
Bites

Roti Crisps spicy tomato salsa	8.5
Smoked Eel toasted brioche, labneh	14
Bone Marrow gremolata	16
Crispy Oyster Mushrooms soy yoghurt dip	7
Bitterballen aged cheese, honey mustard	8.5

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.

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 <i>available as mocktail</i>	
Gaia	14
botanist gin, cucumber, basil, soda <i>available as mocktail</i>	
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	

Wine

Sparkling

	<i>Glass</i>	<i>Bottle</i>
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
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Alcohol-Free

Torres Natureo Sparkling 0.0% Spain 2024	6.5	32
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Beer & Softs

Draft

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

Bottled

Brouwerij 't IJ IJwit	6.5
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	5
lime or ginger	
Housemade Iced Tea	5
Fresh Orange Juice	6
Smoothie	6
<i>Untamed</i> Kombucha	6
natural, passionfruit and hops, lime and ginger	

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	4.5
english breakfast, green sencha, chamomile, tropical fruit, ginger spice, oolong	