



CUBO KITCHEN

DINER

VOORGERECHTEN

SOEP VAN DE DAG	7,5
LINGUINI AGLIO OLIO (V)	9
GELE BIET CARPACCIO	14
Crème van geitenkaas, edamame bonen, erwten, pijnboompitten, citrus	
CEVICHE	13
Zalm, tomaten, rode uien, koriander, limoensap, olijfolie	

SALADES

CAESAR SALADE	12,5
Kip, ansjovis, Parmezaanse kaas, gekookte ei, croutons	
HOLLANDSE BOERENSALADE	12,5
Gele bieten, peren, blauwe kaas, gekarameliseerde pecannoten	
SALADE CAPRESE	12,5
Mozzarella, tomaten, basilicum	

VOOR EEN SUPPLEMENT VAN 5 EURO KRIJGT U EEN GROTE SALADE.

PIZZA'S

MARGHERITA (V)	13
Tomaat, mozzarella, oregano	
SPICY MEAT	14
Salami, ham, pepperoni	
CHEESY STYLE	14
Mozzarella, Provolone, gorgonzola	

HOOFDGERECHTEN

DE STIJL BURGER	17,5
Rundvleesburger, brioche, sla, tomaat, cheddar kaas, komkommer, gebakken ei, friet	
ZALM	17
Uit de oven	
PADDENSTOELENRISOTTO (V)	16
Wilde paddenstoelen, Parmezaanse kaas, rucola	
RIB EYE	18,5
Kalfsribeye (180 gram)	

GEGRILDE HALVE KIP	14,5
LINGUINI AGLIO OLIO (V)	14

BIJGERECHTEN

FRIET	4
FRIET VAN ZOETE AARDAPPEL	4
GROENTEN	4
GEKOOKTE RIJST	4
AARDAPPELS UIT DE OVEN	4
GROENE SALADE	4

NAGERECHTEN

BLAUWE-BESSENCHEESECAKE	7,5
Geserveerd met sorbetijs, saus van rode bessen	
FRUITSALADE	7,5
Selectie van seizoensfruit	
CHOCOLADE MOELLEUX	7,5
SORBETIJS	7,5
Drie verschillende smaken	
KAASPLANK	14
Selectie van vier soorten kaas, vijgenbrood	

HUISGEMAAKTE FLATBREADS



(V): VEGETARISCH

ALS JE EEN VOEDSELALLERGIE OF INTOLERANTIE HEBT EN MEER
INFORMATIE WILT OVER DE INGREDIËNTEN DIE WE GEBRUIKEN,
LAAT HET DE BEDIENING DAN WETEN.

HUISGEMAAKTE FLATBREADS

VEGAN	10
Gegrilde groenten, hummus, rucola, licht pittige saus	
CHICKEN	10
Kip, rucola, tomaat, basilicum	
BACON	8
Crème fraîche, bacon, ui	
COPPA DI PARMA	11
Paprika, baby spinazie, Coppa di Parma, tomaat, guacamole	
SALMON	12
Gerookte zalm, little gem, Parmezaanse kaas, komkommer, rode ui, kappertjes	
MAAK JE EIGEN FLATBREAD	6
*Standaard geserveerd met crème fraîche	

EXTRA TOPPINGS

Bacon 2 - Ham 2 - Prosciutto 3 - Goudse kaas 2
Avocado 1,5 - Kip 3 - Tomaat 1 - Rucola 1 - Feta 2
Gerookte zalm 2,5 - Spinazie 1,5 - Roomkaas 2
Verse kruiden 1 - Ui 1 - Groene paprika 2
Chili pepers 1 - Jalapeño 1,5

HOMEMADE FLATBREADS

VEGAN	10
Grilled vegetables, houmous, rocket, spicy sauce	
CHICKEN	10
Chicken, rocket, tomato, basil	
BACON	8
Crème fraîche, bacon, onions	
COPPA DI PARMA	11
Bell pepper, baby spinach, Coppa di Parma, tomato, guacamole	
SALMON	12
Smoked salmon, little gem, Parmesan, cucumber, red onions, capers	
MAKE YOUR OWN FLATBREAD	6
*Served with crème fraîche	

EXTRA TOPPINGS

Bacon 2 - Ham 2 - Prosciutto 3 - Gouda cheese 2
Avocado 1,5 - Chicken 3 - Tomato 1 - Rocket 1
Feta 2 - Smoked salmon 2,5 - Spinach 1,5
Cream cheese 2 - Fresh herbs 1 - Onion 1
Green bell pepper 2 - Chili peppers 1
Jalapeños 1,5



DINNER

STARTERS

SOUP OF THE DAY	7,5
LINGUINI AGLIO OLIO (V)	9
YELLOW BEETROOT CARPACCIO	14
Whipped goat's cheese, peas, Edamame soybeans, pine nuts, citrus	
CEVICHE	13
Salmon, tomatoes, red onions, coriander, lime juice, olive oil	

SALADS

CAESAR SALAD	12,5
Chicken, lettuce, anchovies, Parmesan, boiled egg, croutons	
DUTCH FARMERS SALAD	12,5
Green leaves, yellow beetroot, pears, blue cheese, caramelised pecans	
CAPRESE SALAD	12,5
Mozzarella, tomatoes, basil	

ORDER A LARGE SALAD FOR A SUPPLEMENT OF 5 EURO.

HOMEMADE PIZZAS

MARGHERITA (V)	13
Tomato, mozzarella, oregano	
SPICY MEAT	14
Salami, ham, pepperoni	
CHEESY STYLE	14
Mozzarella, Provolone, gorgonzola	

MAINS

DE STIJL BURGER	17,5
Beef burger, brioche bun, lettuce, tomato, cucumber, fried egg, cheddar cheese, fries	
SALMON	17
Oven baked	
RISOTTO MUSHROOMS (V)	16
Wild mushrooms, Parmesan, rocket salad	
RIB EYE	18,5
Veal rib eye (180 grams)	

ROASTED CHICKEN	14,5
Half chicken, oven roasted	
LINGUINI AGLIO OLIO (V)	14

SIDE DISHES

FRIES	4
SWEET POTATO FRIES	4
STEAMED VEGETABLES	4
STEAMED RICE	4
POTATOES FROM THE OVEN	4
GREEN SALAD	4

DESSERTS

BLUEBERRY CHEESECAKE	7,5
Served with sorbet ice cream, sauce made from red berries	
FRUIT SALAD	7,5
Seasonal fruits	
CHOCOLATE MOELLEUX	7,5
SORBET ICE CREAM	7,5
Three different flavours	
CHEESE PLATTER	14
Selection of four cheeses, fig bread	


 HOMEMADE
 FLATBREADS
 SEE PREVIOUS
 PAGE

(V): VEGETARIAN

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES AND WISH TO FIND OUT MORE ABOUT THE INGREDIENTS USED IN OUR DISHES, PLEASE ASK A MEMBER OF OUR STAFF.

PRIVATE EVENT SPACE

The exclusive private event space, located on ground floor level, can be used for receptions, private dinners or other lifestyle events.

The private event space has a cosy atmosphere which makes it unique for group dinners, walking dinners, festive receptions and events - where we can host events for up to 75 guests. We also have endless possibilities to host events for up to 120 guests with our private event space and restaurant & bar combined.

Please contact our Meeting & Events Team for more information. Be advised room hire is applicable as you will benefit from an exclusive area for you and your delegates.

