

MENU

SUGGESTION
FROM THE
CHEF(menu can be ordered
from 2 persons)**4 courses for €36.75** (from 2 people onwards)

- Mezze platter
- ✦ 1 Culi 'fast food' dish per person
- 1 Flammkuchen for 2 persons
- ✦ 1 Dessert of choice per person

Expand your menu +€15

- Large cheese platter

CULI 'FAST FOOD'

Need a quick bite before your show? Head to our self-service area at the vintage 'Automatique'. All dishes are: €7.50 each.

Goat cheese quiche with Mediterranean vegetables (V)

Melanzane parmigiana sliced eggplant layered with (V)
cheese and tomato sauce

Indian curry pie (V) (L)

Chicken meatballs in tomatosauce with orzo pasta (L)

Falafel with sauteed eggplant (V) (L) (G) ^{OPTION}



Scan this QR code for our allergens menu

(V) VEGETARIAN (V) VEGAN (G) GLUTEN-FREE (N) CONTAINS NUTS (L) LACTOSE-FREE

BITES & SNACKS

Bread With mango hummus (V) (L) (G) ^{OPTION} 7.50

Olives Pitted Nocellara olives (V) (L) (G) 4

Bitterballen Oyster mushroom - 6 pieces (V) (L) 7.50

Sardines served with bread and salted butter (G) ^{OPTION} 12.50

Mixed nuts (V) (N) (G) 6

PLATTER

Mezze Available for order starting from 2 persons (V) (G) (L) ^{OPTION} 13.75 p.p.
Lebanese appetizers with flatbread

FLAMMKUCHEN

Lorraine with bacon, Emmental cheese, leek, red onion & chives 13.75

Rosso sun-dried tomatoes, bell pepper, za'atar, beetroot & arugula (V) (L) 13.75

Tartufo Truffle salsa *, mushrooms, Pecorino cheese, black olives & arugula (V) 13.75

CHEESE PLATTER BY KEF (G) (V) ^{OPTION}

5 Cheeses Soft | Ripened | Hard | Red | Blue 12.50

3 Cheeses Soft | Ripened | Hard 17.50

DESSERTS

Chocolate fudge tart (N) 9.75
with ice cream with maple syrup and caramelized walnut

Raspberry almond tart with raspberry ice cream (V) ^{OPTION} 9.75

Sgroppino blood orange (V) (L) (G) 9.75

All our dishes are prepared in the same kitchen, which means that every dish may contain traces of allergens, even though we obviously do our utmost to prevent this.

Until ± 9 PM, we continuously restock the Automatique with freshly prepared dishes. However, the kitchen remains open until everyone has finished dining. Would you like another dish later? Just ask our colleagues, and we'll prepare it for you. Enjoy your meal!

HOT

Coffee	3.50
Espresso	3.25
Double espresso	4
Cappuccino*	4
Latte Macchiato*	4.50

*Choice of cow's or oat milk

Clipper tea	3.50
Fresh mint tea	3.75
Fresh ginger tea	3.75

SODAS

Coca Cola Regular	3.75
Coca Cola Zero	3.75
Tonic	3.75
Rivella	3.75
Bitter Lemon	3.75
Ice Tea Green	3.50
Ginger beer	4.50
Crodino	4.50
Limonata Bio	4.50
Aranciata Rosso	4.50

100% JUICE

Apple or Pear	3.50
Apple Elderberry	3.50

SOOF LEMONADE

Lemon, mint & apple	4.50
Blueberry & lavender	4.50

WATER

Sparkling	3.25
Sparkling 0,75 liter	7
Still	3.25
Still 0,75 liter	6.25
Water service free refill	1 p.p.

SPIRITS

Talisker Whisky	6
Chivas Whisky	7
Gin Hendrick's	6
Dry Gin 1689	7
Jenever Bols	5
Rum Bacardi	5
Wodka Ketel One	5
Limoncello Pallini	5
Kahlua	5
Bailey's	5
Martini Bianco / Rosso	5
Disaronno	6
Licor 43	6
Cointreau	7
Salmari	5
Campari	5

CIDER

Apple Bandit	5
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BEER

Gulpener Draft beer

Pilsner	4
eizen	5
Beer of the day	6.50

Blond

Oedipus Mannenliefde	6.75
Eeuwige Jeugd Lellebel	6.25

IPA

Lowlander	5.75
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Tripel

Brouwerij 't IJ Zatte	5.50
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Low alcohol <0,5%

Gulpener Weizen 0.3	5.50
VandeStreek IPA Playground	5.50

No alcohol 0.0

Gulpener Korenwolf wit	5.50
Gulpener radler	5
Heineken	3.75

MOCKTAILS

Virgin Gin Tonic	10
Scala Mule 0.0	
Dream Theater 0.0	
Dark 'n Stormy 0.0	
Crodino or Limonzero Spritz	

SCALA SPECIAL 7,50

Kir Vin Blanc

Viognier met crème de basis

COCKTAILS

Gin and Tonic

Hendrick's gin, tonic, cucumber 12

Scala Mule

Bakers Best genever, lime, pineapple syrup, ginger beer 12

Moscow Mule

Ketel One Vodka, ginger beer 11

Dream Theater

Hendrick's gin, elderflower liqueur, rose, lemon, apple juice 13

Dark 'n Stormy

Bacardi dark spiced rum, lime, ginger beer 11

Negroni

Campari, Willem's Wermoed, 1689 Gin 13

Espresso martini

Ketel One Vodka, Kahlua, white chocolate syrup 13

Choose your Spritz

Choose from Aperol, Limoncello, Campari, Crème de cassis, Elderflower or anything else that you like from our menu 11

WHITE

Viognier

Flores
Pays D'oc | France

GLASS 6.50
BOTTLE 32.50

Friulano

Collio
Friuli | Italy

47

Sauvignon Blanc

Domaine de Pierre
Touraine | France

GLASS 7
BOTTLE 35

Blanc de Noir

Steintal
Franken | Germany

49

Chardonnay

Haut de Sénaux
Pays D'oc | France

GLASS 8
BOTTLE 40

Malvasia

Giangirolami
Lazio | Italy

37

Albariño

Castelo do Mar
Galicia | Spain

GLASS 8
BOTTLE 40

Gewürtztraminer

Ceslar
Alto Adige | Italy

42

Grüner Veltliner

Jurtitsch
Kamptal | Austria

49

Chenin Blanc

Solite
Anjou | France

42

Sauvignon Blanc

Tonnerre
Pouilly Fumé | France

47

Chardonnay

Domain de la Croix
Saint Véran | France

45

Riesling

Eva Fricke
Rheingau | Germany

49

Grecchetto

Giangirolami
Lazio | Italy

37

ROSÉ

Pinot Grigio Blush

Terrana Wines
Trentino-Alto Adige | Italy

GLASS 7
BOTTLE 35

SPARKLING

Prosecco

Riva dei Frati
Veneto | Italy

GLASS 7
BOTTLE 35

RED

Syrah

Palmento
Sicily | Italy

GLASS 6.50
BOTTLE 32.50

Nebbiolo

Fenoccio
Piemonte | Italy

49

Sangiovese

Chianti DOCG
Falzani | Italy

GLASS 7
BOTTLE 35

Merlot

Courronneau
Bordeaux | France

40

Pinot Noir

Gerd Stepp
Pfalz | Germany

GLASS 8
BOTTLE 40

Sangiovese

Falzari
Toscany | Italy

49

Gamay

Lancie
Beaujolais | France

45

Primitivo

Sammarco
Puglia | Italy

40

Spätburgunder

Paul Schumacher
Ahrtal | Germany

49

Tempranillo

Cruzado
Rioja | Spain

48

Pinot Noir

Chotard
Sancerre | France

47

PORT

Fine Ruby

Kopke
Entrepasto de Gaia | Portugal

6

DESSERT WINES

Riesling Auslese

Loosen (375 ml)
Mosel | Germany

BOTTLE 35