

# THE BUTCHER MENU

## BUTCHER SHARING BITES

Pick any 5 bites and you'll get the cheapest one free.

(Oyster available only Monday to Thursday.)

<b>NACHOS</b> BH	12.95€
Tortilla, cheddar cheese sauce, guacamole, salsa, sour cream & jalapeños	
<b>SPICY CRISPY WINGS</b> BJ	7.95€
<b>PAPRIKA CORN WEDGES</b> DHJ	6.95€
Served with Chipotle sauce	
<b>CRISPY CHICKEN TENDERS</b> BJ	7.95€
<b>BITTERBALLEN</b> ABFH	8.95€
<b>BUFFALO STICKY RIBS</b> BJ	8.95€
<b>BBQ CHICKEN WINGS</b> BJ	7.95€

## SALADS

<b>MIGHTY SHRIMP COBB</b> DHCJO	18.95€
Iceberg lettuce, shrimps, egg, avocado, bacon, cherry tomatoes, sweet corn & ranch dressing	
<b>CAESAR SALAD</b> BHDEJO	12.95€
Little gem lettuce, parmesan, anchovies, croutons and caesar dressing	
<i>Add chicken pieces</i> 16.95€	
<i>Add 6 gambas</i> 18.95€	
<b>BEETROOT SALAD</b> HKO	12.95€
Chicory, beetroot, walnuts, goat cheese, pomegranate & lemon dressing	

## THE BUTCHER SIGNATURE

<b>THE BUTCHER RUMP STEAK NOODLE SALAD</b> BMNO	24.50€
Vermicelli noodles, chili, ginger, carrots, cucumber, mint, coriander, spring onions & Ponzu dressing	
<b>THE BUTCHER ENTRECOTE STEAK</b> AHO	27.50€
Portobello mushrooms, crispy onion rings & peppercorn sauce	
<b>THE SCHNITZEL</b> BDM	18.50€
Breaded chicken breast served with coleslaw	
<b>THE CODFATHER</b> BDEHJ	18.50€
Battered fresh cod served with Butcher fries & tartare sauce	
<b>BACK RIBS</b> ANOJ	22.50€
Slow cooked ribs glazed with marinated spices & topped with chives	

## BUTCHER BURGERS

<b>THE BUTCHER DOUBLE SMASHED</b> ABDHJN	14.95€
American cheese, pickle, lettuce & the Butcher sauce.	
<b>THE BUTCHER</b> ABDHJN	13.45€
Prime Aberdeen Angus beef, lettuce, tomato, grilled onion, gherkin & the Butcher sauce.	
<b>THE BUTCHER WITH CHEESE</b> ABDHJN	13.95€
Prime Aberdeen Angus beef, lettuce, tomato, grilled onion, gherkin, Dutch Edam cheese & the Butcher sauce.	
<b>THE DADDY</b> BDFHJN	15.95€
Prime Aberdeen Angus beef topped with melted Edam cheese, lettuce, tomato, bacon, BBQ sauce & grilled onion.	
<b>THE COWBOY</b> BFHJND	13.95€
Prime Aberdeen Angus beef, lettuce, tomato, grilled onion, Jalapeño & BBQ sauce.	
<b>ULTIMATE TRUFFLE BURGER</b> ABDEFHJN	14.95€
Prime Aberdeen Angus beef, lettuce, tomato, grilled onion & truffle mayonnaise.	
<b>SILENCE OF THE LAMB</b> ABDFHMNO	13.95€
Prime New Zealand lamb with spices, herbs, lettuce, tomato, mint & dill mayonnaise & grilled onion.	
<b>THE BUTCHER'S WIFE'S FAVOURITE</b> ABFHJND	13.95€
Grilled marinated chicken breast, lettuce, tomato, grilled onion & BBQ sauce.	
<b>THE UGLY</b> ABFHJ	13.95€
Prime Aberdeen Angus beef or marinated grilled chicken, lettuce, tomato, avocado, jalapeño, sour cream & BBQ sauce in tortilla wrap.	
<b>THE CRAZY CHICK</b> ABHDNJK	13.95€
Crispy chicken breast, lettuce, tomato, grilled onion & pesto mayonnaise.	
<b>THE HOT CHICK</b> ABHDMNJ	13.95€
Crispy chicken breast, lettuce, tomato, grilled onion, jalapeño & spicy chipotle.	
<b>BENEDICT</b> BHDN	14.95€
Prime Aberdeen Angus beef, ham, fried egg, lettuce, tomato & hollandaise sauce.	
<b>THE VEGGIE DELIGHT</b> BHMN	13.95€
Home made falafel burger infused with herbs and spices, lettuce, tomato, grilled onions and mint & dill mayonnaise sauce.	
<b>THE PLANT BASE</b> BJ	14.95€
Redefined Meat plant based burger with lettuce, tomato, gherkins, grilled onions & smoked BBQ sauce.	
<i>Add Cheddar vegan cheese</i> 1.35€	
<i>Feeling plant based?</i>	
We can swap any burger patty for plant based deliciousness. +2€	
Gluten Free options available +2€	

## HOTDOGS

<b>WHO LET THE DOGS OUT</b> BHNJ	10.95€
100% beef with cucumber, tomatoes, mustard & ketchup.	

## SIDES

<b>BUTCHER FRIES</b> BM	4.95€
With Cheese Sauce BMH +1.25€	
<b>LAMB WESTON REALLY CRUNCHY FRIES</b> B	5.25€
With Cheese Sauce BMH +1.25€	
<b>SWEET POTATO FRIES</b> B	6.45€
<b>POPCORN CHICKEN</b> BH	5.95€
Original / Spicy	
<b>MOZZARELLA STICKS</b> BHF	6.25€
<b>ONION RINGS</b> B	4.45€
<b>COLESLAW</b> DHJO	5.25€



## HAPPY ENDING

<b>CHEESECAKE</b> BHDKNG	8.00€
<b>CHOCOLATE SOUFFLÉ</b> BHNK	8.00€
<b>FERRERO CAKE</b> BHNK	7.00€
<b>APPLE TART &amp; ICE CREAM</b> BH	8.00€

## MILKSHAKES

<b>VANILLA</b> H	9.25€
<b>STRAWBERRY</b> H	9.25€
<b>OREO COOKIE</b> HBM	9.75€

## BOOZY MILKSHAKES

<b>STRAWBERRY SINS</b> HK	11.95€
Merlet strawberry, strawberry ice cream & strawberry topping.	
<b>DRIPPING DRUNCH</b> H	11.95€
Baileys, caramel & vanilla ice cream.	

## ADD TOPPINGS

<b>AVOCADO</b>	2.20€
<b>PORTOBELLO MUSHROOM</b>	2.20€
<b>EDAM CHEESE</b> H	1.50€
<b>BLUE CHEESE</b> H	1.50€
<b>AMERICAN CHEESE</b> H	1.50€
<b>VEGAN CHEESE</b> H	1.50€
<b>HAM / BACON / EGG</b> D	1.50€
<b>JALAPEÑO</b>	1.00€

## SAUCES

<b>KETCHUP / MAYO</b> ABDJ	0.60€
<b>THE BUTCHER</b> ADJ	1.00€
<b>BBQ</b> JF	1.00€
<b>CHIPOTLE SPICY SAUCE</b> AD	1.00€
<b>GARLIC MAYO</b> ABDJ	1.00€
<b>TRUFFLE MAYO</b> A	1.30€

# INTOXICATORS



## THE BUTCHER'S SIGNATURES

<b>CARIBBEAN MULE</b> Bacardi Caribbean Spiced, Ginger Apple Syrup, Lime Juice, Fever-Tree Ginger Beer & Cacao Bitters.	14.50€
<b>START ME UP</b> Bombay Bramble, Berries Syrup, Lime Juice, Fever-Tree Soda.	14.00€
<b>RAISE AND BLAZE</b> Mezcal Derrumbes Nr3, Spicy Beetroot Syrup, Lemon, Salt.	15.00€
<b>BASIL SLAY</b> Patron Silver, Basil Honey, Lime Juice.	14.50€
<b>PURPLE CRAZE</b> Infused Butter y Pea Flower Gin, St Germain, Lime Juice, Fever-Tree Tonic Water.	15.00€

## THE BUTCHER'S CLASSICS

<b>BUTCHER PALOMA</b> Patron Silver, Fever tree Grapefruit, Lime, Agave, Salt Rim.	14.50€
<b>BUTCHER MOJITO</b> Bacardi White, Blackberry Ice tea Soda, Mint, Lime Juice.	14.50€
<b>BUTCHER SOUR</b> Makers Mark, Pineapple Syrup, Lime Juice, Pineapple foam.	15.00€
<b>BUTCHER SPRITZ</b> Limoncello, Prosecco, Soda, Lime Juice.	14.00€

## THE BUTCHER'S NON ALCOHOLIC

<b>VANILLA FREEZE</b> Passionfruit Puree, Vanilla, Pineapple, Lime juice.	9.50€
<b>VIBRANTE SPRITZ</b> Martini Vibrante, Lime, Fever-Tree Grapefruit Soda.	9.50€

## BEERS

<b>HEINEKEN 0.25L</b>	5.00€
<b>HEINEKEN PINT 0.5L</b>	8.50€
<b>NOAM</b>	8.50€
<b>LAGUNITAS IPA .35L</b>	7.00€
<b>BIRRA MORETTI</b>	6.50€
<b>AFFLIGEM BLOND 0.3L</b>	6.50€
<b>BRAND WEIZEN 0.3L</b>	6.50€
<b>APPLE BANDIT RASPBERRY</b>	6.50€
<b>HEINEKEN 0.0 0.3L (NON-ALCOHOLIC)</b>	5.00€

Some of our dishes contain allergens, please refer to the icons below.



Celery



Cereals  
containing  
gluten



Crustaceans



Eggs



Fish



Lupin



Garlic



Milk



Molluscs



Mustard



Nuts



Peanuts



Sesame  
seeds



Soya



Sulphur  
dioxide

# THE BUTCHER'S CELLAR

## WHITE WINE

	Glass	Bottle
Routes de France Chardonnay, France	7.50€	29.00€
Circle of Life, South Africa	10.95€	40.00€
Pinot Grigio, Italy	7.50€	29.00€
Sierra Noble Sauvignon Blanc, South Africa	7.95€	31.50€

## RED WINES

Primitivo, Italy	7.95€	30.00€
Remeage Syrah, France	7.95€	31.00€
Pé Tinto, Portugal	7.50€	30.00€
Rioja Tinto, Spain	10.95€	40.00€

## ROSÉ

Été Sans Fin, France	9.95€	50.00€
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## SPARKLING & CHAMPAGNE

		0.75L
Fidora Prosecco Spumante Extra Dry	8.00€	48.00€
Ruinart "R" Brut		110.00€
Ruinart Rosé		180.00€
Ruinart Blanc de Blancs		180.00€
Dom Pérignon Brut Vintage		380.00€

## JUICES

Orange / Cranberry / Apple	4.50€
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## SOFTS

Chaudfontaine 0.25L / 0.5L	4.00€ / 7.00€
Chaudfontaine Sparkling. 0.25L / 0.5L	4.00€ / 7.00€
Coca-Cola. Regular / Zero. 0.2L	4.50€
Sprite. 0.2L	4.50€
Fanta. Orange / Cassis 0.2L	4.50€
Fever-Tree. Soda / Indian Tonic / Ginger Beer / Ginger Ale 0.2L	4.50€
Red Bull. 0.25L	5.50€

## HOMEMADE ICE TEA

Citrus pineapple	5.50€
Peach blackberry	5.50€

## COFFEE

Almond / oat / soy milk	0.50€
Espresso	3.50€
Espresso macchiato	3.70€
Double espresso	4.50€
Latte macchiato	5.00€
Cappuccino	4.50€
Americano	4.40€
Flat white	4.50€
Cafe latte/Ko e verkeerd	4.50€
Hot choco	4.50€
Add whipped cream	0.50€

## TEA

English breakfast	3.90€
Earl grey	3.90€
Darjeeling	3.90€
Green tea	3.90€
Assam malt	3.90€
Jasmin	3.90€
Chamomile	3.90€
Fresh mint	4.30€
Rooibos vanilla	3.90€
Fresh ginger & lemon	4.30€