

# De Machinist

## THE ROTTERDAMS TABLE FULL

32.50 p.p.

Be surprised by our kitchen team with all kinds of different hot and cold dishes to share. Can also be ordered completely vegetarian!  
(can only be ordered per group and entire table)

## A L A C A R T E

Daily from 5:00 PM to 9:00 PM

### APPETIZER

Bread basket with pommodori tapenade, aioli and olive oil with sea salt	7.50	✓	🌿	🍷
Salmon on a plank with chili pepper, celery and mango salad	13.00			
Fruits de mer with lime mayonnaise	16.00			
Smoked beet tartare with piccalilly mayonnaise, cornicion and coarse mustard	13.00	✓	🌿	
Oysters with red wine vinegar, shallot and lemon	4.00			
Vitello tonnato with yellowfin tuna, tuna cream, samphire and capers	16.00			
Fish soup with grilled bread	14.00		🌿	

### SALADS

Salad of Inca tomatoes with pangrattato, oregano curd and veal loin	15.50		🌿	🍷
Baked asparagus salad with watermelon, mesclun, chicken fillet, bacon and honey mustard	15.50			
Salads can also be ordered vegetarian	11.00	✓		

### MAIN DISHES

#### -MEAT

100% Black Angus burger with tomato, onion, fried bacon, lettuce, mayonnaise and fries	18.50		🌿	🍷
Grilled chicken satay with satay sauce, prawn crackers, fries and homemade atjar	17.50		🌿	🍷
Grilled Ribeye with chimichurri	24.00			
Carrillada Iberico with smoked almonds and pea cream	21.50		🌿	🍷
Confit duck leg with borlotti beans and duck jus	19.50			

#### - FISH

Turbotine with salsa verde	24.00			
Pulpo with grilled tuna and toasted bread	24.00		🌿	🍷
Linguine with a varying shell in a white wine sauce	18.00		🌿	🍷

#### -VEGETARIAN

Quiche of celery, blue cheese and zucchini spaghetti	17.00	✓	🌿	🍷
Ratatouille with truffle oil, poached egg and pecorino	17.00	✓		🍷
Pasta of the week	15.00	✓		

### SIDE DISHES

Grilled green asparagus in garlic oil	5.00	🌿		
Coleslaw with cranberries and walnut	5.00	🌿		
Sweet potato fries	5.00			
Fries	4.00			

### CHILDREN'S DISHES

Small hamburger with fries and salad	11.00		🌿	🍷
Fried cod with fries and salad	11.00		🌿	🍷

### DESSERTS

Crème brulee of rice porridge with cinnamon ice cream	7.50		🌿	🍷
Marinated strawberry with sabayon, merengue and raspberry sorbet	8.50			🍷

Vegetarian: ✓ Allergens: gluten 🌿 nuts 🌿 milk 🍷

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## LUNCH

Daily from 12:00 to 16:00

### SANDWICHES

Hot chicken with sambal mayonnaise (pinsa bread)	12.50	🌿	🥛
Eggplant salad with pomegranate (pinsa bread)	11.00	✓ 🌿	🥛
Pastrami with pickle and horseradish mayonnaise (white/brown bread)	11.50	🌿	🥛
Mackerel salad with fennel, sweet and sour beetroot and crème fraiche (white/brown bread)	12.50	🌿	🥛
Egg with aged cheese and gammon (white /brown bread)	8.50	🌿	🥛
Two Cas & Kas croquettes (white/brown bread) 🌱	10.50	✓ 🌿	🥛

### SALADS

Salad of Inca tomatoes with pangrattato, oregano curd and veal loin	15.50	🌿	🥛
Baked asparagus salad with watermelon, mesclun, chicken fillet, bacon and honey mustard	15.50		
<i>Salads can also be ordered vegetarian</i>	11.00	✓	

### SOUP

Fish soup with grilled bread	14.00	🌿	
Soup of the day	8.50		

### WARM MEALS

100% Black Angus burger with tomato, onion, fried bacon, lettuce and mayonnaise	18.50	🌿	🥛
Grilled chicken satay, satay sauce, atjar and prawn crackers	17.50	🌿 🥛	🥛
Grilled Ribeye with chimichurri	24.00		
Turbotine with salsa verde	24.00		
<i>All hot dishes are served with fries</i>			

### SNACKS

Bread basket with pomodoro tapenade, aioli and olive oil with sea salt	7.50	🌿	🥛
Cheese sticks	6 st. 8.00	🌿	🥛
Warm bittergarnituur	12 st. 16.00	🌿	🥛
Cas & Kas bitterballen 🌱	6 st. 8.00	✓	🥛
Oysters with red wine vinegar, shallot and lemon	p.st. 4.00		

### DESSERT

Crème brulee of rice porridge with cinnamon ice cream	7.50	🌿 🥛	🥛
Marinated strawberry with sabayon, meringue and raspberry sorbet	8.00		🥛
Apple pie	5.00	✓	🥛
Seasonal pie (ask the waiter)	5.00		

Vegetarian: ✓ Allergens gluten, 🌿 nuts, 🥛 milk 🥛

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## DRINKS

### COFFEE

Coffee	3.50
Espresso	3.50
Doppio(Double-Espresso)	4.55
Cappuccino	3.85
Latte	4.00
Latte Macchiato	4.25
Espresso Macchiato	3.50
Flat white	4.90
Chai Tea Latte	5.50
Hot chocolate	4.00
<i>With whipped cream</i>	+0.80
<i>Soya, oats, almond milk</i>	+0.60

### THEE

Fresh mint tea	4.50
Fresh ginger tea	4.50
Cinnamon with fresh orange tea	4.50
Loose tea (assortment)	3.75

### SPECIALTY COFFEES

Irish coffee	<i>Jameson</i>	9.95
Italian coffee	<i>Amaretto</i>	9.95
French coffee	<i>Grand Marnier</i>	9.95
Spanish coffee	<i>Tia Maria of Liquor 43</i>	9.95
Dutch coffee	<i>Boiler 1 Mature</i>	9.95

### SPICED HOT CHOCOLATE

Signature Spiced	<i>Jameson and Herbs</i>	9.95
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### JUICE FROM THE VEGETABLE

#### FARMER

Small orange juice (180ml)	3.90
Big orange juice (280ml)	5.50

### FRESH LEMONADES (SPARKLING/STILL/FROZEN)

Lemon Loco	5.50
Mango Passion	5.50
Watermelon Winner	5.50
Simply Strawberry	5.50

### MOCKTAILS

Grove&Tonic	7.00
Seedlip Grove, Indian Tonic, orange	
Spice&Tonic	7.00
Seedlip Garden, Elderflower Tonic, cucumber	
Light&Breezy	7.00
Seedlip Grove en Fentimans Ginger Beer	
Morning, Rose!	7.00
Seedlip Grove, Rose Lemonade, citroen	
Wish you goodnight!	7.00
<i>Nightwatch, mango, munt</i>	
NoMojito	7.00
Mint, lime, sparkling water	

### SOFT DRINKS

Sourcy Blue/Red	3.50
Pepsi/Pepsi Max	3.50
Sisi/7UP	3.50
Lipton Ice Tea/Ice Tea Green	3.50
Royal Club Bitter Lemon/Cassis/Tonic	3.50
Royal Club Ginger Ale/Ginger Beer	3.50
Royal Club Apple juice/Tomato juice	3.50
Chocomel/Fristi	3.75
Ranja Strawberry and Raspberry	3.50

### PREMIUM SOFT DRINKS

Double Dutch Tonic Double Dutch	4.10
Ginger Beer Fentimans Ginger	4.10
Beer Fentimans	4.70
Rose Lemonade	4.70

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## BIER & COCKTAILS

### COCKTAILS & SPRITZERS

Espresso Martini	9.50
Pornstar Martini	9.50
Amaretto Sour	9.50
Moscow Mule	9.50
Dark 'N Stormy	9.50
Stormy Night	9.50
<i>Nightwatch, Bacardi Carta Negra</i>	
Mojito	9.50
Aperol Spritz	9.50
Aperol, Cava and sparkling water	
Limoncello Spritz	9.50
Limoncello, Cava in bruiswater	

### FROZEN COCKTAILS

Espresso Martini	9.50
Pornstar Martini	9.50
Strawberry Daquiri	9.50
Mojito	9.50
Sex on the Beach	9.50

### GIN&TONICS MET DOUBLE DUTCH TONIC

Bobby's Schiedam Gin	9.50
Indian Tonic, Orange and Clove	
Sir Edmond Bourbon Vanilla Gin	9.50
Indian Tonic, Orange and Cinnamon	
Nolet Silver Gin	9.50
Indian Tonic and Raspberries	
Bloom London Dry Gin	9.50
Elderflower Tonic and Strawberries	
Gibson Pink Gin	9.50
Cranberry & Ginger Tonic and Forest Fruits	

### HARD SELTZERS

Viper Hard Seltzer Peach 33cl.	5.35
Viper Hard Seltzer Cranberry 33cl.	5.35
Viper Hard Seltzer Lime 33cl.	5.35

### TAP BEER

Peroni 25cl.	4.30
Peroni 50cl.	8.00
Grolsch 25cl.	3.70
Hanging Harry IPA 30cl.	6.30
Disco Daisy Blond 30cl.	5.90
Grimbergen Blonde 25cl.	5.90
Grolsch Weizen 30cl.	6.10
Grolsch Weizen 50cl.	8.35
Season tap (ask the waiter)	?

### BOTTLE BEER

Grimbergen Double 30cl.	6.30
Grimbergen Tripel 30cl.	6.30
Grimbergen Blanche 30cl.	6.30
Duvel 33cl.	6.40
La Chouffe 33cl.	6.60
Cherry Chouffe 33cl.	6.60
Liefmans 25cl.	4.90
Grolsch Radler 30cl.	4.80

### ALCOHOL-FREE AND LOW-ALCOHOL BEER

Grolsch (0.0%) 30cl.	4.25
Peroni (0.0%) 33cl.	4.80
Grolsch Radler (0.0%) 30cl.	4.80
Grolsch Weizen (0.0%) 30cl.	5.00
Lowlander Wit (0.0%) 33cl.	5.80
Lowlander IPA (0.3%) 33cl.	5.80
Chouffe Alcohol-free (0.4%) 33cl.	5.95

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## WINES

### MOUSSEREND

#### **Cava De Pro**

*Xarel.lo, Macabeo, Parellada - Penedes, Spanje*

Soft, refined bubble with impressions of citrus, peach and toasted bread.

**Glass 7.50 Bottle 37.50**

#### **Charles Heidsieck Brut Réserve**

*Chardonnay, Pinot Noir, Pinot Meunier - Champagne, France*

Full and rich style champagne from top domain Charles Heidsieck. Orange blossom, nectarine, toasted bread and brioche aromas are complemented by a delicious delicate mousse.

**Bottle 72.50**

### WIT

#### **Arjolle Blanc**

*Sauvignon Blanc, Viognier - Côtes de Thongue, Frankrijk*

Our beautiful white house wine! Comes from one of the best wine growers in the south of France: Domaine de L'Arjolle. Fresh and aromatic with impressions of lemon, grapefruit, peach and flowers.

**Glass 5.75 Bottle 28.75**

#### **Elvia Blanco (BIO)**

*Viura, Sauvignon Blanc - Utiel Requena, Spanje*

Refreshing organic white wine from the interior near Valencia. He has certainly achieved winemaker Luis Miguel Calleja's goal of making juicy, modern Spanish wines. Aromatic and stimulating, scented with tropical fruit and lime.

**Glass 5.50 Carafe 0.5L 21.00 Bottle 27.50**

#### **Monte del Frà Tosa**

*Pinot Grigio - Veneto, Italy*

Soft and elegant Pinot Grigio from grapes from near Lake Garda. Seductive aromas of pear, peach and flowers.

**Glass 6.75 Bottle 33.75**

#### **Abbotts & Delaunay**

*Chardonnay - Pays d'Oc, France*

Who better than a real Bourguignon to make a beautiful Chardonnay in the south of France? Laurent Delaunay, scion of a Burgundy wine family, bought a 'boutique winery' in 2005 and makes, among other things, this full, creamy Chardonnay. She smells of tropical fruit, toast and butter babblar.

**Glass 6.75 Bottle 32.50**

#### **Domaine Coudoulet Fontgaline**

*Viognier - Pays d'Oc, France*

Winemaker Camille Ournac filled his precious new oak barrels with the best part of his Viognier harvest. Result? An intense and fragrant white wine. Impressions of flowers, stone fruit, toast and vanilla greet you!

**Bottle 34.50**

#### **Sébastien Dampit Chablis**

*Chardonnay - Burgundy, France*

Sébastien ferments his wines in steel tanks to emphasize the fresh and mineral character that characterizes the Chablis region. His Chablis is an elegant, fresh and slender Chardonnay with impressions of granny smith apple, lemon and flint.

**Bottle 42.00**

#### **Domaine Mazilly Vieilles Vignes**

*Chardonnay - Burgundy, France*

In addition to their famous Meursault, the Mazilly brothers also make a Bourgogne Blanc, its little sister, so to speak. Fermented and matured in partly new oak and a real hit! Ripe apple, butter, but also minerality and a very long aftertaste.

**Bottle 45.00**

#### **Camino de Casa (BIO)**

*Verdejo - Almansa, Spanje*

Luxury, organically grown Verdejo from the heart of Spain. Winemaker Juan Pablo Bonete matured his Verdejo for a while on the yeast cells ('sobre lías') in large oak barrels. Result? A somewhat fuller Verdejo with impressions of melon, peach, anise and toasted bread.

**Glass 7.50 Bottle 37.50**

#### **Weingut Huber Obere Steigen (BIO)**

*Grüner Veltliner - Traisental, Austria*

Refreshing and spicy white from one of the top winemakers from Traisental: Markus Huber. Pear, flowers, lemon, the typical pepper and a lot of depth characterize this fresh white wine.

**Bottle 39.50**

#### **Small Family**

*Sauvignon Blanc - Marlborough, New Zealand*

The winemaking couple Claudia and Bill Small make this expressive, fresh Sauvignon Blanc from their best grapes. Passion fruit, lime, gooseberry and kiwi aromas rush towards you!

**Bottle 38.50**

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## WINES

### RED

#### **L'Arjolle Rouge**

*Cinsault, Syrah, Grenache-Provence, France*

Our beautiful house wine from Domaine de L'Arjolle: Smooth and elegant, soft in character and with aromas of strawberries, blueberries and mocha

**Glass 5.75 Bottle 28.75**

#### **Elvia Crianza (BIO)**

*Bobal, Tempranillo - Utiel Requena, Spanje*

Winemaker Luis Miguel Calleja blends his local asset, Bobal, with the famous Spanish grape Tempranillo. The wine is left in oak for another 12 months, creating a sultry, soft red wine.

**Glass 5.50 Carafe 0.5L 21.00 Bottle 27.50**

#### **Prunus Tinto**

*Jean, Tinta Roriz, Alfocheiro Preto, Touriga Nacional - Dão, Portugal*

Short contact with the blue skins and 6 months of maturation in small wooden barrels ensure an elegant and juicy glass of red. The Portuguese region of Dão is perfect for this, due to the cooling influences of the ocean. You taste ripe red and black fruit and sweet spices.

**Glass 6.00 Bottle 30.00**

#### **Abbotts & Delaunay**

*Merlot - Pays d'Oc, France*

Just like in Burgundy, Laurent Delaunay also looks for elegance in his southern French wines. And we succeeded with this partly wood-matured Merlot. You taste blackcurrant, plum, cloves and cedar.

**Glass 6.50 Bottle 33.50**

#### **Domaine L'Arjolle Equinoxe**

*Cabernet Sauvignon, Syrah - Côtes de Thongue, France*

Ripe red and blue berries, wild herbs, sultry and fine tannin. The winemaker partially matures the wine in wooden barrels to create a firm, but smooth red wine.

**Bottle 39.00**

#### **Stefano Accordini Amarone della Valpolicella**

*Corvina, Corvinone, Rondinella - Valpolicella, Italy*

Accordini is a true specialist in the field of Valpolicella wines. Before fermentation, the grapes dry until January, after which the final wine matures for 24 months in small wooden barrels. This creates a beautifully ripe, intense red wine with impressions of candied fruit, oak and gingerbread.

**Bottle 65.00**

#### **Tenuta Giuliano (BIO) Glass 7.50**

*Montepulciano - Abruzzo, Italy*

Powerful and sultry Italian red from organically grown Montepulciano grapes. You smell and taste dark fruit and seductive aromas of the wood.

**Bottle 37.50**

#### **Abadía de San Quirce Wineries Ribera del Duero Crianza**

*Tinto del País (Tempranillo)- Ribera del Duero, Spanje*

Grapes from 40 year old Tinto del País (Tempranillo) vines at an altitude of 800 m. Winemaker Diana Moreno Grávalos matures the wine for 14 months in French and American oak barrels. The result is a powerful wine with aromas of blackcurrants, cloves and vanilla. The taste is full and intense, with firm tannins and a long finish.

**Bottle 48.00**

#### **Weingut Thörle Saulheim Kalkstein (BIO)**

*Pinot Noir- Rheinhessen, Germany*

Very impressive Spätburgunder (Pinot Noir) from the Thörle brothers. Balance between ripe red and black fruit and freshness, soft tannin and an elegant aftertaste.

**Bottle 49.50**

#### **Chakana Cueva de las Manos Reserve (BIO)**

*Malbec - Mendoza, Argentina*

The vineyard of these grapes is located at an altitude of no less than 960m and you can taste it! Aromatic and round, but with sufficient finesse. Impressions of cherries, vanilla, cloves and a long, soft aftertaste.

**Bottle 38.50**

### ROSÉ

#### **L'Arjolle Rosé**

*Grenache Noir, Syrah - Côtes de Thongue, France*

Typical southern French rosé from winemaker François Teisserenc of Domaine de L'Arjolle. Light in color, fresh in taste and scented with Mediterranean herbs, strawberries and currants.

**Glass 5.75 Bottle 28.75**

#### **Henri Bonnaud Saint-Victoire (BIO)**

*Cinsault, Syrah, Grenache Noir - Provence, France*

Beautiful salmon pink in color, as Provence rosé should be! Beautifully dry and scented with raspberry, red apple and stone fruit. From the hand of top winemaker and grandson of Henri: Stéphane.

**Bottle 37.50**

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## APERITIF

Campari Martini	5.00
Bianco Martini	4.00
Rosso El Candado	4.00
PX Nectar	6.25
Port Ruby	4.90
Port Tawny	4.90

## WHISKY

Jameson Irish	5.25
Jack Daniels	5.25
Glenfiddich 12y. Single Malt	7.00
Talisker Skye Single Malt	7.00
Nikka Double Matured Blended	9.50

## DOMESTIC DISTILIZED

Ketel 1 Young Jenever	3.50
Hoppe Vieux	3.50
Coebergh Bessenlikeur	3.50
Berentzen Apfelkorn	3.50
Schrobbelèr Herbal Liqueur	3.50

## LIQUEURS

Disaronno Amaretto	5.50
Baileys	5.50
Villa Massa Limoncello	5.50
Liqueur 43	5.50
Tia Maria	5.50
Cointreau	5.50
Isobella Sambuca	5.50
Drambuie	5.50
Grand Marnier	5.50

# Distilled

## FOREIGN DISTILIZED

Bacardi Carta Blanca	5.00
Bacardi Carta Negra	5.00
Eristoff Vodka	5.00
Jagermeister Sierra	5.00
Tequila Silver	5.00
Salmari	5.00
Malibu	5.00