



LUNCH

"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!



LUNCH

CROQUETTE sandwich 2 veal croquettes mustard	7.50
FRIED EGGS sourdough ham cheese tomato	8.50
AVOCADO TOAST sourdough avocado fried egg crispy leek	12.50
CARPACCIO flatbread truffle mayonnaise red onion parmesan cheese	14.50
LET'S MEAT SHOARMA pork pita garlic lettuce onion tomato kimchi mayonnaise	14.50
1NUL8 STEAK & EGGS sourdough ribeye 2 fried eggs fries	15.50
CRISPY CHICKEN brioche bun spicy mayonnaise coleslaw sweet and sour cucumber	14.50
STEAK SANDWICH sourdough caramelized onion coleslaw	16.50
DUTCH PEPPERSTEAK dutch steak 200 grams black pepper brandy brioche	16.50

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 tuna veal tuna mayonnaise capers crispy parmesan cheese little gem	24.50

MEAT PLATTERS

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
PATA NEGRA 70 grams toast tomato dip	23.50

TO SHARE

FLATBREAD 1NUL8 olive oil olives parmesan cheese balsamic sun-dried tomato garlic spices	9.50
VITELLO TONATO veal tuna mayonnaise capers	14.50
CARPACCIO basil maldon salt pine nuts parmesan cheese	16.50
VONGOLE & MUSSELS of the josper garlic olive oil citrus thyme butter	17.50
PATA NEGRA melon citrus basil maldon salt cress	18.50
MOZZARELLA roasted beets from the josper basil oil balsamic drizzle pistachio nuts	22.50
GAMBAS AL PIL PIL roasted garlic chili grilled flatbread	24.50

LET'S MEAT STEAKS

ANGUS BRASIL tenderloin 200 grams	18.50
ABERDEEN ANGUS SCOTLAND entrecote 250 grams	24.50
MRIJ NETHERLANDS tenderloin 200 grams	38.50
SIMMENTALER AUSTRIA ribeye 300 grams 14 days dry aged	36.50
ANGUS URUGUAY ribeye 300 grams	38.50
ANGUS URUGUAY entrecote 300 grams 7 days dry aged	36.50
WEIDERUND NETHERLANDS entrecote 300 grams 21 days dry aged	38.50
BLACK ANGUS USA creekstone entrecote 300 grams	56.50
SAUCES:	
CHIMICHURRI	2.50
BEARNAISE	3.50
PEPPER CREAM SAUCE	3.50

“ BUTCHERS BLOCK ”

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

SIDE DISHES

FRIES mayonnaise	7.50
1NUL8 LOADED FRIES truffle mayonnaise parmesan cheese chives cheddar crispy onion	11.50
BABY POTATOES rosemary thyme garlic butter maldon salt	9.50
CORN RIBS kimchi crispy onion coriander	9.00
ROASTED MUSHROOMS parsley garlic	11.50

DESSERTS

PISTACHE FONDUE from 2 persons pistachio fruits white chocolate waffle	13.50 P.P.
LIME CHEESECAKE lime sorbet bastogne supplement: limoncello	13.50 7.50
CHEESE PLATTER selected and delivered by fromagerie guillaume	22.50

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
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

