WE ARE EDN

MIMOSAS

BY GLASS **11** / NON ALC **7.5**
MIMOSA TREE **57** / MINOSA TREE **39**

EDN MIMOSA
sparkling wine, orange juice, lavender

GRAPEFRUIT & ROSEMARY
sparkling wine, grapefruit, rosemary

PINEAPPLE
sparkling wine, pineapple, coconut milk

POMEGRANATE & ROSE
sparkling wine, rhubarb, pomegranate, rose

CINNAMON & BERRY
sparkling wine, cranberry juice, cinnamon syrup, vermouth

BITS & BITES

BREAD & BUTTER 8
sourdough bread, butter, flaked salt, olive oil & balsamic

CHORIZO CROQUETTES (4) 12
jalapeño aioli, lime & charred jalapeño

EDN LOADED HUMMUS 11
caramelized beetroot, spiced crunchy chickpeas, pomegranate, poppy seeds, sesame seeds & pita bread

SALMON TACOS (3) 16
seared sesame seed crusted salmon, EDN coleslaw, teriyaki glaze & Kewpie mayo

CRISPY SESAME PRAWN 'POPS' (2) 16
arancini-style, prawn, dill, sesame & lemon mayo

STARTERS

ROOTS OF EDN 15
roasted & pickled root vegetables, whipped vegan cheese, toasted almonds, multigrain & vegan tzatziki dressing
add prawns +6.5

EDN CAESAR SALAD 16
romaine lettuce, avocado, radish, buttermilk fried chicken, maple bacon, panko-breaded egg yolk, croutons, Parmesan shavings, garlic-anchovy & Parmesan dressing
served as a main +5
swap your chicken for prawns + 6.5

EDN SEAFOOD CEVICHE 16
prawns, salmon, seasonal white fish, papaya, citrus, avocado, jalapeños, red onion, ginger, coriander & rice crackers

SEARED SCALLOP GARDEN 17
grapefruit, jalapeño, rocket, radish, EDN leche & micro cress

BURRATA 17
roasted cherry tomatoes, marinated tomatoes, roasted olives, orange, basil, toasted sourdough, balsamic & pomegranate glaze

HAND CHOPPED STEAK TARTARE 18
beef fillet, ginger, chili, capers, spring onion, cured egg yolk & toasted sourdough
served as a main with thick cut rustic fries +10

Perfect match: Pinot Noir 'Spätburgunder', Shelter Winery, 2022, Baden, Germany

SOUP OF THE DAY 12
ask our Team Member for today's special

DUTCH & SEASONAL

DE PEEL MUSHROOM VELOUTÉ 14
De Peel mixed mushrooms, chicken rouleaux, onion & red wine

SHORT RIB "STAMPPOT" 28
braised beef short rib, endive & potato mash, bay leaf jus, cavolo nero crisp, onion crumble & Zaanse mustard seeds

DUTCH BEEF 29
Dutch tenderloin, braised beef, creamy parsnip, potato gratin & port gravy

MAINS

EDN CATCH 31
grilled seasonal fish, mussels, brown-butter baby potatoes, grilled asparagus & saffron velouté

EDN BARLEY 'RISOTTO' 22
seasonal mushrooms, garlic spinach, cashew cream, toasted pine nuts & grilled asparagus (ask a Team Member)

CAULIFLOWER SEOUL 21
fried Asian vegetable rice, Gochujang, miso, garlic, ginger, soy, sesame seeds & spring onion

MIBRASA GRILL

ENTRECÔTE 200G 29

SURF & TURF RIB-EYE 53
dry-aged rib-eye (300g), grilled prawns & herb butter

DRY-AGED RIB-EYE 300G 44

DRY-AGED TOMAHAWK 800G 100

PICK YOUR SAUCE
chimichurri | pepper | red wine

ALL STEAKS SERVED WITH COLORFUL VEGGIES

Perfect match for all steaks: Cabernet Sauvignon 'Naturalys' Gérard Bertrand, 2022, Languedoc, France

HASHMI BBQ CHICKEN 27
1/2 chicken, Indian & Kenyan spices, sweet & sour, cucumber, tomato & mint

MISO BROWN BUTTER SALMON 30
jasmine rice & bok choy

PASTA

SPICY PRAWN 25
paccheri pasta, creamy Recco sauce & prawns

AUBERGINE & SPINACH RAVIOLI – AL FORNO 23
chargrilled aubergine, spinach, slow-cooked ras el hanout tomato sauce, Parmesan, toasted pine nuts & basil (ask a Team Member)

SAUCY PULLED BEEF RAGU 24
pappardelle, basil & Parmesan crisp

Perfect match for all: Chianti Classico, Domini Castellare di Castellina 2023, Tuscany, Italy

BURGERS

CLASSIC EDN 23
beef patty, cheddar, giant onion ring, pickles, lettuce, tomato, red onion & EDN burger sauce

EDN DOUBLE TROUBLE 28
two beef patties, cheddar, maple bacon, battered pickles, lettuce, red onion, tomato, mayo, BBQ sauce & bacon onion jam

BUTTERMILK CHICKEN 22
buttermilk fried chicken, sriracha mayo, pickles, lettuce, red onion, tomato & EDN coleslaw

Perfect match: Chardonnay 'Chardo', Claude Vialade 2023, Languedoc, France

CLASSIC PLANET BURGER 22
Redefine Meat patty, dijon cream, melted cheddar, tomato, lettuce & glazed BBQ redefine pulled pork (ask a Team Member)

ADD-ONS
maple bacon +3.5
fried egg +3.5
giant onion ring +2.5
avocado +3
EDN coleslaw +3
jalapeño +2.5

ALL OUR BURGERS ARE SERVED ON A BRIOCHE BUN

SIDES

GREEN VEGETABLES 7
seasonal green vegetables

GRILLED CORN 6
butter basted, parmesan & parsley

THICK CUT RUSTIC FRIES 6
with aioli

PARMESAN & TRUFFLE FRIES 8
with truffle

SIDE SALAD 6
lettuce, cucumber, radish, avocado, feta & mustard vinaigrette

JASMINE RICE 6

BABY BUTTER POTATOES 7

DESSERTS

EDN CHOCOLATE SLICE 11
vanilla bean ice cream, chocolate crumble & Maldon salt

CHEESECAKE 10
basque cheesecake, salted dulce de leche, mini profiteroles & citrus crème pâtissière

PISTACHIO CHURRO SANDWICH 10
pistachio ice cream, white chocolate & roasted pistachio

EDN TIRAMISU 11
homemade ladyfingers, LOT61 coffee, vegan mascarpone, cacao & Kahlua
non-alcoholic version available

VEGETARIAN VEGAN TOP CHOICE TOP CHOICE

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, or special requirements who may wish to know about the ingredients used, please ask a member of the Management Team.
All prices are in Euros and include VAT at the current rate.

THE NATURE OF THINGS

FEELING THIRSTY?

SPARKLING & CHAMPAGNE

VIGNEAU CHEVREAU, MÉTHODE TRADITIONNELLE, N.V. VOUVRAY, FRANCE 9 | 50
100% Chenin Blanc. Smooth, easy drinking & great value

BOTTEGA BRUT MILLESIMATO, VENETO, ITALY 9 | 50
Fresh & lively bubbles, notes of apple, peach & white flowers

MARIA RIGOL ORDI CAVA RESERVA, 2019, PENEDÈS, SPAIN 70
Fresh & balanced, notes of apple & citrus

POMMERY BRUT ROYAL, N.V. CHAMPAGNE, FRANCE 17 | 90
Fresh, notes of white fruit, citrus & toast

POMMERY BRUT ROSÉ, N.V. CHAMPAGNE, FRANCE 18 | 95
Fruits & soft, notes of berries, toast & a fresh finish

BILLECART-SALMON BRUT RESERVE, N.V. CHAMPAGNE, FRANCE 130
Harmonious & elegant, notes of ginger, brioche & peach

EST. SPARKLING TEA MAGNOLIA, N.V. AMSTERDAM, THE NETHERLANDS 0% 10 | 55
A sparkling mix of sencha & gunpowder teas, infused with herbs & spices. 0% Alcohol

BEERS

HEINEKEN, LAGER, 5% 4.5 | 8.5
250ml / 500ml

SEASONAL DRAUGHT BEER
Ask a Team Member for our current offer & price

HOMELAND OOSTERDOK PALE ALE (OPA) NEIPA, 5.2% 7

BROUWERIJ 'T IJ IJWIT WHEAT, 6.5% 7.5

TEXELS SKUUMKOPPE WHEAT, 6% 6.5

TWO CHEFS BREWING FUNKY FALCON, PALE ALE, 5.2% 7

TWO CHEFS BREWING GREEN BULLET, IPA, 6.5% 7

DUTCH BARGAIN ZEEUWS BLOND, BLONDE ALE, 6.7% 7.5

POESIAT & KATER V. VOLLENHOVEN & CO, EIPA 6.5% 8

NON ALCOHOLIC

HEINEKEN, LAGER, 0.0% 6.5

AMSTEL RADLER 0.0% 7

VAN DE STREEK PLAYGROUND, IPA, 0.0% 7



COCKTAILS

PORNSTAR MARTINI 16
Fun. Ketel One, Passoã, Passion Fruit, bourbon vanilla, lime, vegan egg white & Prosecco

KROMANTI SPICED SPRITZ 15
Fun. Tamarind Rum, St-Germain & Prosecco

LIMONCELLO SPRITZ 16
Fresh. EDN Limoncello, Prosecco, Soda & Lemon

HIBISCUS COSMOPOLITAN 15
Fruity. Absolut Vodka, Hibiscus, Triple Sec & Lime

MAPLE & CARDAMOM OLD FASHIONED 15
Fun. Bourbon, Maple & Cardamom Bitters

JAPANESE HIGHBALL 16
Fizzy. Suntory Toki Whiskey & Ginger Ale

MASTIHA NEGRONI 16
Floral. Mastiha, Martini Rosso & Campari

ESPRESSO MARTINI SUPERIORE 16
Flavourful. Absolut Vodka, Coffee Liqueur, Espresso & Vanilla

JASMINE COOLER 0% 9
Floral. Zero. Mint, Jasmine & Lemon

MEDINA TWILIGHT 0% 10
Fun. Zero. Carrot, Lemon, Ginger, Orange & Honey

WHITE

	150ML	375ML	750ML
VERMENTINO/SAUVIGNON, DOMAINE ST FÉLIX BLANC, 2024, LANGUEDOC, FRANCE Uncomplicated, fruity & easy drinking	8.5	19	38
SAUVIGNON BLANC, FÉLINES JOURDAN, 2023 LANGUEDOC, FRANCE Aromatic, notes of elderflower, grapefruit & cut grass	8.5	19	38
VERDEJO 'ORO DE CASTILLA', HERMANOS DEL VILLAR, 2025, RUEDA, SPAIN Waxy & floral, notes of grapefruit & lemon	9	20	40
PINOT GRIGIO 'RIFF', ALOIS LAGEDER, 2023, ALTO ADIGE, ITALY Biodynamic. Light, refreshing & crisp	10	22	44
ALBARIÑO, GRANBAZÁN, 2025, RÍAS BAIXAS, SPAIN Aromatic, notes of ripe peach, almond, citrus & sea salt			48
CHARDONNAY 'CHARDO', CLAUDE VIALADE, 2023, LANGUEDOC, FRANCE Organic. Rich, bold chardonnay, notes of toast, butter & lemon	13	28	56
RIESLING 'SCHIEFER', VAN VOLXEM, 2024 Classic dry Mosel riesling from slate soils. Mineral, aromatic & delicate	12.5	27	54
VERDICCHIO 'DI GINO', SAN LORENZO, 2024, MARCHE, ITALY Natural. Biodynamic. Mineral, fresh & creamy, notes of almond, sea salt & citrus			46
NATURAL GRÜNER VELTLINER, HAJSZAN NEUMANN, 2023, WEINVIERTEL, AUSTRIA Natural. Biodynamic. Baked apples, spice & cloudy as it's unfiltered			68
CHARDONNAY, GOISOT, 2023, BOURGOGNE, FRANCE Biodynamic. Complex & very satisfying. A gem from the region			74
VIOGNIER, JEANNE GAILLARD, 2024, RHÔNE, FRANCE Aromatic & opulent. Full of fruit & floral notes: peach, apricot, blossom			76
RIESLING 'LENCHEN', PETER JAKOB KÜHN, 2019, RHEINGAU, GERMANY Biodynamic. Off-dry style, great balance			76
SANCERRE, JEAN PAUL BALLAND, 2025, LOIRE, FRANCE Classic Sancerre. Pure, delicate & mineral	17.5	42	82
AUXERROIS, DE KLEINE SCHORRE, 2023, SCHOUWEN-DUIVELAND, THE NETHERLANDS Delicate, smoky & pure. Drink local!			84
CHABLIS, MOREAU NAUDET, 2023, BOURGOGNE, FRANCE Organic. Female producer. Complex, mineral, impressive length	18.5	46	90

RED

	150ML	375ML	750ML
MONTEPULCIANO, LAURI, 2021, ABRUZZO, ITALY Easy drinking. Juicy & fruity, notes of cherry, currants & spice	8.5	19	38
CABERNET SAUVIGNON 'NATURALYS', GÉRARD BERTRAND, 2023, LANGUEDOC, FRANCE Full-bodied, notes of blackcurrant, plum & cedar	9	20	40
BARBERA D'ASTI, VIOTTI, 2024, PIEMONTE, ITALY Organic. Fresh & crunchy, notes of fennel, violet & raspberry	10	22	44
MENCÍA 'PETIT', PITTACUM, 2022, BIERZO, SPAIN Organic, natural. Vibrant, crunchy & spicy			44
PRIMITIVO 'ORION', MASSERIA LI VELI, 2023, PUGLIA, ITALY Full-bodied, opulent & rich, a dense palate, sweet spice & ripe fruit	11	24	48
NAKED RED, HEINRICH, N.V., BURGENLAND, AUSTRIA Biodynamic. Natural. Light, juicy, full of fruit & spice			55
RIOJA, BODEGAS ALTUN, 2024, RIOJA, SPAIN Easy drinking, medium-bodied, smooth & uncomplicated	12.5	27	54
MALBEC, CAHORS COMBEL LA SERRE, 2022, CAHORS, FRANCE Medium-bodied, bright & juicy, some crunchy tannins			52
CHIANTI CLASSICO, DOMINI CASTELLARE DI CASTELLINA, 2023, TUSCANY, ITALY Medium-bodied red, ripe fruit, clean & persistent finish	15	34	68
PINOT NOIR 'SPÄTBURGUNDER', SHELTER WINERY, 2022, BADEN, GERMANY Biodynamic. Natural. Pure, aromatic & sensual	13.5	29	58
DOURO 'PASSAGEM' RESERVA, QUINTA DE LA ROSA, 2023, DOURO, PORTUGAL Powerful, concentrated & intense, dark fruit & a herbal finish			78
HERITAGE DE CHASSE SPLEEN, 2020, BORDEAUX, FRANCE Elegant & classic, bright blackcurrant, red pepper & toast	18	45	88
NEBBIOLO, ROSSO DI VALTELLINA, ARPEPE, 2023, LOMBARDIA, ITALY Biodynamic. Natural. Pure, elegant Alpine style of nebbiolo			90
AMARONE DELLA VALPOLICELLA, TENUTA SANT ANTONIO, 2018, VENETO, ITALY Rich, bold & full-bodied, notes of ripe fruit & spice	25	59	116
VOLNAY, JOSEPH VOILLOT, 2021, BOURGOGNE, FRANCE Pure & aromatic, notes of cherry, wood spice & earth	31	75	150

ROSÉ / ORANGE

	150ML	375ML	750ML
DOMAINE ST. FELIX ROSÉ, 2024, LANGUEDOC, FRANCE Easy drinking, fruit driven & fresh	8.5	19	38
DOMAINE TRIENNES ROSÉ, 2023, PROVENCE, FRANCE Classic Provençal rosé, pale, dry & refined			50
HAMPTON WATER ROSÉ, 2023, LANGUEDOC, FRANCE Delicate dry style, floral fresh berry & citrus flavours	14	35	70
PIETRADOLCE ETNA ROSATO, 2023, SICILY, ITALY Organic. For those who wish to explore, from the slopes of Mount Etna: mineral, complex & pure			80
GÉRARD BERTRAND 'ORANGE GOLD', BLEND, 2019, LANGUEDOC, FRANCE Organic. Medium-bodied, notes of sweet spice, grapefruit & candied fruit	12	26	52
'FUMETTO' TENUTA FORNACE, PINOT GRIGIO, 2023, LOMBARDIA, ITALY Biodynamic. Delicate style of orange with notes of baked apple			65



SOFTS & JUICES

COCA-COLA / ZERO / FANTA ORANGE / SPRITE 4.5

FUZE TEA PEACH HIBISCUS 4.5

DILMAH JASMINE GREEN (ICE TEA) 5

FEVER-TREE PREMIUM TONIC WATER 5.5
Classic / Light

FEVER-TREE GINGER BEER 5.5

FEVER-TREE GINGER ALE 5.5

AMSTERDAMSE FRISDRANK FABRIEK 6
ask a Team Member for the seasonal flavor

SOOF LEMONADE GLASS/CARAFE 4.5 | 12.5
100% natural, 0% crap
ask a Team Member for the seasonal flavor

MATÉLY CLASSIC GOLD 6
Cold Brewed Mate Tea

ICED TEA GLASS/CARAFE 5.5 | 16.5
Dilmah Iced Black Tea & Peach (Sparkling or Still)

YAYA KOMBUCHA 7.5
Pink Elderflower

FRESH JUICE 5.5
Orange, Pineapple or Cranberry

DE APPELAERE 5.5
Apple Juice

DE PERELAERE 5.5
Pear Juice

HOUSE WATER 6
Still / Sparkling 700ml

BRU WATER 4
Still / Sparkling 250ml

BRU WATER 8
Still / Sparkling 750ml

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