

notk

Sommeliers
Menu

A menu where wine takes center stage!

At NOTK, everything revolves around wine. Not as a companion to the food, but as the starting point. We begin by carefully selecting our wines – each one of exceptional quality, full of character and expression – and then collaborate with our chef to create dishes that elevate the wine.

These dishes aren't found on our regular menu. They are crafted specifically to pair with the selected wines, resulting in unique, sometimes unconventional combinations – always with the aim of achieving the perfect harmony between plate and glass.

As with everything we do, the seasons guide us. We work with ingredients at their peak, same goes for the wine, where we choose the wines that fit the season

The menu evolves continuously, just like the wines. There's no fixed structure, no standard courses – the composition is shaped entirely by the wine selection. But one thing remains constant: it always forms a well-balanced, satisfying, and complete dining experience.

4 COURSES ALL IN	110
5 COURSES ALL IN	137.5
6 COURSES ALL IN	160

Also available with non-alcoholic alternatives

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à la Carte

STARTERS

Cœur de Bœuf	16
eggplant and za'atar	
Ceviche	20
bass, buttermilk and botarga	
Tartare	21
flank steak, veal brain and sherry	
Langoustine	25
cevenne onion, bergamot and thyme <i>sup. grilled langoustine 7.5</i>	

MAINS

Gnocchi	28
mushrooms, shallots and broadbeans	
Pikeperch	32
fregola, beurre blanc and fennel	
Flat Iron Steak	36
zucchini, basil and pommes anna	

PERFECT TO SHARE

Whole Poussin	38
deboned and served with jus <i>sup. truffle 7.5</i>	
Cote de Bœuf	75
dutch beef - 600 gr.	

SIDES

Sanne's Sourdough	8.5
with different butters	
Artichoke	9
with little gem, hazelnut and capers	
Tomato	9
lavas, eggplant and ricotta	
Pommes Anna	9.5
with vadouvan curried mayo	

DESSERTS

Île Flottante	16
lemon, nashi pear, crème anglaise	
Blanc Manger	18
almond, citrus and tonka bean	
Cheese Selection	14
by 'het kaas atelier'	