LET'S MEAT</b> mortadella   chorizo   pata negra   toast   tomato dip	16.50
<b>PATA NEGRA</b> 70 grams   toast   tomato dip	23.50

## RIBS – CHICKEN – BURGER

<b>ASIAN STYLE RACK OF RIBS</b> fries   coleslaw	21.50
<b>WHOLE CHICKEN</b> 1.5 kilos   fries   coleslaw	27.50
<b>LET'S MEAT BURGER</b> homemade burger ( 200 grams )   maple bacon   cheddar	21.50

## SALADS

<b>SPINACH</b> truffle   parmesan cheese   crispy leek	14.50
<b>LET'S MEAT CAESAR</b> grilled little gem   chicken thigh   toasted sourdough parmesan cheese   anchovies	16.50
<b>SURF &amp; TURF</b> tuna   veal   tuna mayonnaise   capers crispy parmesan cheese   little gem	24.50

## LET'S MEAT STEAKS

<b>ANGUS BRASIL</b> tenderloin   200 grams	18.50
<b>ABERDEEN ANGUS SCOTLAND</b> entrecote   250 grams	24.50
<b>MRIJ NETHERLANDS</b> tenderloin   200 grams	38.50
<b>SIMMENTALER AUSTRIA</b> ribeye   300 grams   14 days dry aged	36.50
<b>ANGUS URUGUAY</b> ribeye   300 grams	38.50
<b>ANGUS URUGUAY</b> entrecote   300 grams   7 days dry aged	36.50
<b>WEIDERUND NETHERLANDS</b> entrecote   300 grams   21 days dry aged	38.50
<b>BLACK ANGUS USA</b> creekstone entrecote   300 grams	56.50

### SAUCES:

<b>CHIMICHURRI</b>	2.50
<b>BEARNAISE</b>	3.50
<b>PEPPER CREAM SAUCE</b>	3.50

## “ BUTCHERS BLOCK ”

WE WISH YOU A WARM WELCOME TO THE BUTCHERS  
BLOCK FOR OUR SELECTION OF DRY AGED MEAT

## FISH FROM THE JOSPER

<b>SEA BREAM</b> grilled lemon   salsa verde   roasted tomato	24.50
<b>GAMBAS AL PIL PIL</b> roasted garlic   chili   grilled flatbread	24.50

## SIDE DISHES

<b>FRIES</b> mayonnaise	7.50
<b>1NUL8 LOADED FRIES</b> truffle mayonnaise   parmesan cheese   chives   cheddar crispy onion	11.50
<b>BABY POTATOES</b> rosemary   thyme   garlic butter   maldon salt	9.50
<b>CORN RIBS</b> kimchi   crispy onion   coriander	9.00
<b>ROASTED MUSHROOMS</b> parsley   garlic	11.50
<b>BIMI</b> crispy chili oil	8.50

kitchen opening hours:

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

## 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 fruits   round & soft   light aftertaste	6.50   35.00
<b>PARINI PINOT GRIGIO</b> PINOT GRIGIO: ITALY - VENETO lemon   crunchy green apple   fresh	8.00   42.00
<b>TRES PILARES VERDEJO</b> VERDEJO: SPAIN - RUEDA tropical fruits   balsamic   mineral character	8.50   44.00
<b>WILLY BAUER CELLAR</b> 99 GRÜNER GRÜNER VELTLINER: AUSTRIA - WEINVIERTEL lively & fresh   apple   white pepper	8.75   46.00
<b>MAISON CENTAUREE VIOGNIER</b> VIOGNIER: FRANCE - LANGUEDOC flowering   peach   apricot	9.00   48.00
<b>CLOUD BREAK CHARDONNAY</b> CHARDONNAY: U.S.A - CALIFORNIA smooth   tropical fruits   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 MERSAULT</b> CHARDONNAY:   FRANCE - MEURSAULT full & soft   buttery   citrus fruits	150.00

## ROSE WINE

<b>1NUL8 ROSÉ</b> PINOT GRIGIO: ITALY - SICILY strawberries   raspberries   flowers	6.50   35.00
<b>STUDIO BY MIRAVAL</b> 1,5L   3L CISNAULT, GRENACHE, ROLLE, TILBOUREN FRANCE: CÔTES DE PROVENCE fresh   red fruit   citrus fruits	10.50   54.00 120.00   250.00
<b>CHÂTEAU MIRAVAL PROVANCE</b> 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

<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 flavor   black currant   spicy	8.50   44.00
<b>DOMAINE MARTINOLLES PINOT NOIR</b> PINOT NOIR: FRANCE - LANGUEDOC cherries   herbs   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   flowers   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 BY POMMERY</b>	7.50   40.00
<b>JARAS ROSÉ BY POMMERY</b>	8.00   44.00

## CHAMPAGNE

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

## SNACKS

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

## COCKTAILS

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

## DESSERTS

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<b>PISTACHIO FONDUE</b> from 2 persons   pistachio   fruits   white chocolate   waffle	13.50 P.P.
<b>CHOCOLATE BBQ</b> honey comb   oreo   chocolate ganache   pistachio ice cream	14.50
<b>GRILLED PEAR</b> white port drizzle   vanilla ice cream   pistachio sponge	14.50
<b>LIME CHEESECAKE</b> lime sorbet   bastogne supplement: homemade limoncello	13.50 7.50
<b>CHEESE PLATTER</b> selected and delivered by fromagerie guillaume	22.50

