**LUNCH**
(from 12PM till 4PM)

- **Bagel**
  Crispy buttermilk chicken, bacon, spicy mayonnaise, cream cheese
  14

- **Grilled Cheese**
  Rustic bread with ham, cheese, green salad
  9.5

- **Kroketten**
  Rustic bread with 2 local ‘kroketten’ (vegetarian or beef), mustard
  12.5

- **Homemade Beef Carpaccio**
  Roasted peanuts, parmesan, truffle mayonnaise, rockets
  14

**SNACKS**
(all day)

- **Yakitori Chicken (4)**
  Pappadum, sesame seeds, spring onion
  10

- **Vegetarian Bitterballen (6)**
  with aioli
  8.5

- **Beef Bitterballen (6)**
  with mustard
  7.5

- **Cheese Sticks (6)**
  with chili sauce
  7

**MAIN COURSES**
(Hamburger ‘De Stijl’
(vegetarian option available)
(vegetarian option available 17.50)
Linguini, pesto sauce, tomato, spinach
Pan Fried Seabass
Red Curry
Beef Tenderloin Steak
Veal brisket
Trofie pasta pesto
Traditional pasta pesto with basil, pine nut, olive oil, garlic,
Parmigiano Reggiano and arugula
(possible as starter 12)

**STARTERS**
Homemade Beef Carpaccio
Roasted seed mix, parmesan, truffle mayonnaise, rockets
  14

- **Caesar Salad S/L**
  Grilled chicken, Caesar dressing, egg, croutons, anchovies, parmesan
  (smoked salmon instead of chicken 3,- supplement)
  14/19

- **De Stijl" Salad S/L**
  Peach, blue cheese, pickled beet and red onion, citrus dressing
  12.5/17.5

**DESSERTS**
Fresh Fruit Salad
Strawberry sorbet
  7.5

- **Tarte Tatin**
  Vanilla ice cream, vanilla sauce
  8.5

- **Board with foreign cheeses**
  4 different cheeses with fig compote and dried fruit loaf
  12.5

*IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES AND WISH TO FIND OUT MORE ABOUT THE INGREDIENTS USED IN OUR DISHES, PLEASE ASK A MEMBER OF OUR STAFF.*
**ROSSÉ**
Le Vigneron Catalan Rosé Pays d’Oc, France
Dry & fruity – hints of strawberry - light spices

Pinot Grigio Blush Rosato Bosco
Del Merlo Veneto, Italy (vegan)
Fruity & juicy – subtle herb flavors – wild strawberry

**RED**
Nero d’Avola & Merlot Tannu Sicily, Italy (bio)
Full – round – soft – dried plums -red fruits

Cabernet Sauvignon Classic Tapiz,
Mendoza, Argentina
Powerful – blackberry – vanilla – black pepper

Pinot Noir Réserve Saint Jacques Pays d’Oc, France
Subtle & fruity - ripe strawberry – red cherry

Shiraz Don’t tell Gary Victoria, Australia
Full & powerful – blackberry – chocolate - cherry – black pepper

Tempranillo A Pasito Lento, Spain
Full & sultry – black berry – chocolate – velvety soft and round
**SPARKLING**
Cava Marqués de Terrabona Brut  
Penedès, Spain  
Juicy & soft - peach – almond – fine bubble

Champagne Gimonnet-Gonet Blanc de Blans Grand Cru, France  
Fresh -subtle – powerful – ripe apple & brioche

**WHITE**
Sauvignon Blanc Mancura Central Valley, Chile (vegan)  
Fresh & dry – green apple – tropical fruit

Chardonnay Réserve du Petit Bois  
Full bodied – creamy – apricot - vanilla

Grüner Veltiner Heinz Kamptal, Austria  
Fresh & exciting – lime – pear - minerally

Pinot Grigio l’Elfo Sachetto Veneto, Italy  
Fruity & accessible – peach -citrusy – light spices

Verdeca IGP Puglia Paololeo , Italy  
Fresh & Elegant – passionfruit – minerally
CUBO Kitchen takes its name from the Dutch art movement “De Stijl”. Take a seat in this contemporary restaurant where clean lines and corners subtly remind you of the world-famous works of art, while the warm tones and materials transform CUBO Kitchen into a modern and urban space.