Lunch

Eggs Benedict choice of bacon or salmon	11 / 13.5
Roasted Cabbage miso, almond, kale	14
Radicchio beetroot, lemon ricotta, macadamia	14
Crispy Goat Cheese roasted peaches, lettuce, walnuts	15
Seasonal Soup the best of what's in season	8
Club Sandwich smoked chicken, tomato, lettuce, mayonnaise	13
NYX Smash Burger double patty, caramelised onion, cheddar, house sauce	17
Cheesecake biscoff, butterscotch	8.5
Fruit Bowl seasonal fruits, yoghurt	7

Card payments only.

Any allergies? Let us know. Allergieën? Laat het ons weten.

Dinner

To Share

BBQ Leek 12
ginger, tandoori, beurre blanc

Roasted Cabbage 14
miso, almond, kale

Radicchio Salad 14
beetroot, lemon ricotta

Cod 19
opperdoezer potato, shiso, seaweed

Fried Chicken 17
lacto fermented hot-sauce, honey

24-hour Short Rib 29
beef jus, bok choy

NYX Smash Burger 17
Double patty, caramelized onion, cheddar, house sauce

Sides

Milk Bread 8
japanese chili butter

Fries 6
mayonnaise

Green Salad 6
vinaigrette, cherry tomatoes

To Finish

Cheesecake 8.5
biscoff, butterscotch

Poached Pear 8.5
vanilla ice cream, pistachio crumble

Chef's Experience

2-Course Theater Menu 30
Served within 60 minutes.
Perfect before the show.

Chef's 3- or 4-Course 40 / 45
Leave the choices to us.
Sit back and relax.

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Cocktails

NYX

Goddess of the night, Nyx represents mystery, creation and the possibilities that emerge after dark. Inspired by her world, these cocktails play with bold flavours, unexpected combinations and a little mystery in every glass.

Nyx 15
black cherry don julio, cherry, cointreau, gold
available as mocktail

Gaia 14
botanist gin, cucumber, basil, soda
available as mocktail

Aphrodite 12
mastiha, acid adjusted plum, egg white, lemon

Clash

Explore the unknown in a familiar way. Clash is where different worlds meet, creating moments of contrast, curiosity and surprise. Familiar flavours take an unexpected turn, creating something new with every sip.

Umeshiso Highball 12
umeshu, shiso, soda, lacto-fermented plum

Beurre Noisette Fashioned 13
beurre noisette fat-washed bourbon, demerara, bitters

Rosemary Martini 14
tanqueray no. 10 or grey goose, smoked vermouth, rosemary oil

Pisco by the Sea 12
pisco, seaweed, salt, egg white, lemon

Have a favorite classic cocktail? We got you.

Wine

Sparkling	*Glass*	*Bottle*
Vistas Cava | Spain	7	34
Domaine Duménil Champagne 1er Cru | France		75

White		
Touraine Sauvignon Blanc | France 2024	7.5	36
Nederburg Heritage Heroes Chenin Blanc South Africa 2024	8.5	45
Domaine Latour Bourgogne Blanc | France 2023	10	48
Trimbach Riesling | France 2024		45

Red		
Miguel Torres Andica Pinot Noir | Chile 2023	7.5	36
Jean Leon 3055 Merlot / Petit Verdot | Spain 2024	8	40
Maison Plantevin Côtes du Rhône Rouge | France 2025	8	40
Rocche Costamagna Barolo Classico | Italy 2020		75

Rosé		
Mistrelle la Petite IGP | France 2025	6.5	32

Alcohol-Free		
Torres Natureo Sparkling 0.0% | Spain 2024	6.5	32

Beer & Softs

Draft

Heineken 0.25 / 0.5	4 / 8
Oedipus Gaia IPA	6.5
NYX Blond Speciaal	6.5

Bottled 6.5

Brouwerij 't IJ IJwit

La Chouffe

Oedipus Thai Thai Tripel

Texels Jutters Bock

Bear Cider Apple

Oedipus Do-Ri-N-Ku 0.5%

Lowlander Wit 0.0%

Cold Drinks

All Softs	4
Lemonade lime or ginger	5
Housemade Iced Tea	5
Fresh Orange Juice	6
Smoothie	6
Untamed Kombucha natural, passionfruit and hops, lime and ginger	6

Coffee & Tea

Hot or Iced

Espresso	3
Double Espresso	3.5
Coffee	3
Cappuccino	4.5
Flat White	4.75
Cortado	3.5
Latte	5
Matcha Latte	6
Hot Chocolate	5
Fresh Mint or Ginger	4.5
Tea Cultures english breakfast, green sencha, chamomile, tropical fruit, ginger spice, oolong	4.5

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