

# NO 11

## The Lunch Issue

EST. 2015 DEVENTER

♥ is or can be vegetarian

### SANDWICHES

**ITALIAN STALLION** 14<sup>50</sup>  
carpaccio with truffle mayonnaise,  
pine nuts, capers and parmesan

**PASTRAMI PARTY** 14<sup>95</sup>  
brisket pastrami with pickle,  
tomato chutney, mustard sauce and onions

**TINA TUNA** 13<sup>50</sup>  
tuna salad with spicy mango chutney,  
thai basil and sweet and sour shallot

**SASSY SALMON** 15<sup>50</sup>  
pickled salmon with horseradish cream,  
cucumber, apple and smoked almonds

♥ **GOAT** 13<sup>50</sup>  
goat cheese and beetroot spread topped with  
spinach and grilled mushrooms

**BUTTER CHICKEN BUN** 15<sup>25</sup>  
toasted brioche filled with crispy lettuce, butter  
chicken, raita, spring onion and crispy shallot

### SALADS

**THE CLASSIC ELEVEN** 17<sup>50</sup>  
caesar salad with crispy chicken, croutons, egg,  
parmesan, romaine lettuce, tomato and bacon

♥ **NOODLE BOOST** 14  
noodles with a peanut-soy dressing, asian  
vegetables, and spicy peanut-coconut crumble  
**with salmon +4**

♥ **CHEESY DESIRE** 18  
salad with goat cheese and beetroot spread,  
spinach, and grilled mushrooms

### SOUP

♥ **OF THE DAY** 8<sup>50</sup>  
ask about our soup of the day.  
possibly available as a vegetarian  
or vegan option.

### ♥ THE BAKERY

**NYC SPECIAL** 6<sup>95</sup>  
white chocolate cheesecake

**AMERICAN PIE** 6<sup>95</sup>  
apple pie

**CHOCOLATE CHIP** 4<sup>25</sup>  
homemade american chocolate cookie

**CHARMING TARTS** 6<sup>95</sup>  
your hostess/host will be happy to tell you  
more about our varied assortment!

# NO II

## The Lunch Issue

EST. 2015 DEVENTER

### DELIGHTS

### SPECIALS

♥ **GOLDEN HOUR** 17  
soup of the day, eggs benedict and a  
homemade veal croquette in a brioche bun  
with shrimp croquette +4

**SURPRISE SURPRISE** 24 PP  
let the chef surprise you with the  
tastiest dishes  
for at least 2 people

♥ **CROCKETT'S THEME** 17  
homemade veal croquette served  
on a brioche bun

♥ **SHRIMP THE BEST** 17<sup>95</sup>  
shrimp croquette with lime mayonnaise,  
rocket, chives and chili flakes

♥ **BENEDICT SALMON** 18  
poached eggs on brioche bread with smoked  
salmon, spinach, and truffle hollandaise  
extra avocado +2<sup>50</sup>

♥ **BENEDICT HAM** 15<sup>50</sup>  
poached eggs on brioche bread with grilled  
ham, spinach, and truffle hollandaise  
extra avocado +2<sup>50</sup>

♥ **TOASTIE** 12<sup>95</sup>  
of sourdough bread with organic wild  
meadow cheese, etivaz and grilled ham

♥ **DRAGON ROLL** 17<sup>50</sup>  
sushi filled with crispy prawns,  
covered with avocado and spicy mayonnaise

♥ **STEAK STATEMENT** 17<sup>50</sup>  
classic steak tartare with amsterdam onions,  
a poached egg, and chive mayonnaise

♥ **OCEAN ELEGANCE** 17<sup>50</sup>  
tuna tartare served with watercress,  
chive cream and roasted almonds

♥ **BRIOCHE BLISS** 15<sup>95</sup>  
crispy chicken served on a brioche french  
toast with chili honey and watercress

♥ **TURNAROUND B\*TCHEs** 15<sup>95</sup>  
sweet bread french toast with forest fruit  
compote, swiss cream, and watercress

♥ **SMASH BURGER** 21  
smash burger with bacon-bourbon jam, burger  
sauce, pickle, iceberg lettuce and cheddar

♥ **WHY SO CURRIOUS?** 17<sup>25</sup>  
creamy yellow coconut curry served with  
flatbread and cucumber-mint raita  
with butter chicken +3<sup>75</sup>

Always inform your host or hostess of any allergies or dietary requirements.  
Where possible, we will adapt dishes to make them suitable.  
Are you vegan? Ask your host or hostess about the options.

# Barrel

## BITES

### Snacks Snacks 25

snack platter with bitterballen, crispy chicken skewers, shrimp croquettes, ciabatta with dips and olives

### ♥ Breadplank 7

ciabatta bread with three different dips

### ♥ An Oyster A Day 4<sup>45</sup> PP

oyster from zeeland served with vinaigrette

### ♥ Bitterballen 12

eight homemade veal bitterballen served with mustard mayonnaise

### ♥ Vegan Bitterballen 12

eight vegan mushroom-based bitterballen

### ♥ Shrimp Happens 16

Six mini shrimp croquettes served with lime mayonnaise

### ♥ Olives 4

## ADVERT

### Parties & Events

Something to celebrate? At No11, you've come to the right place for any occasion. Whether it's an atmospheric 21st birthday dinner, a cozy baby shower, an elaborate family dinner, or on-location catering, we are happy to help you plan. From the initial ideas to the final details, we ensure a carefree and tasteful experience. Feel free to contact us and discover all the possibilities.



SCAN TO  
SUBMIT AN  
APPLICATION



# DRINKS

## SPECIALS

<b>Elderflower Sparkling</b>	6 <sup>25</sup>
<b>Homemade Iced Tea</b>	6 <sup>25</sup>
<b>Iced Coffee</b>	5 <sup>75</sup>
<b>Citron Pressé</b> fresh lemon - sparkling water	5 <sup>75</sup>

## JUICES

<b>Apple Juice</b>	3 <sup>75</sup>
<b>Orange Juice</b>	4 <sup>75</sup>
<b>Big Tom Spice!</b>	4 <sup>25</sup>
<b>Ginger on Fire</b> ginger - lime - apple - carrot	6
<b>Delicious &amp; Nutricious</b> banana - pineapple - fresh juice	6 <sup>25</sup>

## BEERS

<b>Heineken</b> <small>also 0.0</small>	4 <sup>20</sup> 7 <sup>0.5L</sup>
<b>Affligem Blond</b> <small>also 0.0</small>	6 <sup>50</sup>
<b>Texels Skuumkoppe</b>	6 <sup>50</sup>
<b>Wisseltap</b>	6 <sup>50</sup>
<b>Vedett</b>	7
<b>Desperados</b> <small>also 0.0</small>	7
<b>Affligem Tripel</b>	7
<b>Radler 0.0</b>	4 <sup>50</sup>

## WHITE WINES

<b>Pinot Grigio</b> <small>private label</small> borga - italy	5 <sup>95</sup> 29 <sup>75</sup>
<b>Grüner Veltliner</b> nittnaus - austria	6 <sup>75</sup> 33 <sup>75</sup>
<b>Chardonnay</b> métairie les barriques - france	7 35
<b>Chardonnay 0.0</b> bird - france	6 30

## RED WINES

<b>Cabernet - Merlot</b> jordan - south africa	6 <sup>50</sup> 32 <sup>50</sup>
<b>Syrah</b> wolftrap - south africa	6 <sup>75</sup> 33 <sup>75</sup>
<b>Primitivo</b> cannito - italy	7 35
<b>Merlot - Syrah 0.0</b> bird - france	6 30

## BUBBLES & ROSÉ

<b>Cava</b> xenius - spain	7 <sup>50</sup> 37 <sup>50</sup>
<b>Champagne</b> de venoge - france	15 75
<b>Red Roses Rosé</b> <small>private label</small> provence - france	5 <sup>95</sup> 29 <sup>75</sup>
<b>Mousseux 0.0</b> carl jung - spain	6 30

# COCKTAILS

FEEL FREE TO ASK FOR YOUR FAVORITE COCKTAIL!

## The Classic

7<sup>50</sup>

homemade liqueur - cava

## Pornstar Martini kan ook 0.0

13<sup>50</sup>

vanilla vodka - passion fruit -  
lime - egg white - cava on the side

## Espressotini

12<sup>50</sup>

vodka - kahlua - espresso -  
simple syrup

## 47<sup>th</sup> Street

11

licor 43 - lemon - simple syrup - soda

## A Sour Every Hour

11

amaretto **or** frangelico **or**  
limoncello **or** whiskey

## Flying Sunset

11

malibu - orange juice - cranberry - soda

## Spritz Over Nitz

11

aperol **or** limoncello **or** passion fruit liqueur -  
cava - sparkling water

## Grey Gardens private label

14<sup>50</sup>

rose buds - orange -  
fever tree mediterranean tonic

## Hendrick's also 0.0

15

komkommer - fever tree indian tonic

## Jackies Non Alcoholic 0.0

7<sup>50</sup>

cranberry - fresh mint - lime - soda

## Jannie's Passion 0.0

7<sup>50</sup>

elderflower - ginger ale -  
passion fruit - fresh mint

## Minty Mule 0.0

8

gingerbeer - orange juice - mint - lemon

# Brunch

## HAPPY SUNDAY

# MENU

## SANDWICHES

### Tina Tuna

homemade tuna salad with spicy mango chutney, thai basil, and sweet and sour shallots

### Pastrami Party

Brisket pastrami with pickle, tomato chutney, mustard sauce and onions

### GOAT

goat cheese and beetroot spread topped with spinach and grilled mushrooms

## SALADS N SOUP

### The Classic Eleven

caesar salad with crispy chicken, croutons, egg, parmesan, romaine lettuce, tomato and bacon

### Noodle Boost

noodles with a peanut-soy dressing, asian vegetables, and spicy peanut-coconut crumble

### Soup of the Day

ask about our soup of the day, possibly available as a vegetarian or vegan option.

## MUST HAVES

### Steak Statement

classic steak tartare with amsterdam onions, and chive mayonnaise

### Ocean Elegance

tuna tartare served with watercress, chive cream and roasted almonds

### Dragon Roll

sushi filled with crispy prawns, covered with avocado and spicy mayonnaise

### Classic Carpaccio

carpaccio with truffle mayonnaise, pine nuts, capers and parmesan

## DELIGHTS

### Shrimply The Best

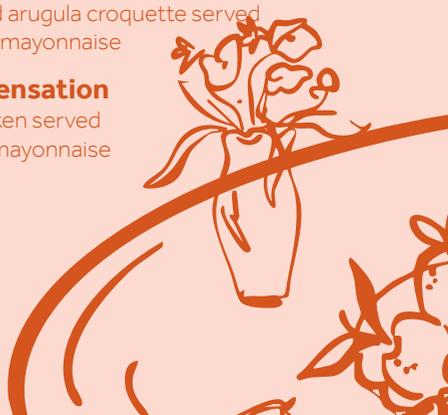
shrimp croquette on a bun with lime mayonnaise

### Crockett's Theme

cheese and arugula croquette served with truffle mayonnaise

### Crispy Sensation

crispy chicken served with spicy mayonnaise



# Brunch

## HAPPY SUNDAY

# MENU

## BURGERS ADDICT

### NYC Cheeseburger

black angus cheeseburger with mustard mayonnaise

### Butter Chicken Bun

toasted brioche filled with crispy lettuce, butter chicken, raita, spring onion and crispy shallots

### Prawn Star

brioche bun with crispy prawns and chili mayonnaise

## ACCESSORIES

### An Oyster A Day

oyster from zeeland served with vinaigrette

+ 2<sup>50</sup> PP

### Golden Fries

fries served with mayonnaise

## THE BAKERY

### NYC Special

white chocolate  
cheesecake

### Chocolate Crush

chocolate mousse  
with forest fruit compote



# Brunch

## FOR GROUPS

# MENU

- 1. Soup of the Day**  
ask about our soup of the day. possibly available as a vegetarian or vegan option.
- 2. Classic Carpaccio**  
carpaccio with truffle mayonnaise, pine nuts, capers and parmesan
- 3. Dragon Roll**  
sushi filled with crispy prawns, covered with avocado and spicy mayonnaise
- 4. Pastrami Party**  
sushi filled with crispy prawns, covered with avocado and spicy mayonnaise
- 5. Noodle Boost**  
noodles with a peanut-soy dressing, asian vegetables, and spicy peanut-coconut crumble
- 6. Butter Chicken Bun**  
toasted brioche filled with crispy lettuce, butter chicken, raita, spring onion and crispy shallots
- 7. Crockett's Theme**  
cheese and arugula croquette served with truffle mayonnaise
- 8. NYC Cheeseburger**  
black angus cheeseburger with mustard mayonnaise and served with fries
- 9. NYC Special**  
white chocolate cheesecake

STILL HUNGRY? WE WILL BRING YOU MORE WITH LOVE!

# Saturday

## NIGHT'S N BITES

# MENU

## SANDWICHES

### Tina Tuna

homemade tuna salad with spicy mango chutney, thai basil, and sweet and sour shallots

### Pastrami Party

Brisket pastrami with pickle, tomato chutney, mustard sauce and onions

### GOAT vegetarian

goat cheese and beetroot spread topped with spinach and grilled mushrooms

## SALADS N SOUP

### The Classic Eleven

caesar salad with crispy chicken, croutons, egg, parmesan, romaine lettuce, tomato and bacon

### Noodle Boost

noodles with a peanut-soy dressing, asian vegetables, and spicy peanut-coconut crumble

### Soup of the Day

ask about our soup of the day. possibly available as a vegetarian or vegan option.

## MUST HAVES

### Steak Statement

classic steak tartare with amsterdam onions, and chive mayonnaise

### Ocean Elegance

tuna tartare served with watercress, chive cream and roasted almonds

### Dragon Roll

sushi filled with crispy prawns, covered with avocado and spicy mayonnaise

### Classic Carpaccio

carpaccio with truffle mayonnaise, pine nuts, capers and parmesan

## DELIGHTS

### Shrimply The Best

shrimp croquette on a bun with lime mayonnaise

### Crockett's Theme

cheese and arugula croquette served with truffle mayonnaise

### Crispy Sensation

crispy chicken served with spicy mayonnaise



# Saturday

## NIGHT'S N BITES

# MENU

### BURGERS ADDICT

#### NYC Cheeseburger

black angus cheeseburger with mustard mayonnaise

#### Butter Chicken Bun

toasted brioche filled with crispy lettuce, butter chicken, raita, spring onion and crispy shallots

#### Prawn Star

brioche bun with crispy prawns and chili mayonnaise

### ACCESSORIES

#### An Oyster A Day

oyster from zeeland served with vinaigrette

+ 2<sup>50</sup> P.P.

#### Golden Fries

fries served with mayonnaise **or** fries served with parmesan and truffle mayonnaise

#### Eat Your Veggies

vegetables

## THE BAKERY

#### NYC Special

white chocolate  
cheesecake

#### Chocolate Crush

chocolate mousse  
with forest fruit compote

PRIVATE DINING AT  
NO.11? SCAN FOR  
MORE INFORMATION



# No II Dinner

🌱 is or can be vegetarian

## STARTERS

### AN OYSTER A DAY

oyster from zeeland served with vinaigrette

4<sup>45</sup> PST

### CARPACCIO CLASSICO

carpaccio with truffle mayonnaise, pine nuts, capers and parmesan

16<sup>50</sup>

### STEAK STATEMENT

classic steak tartare with amsterdam onions, a poached egg, and chive mayonnaise

17<sup>50</sup>

### OCEAN ELEGANCE

tuna tartare served with watercress, chive cream and roasted almonds

17<sup>50</sup>

### THE CLASSIC ELEVEN

caesar salad with crispy chicken, croutons, egg, parmesan, romaine lettuce, tomato and bacon

16<sup>50</sup>

### 🌱 CHEESY DESIRE

salad with goat cheese and beetroot spread, spinach, and grilled mushrooms

14<sup>50</sup>

### 🌱 DRAGON ROLL

sushi filled with crispy prawns, covered with avocado and spicy mayonnaise

17<sup>50</sup>

### 🌱 SOUP OF THE DAY

ask about our soup of the day. possibly available as a vegetarian or vegan option.

8<sup>50</sup>

## MAINS

### SURPRISE SURPRISE

let the chef surprise you with the tastiest dishes for at least 2 people

30<sup>PP</sup>

### SMASH BURGER

smash burger with bacon-bourbon jam, burger sauce, pickle, iceberg lettuce and cheddar

21

### BEEF TEPPANYAKI

steak from the teppanyaki grill with asian vegetables, yakitori sauce and fries

28

### SEASONING SALMON

pan-fried salmon fillet with broccolini, truffle hollandaise and hazelnut

24<sup>50</sup>

### 🌱 WHY SO CURRIOUS?

creamy yellow coconut curry served with flatbread and cucumber-mint raita with butter chicken +3<sup>75</sup>

17<sup>25</sup>

### 🌱 GOLDEN FRIES

fries served with mayonnaise add some truffle mayonnaise and Parmesan + 2<sup>25</sup>

3<sup>50</sup>

# NO II

Dinner

## DESSERTS

**NYC SPECIAL** 11  
white chocolate cheesecake  
with vanilla ice cream

**CHOCOLATE CRUSH** 9  
chocolate mousse  
with forest fruit compote

**THE CLASSIC CB** 11  
vanilla crème brûlée  
with vanilla ice cream

**CHARMING TARTS** 9  
your hostess/host will be happy to tell you  
more about our varied assortment!

## BITES

**SNACKS SNACKS** 25  
snack platter with bitterballen,  
crispy chicken skewers, shrimp croquettes,  
ciabatta with dips and olives

**BREADPLANK** 7  
ciabatta bread with  
three different dips

**BITTERBALLEN** 12  
eight homemade veal bitterballen  
served with mustard mayonnaise

**VEGAN BITTERBALLEN** 12  
eight vegan mushroom-based bitterballen

**AN OYSTER A DAY** 4<sup>45</sup> PST  
oyster from zeeland served  
with vinaigrette

**SHRIMP HAPPENS** 16  
six mini shrimp croquettes served with lime  
mayonnaise

**OLIVES** 4

Always inform your host or hostess of any allergies or dietary requirements.  
Where possible, we will adapt dishes to make them suitable.  
Are you vegan? Ask your host or hostess about the options.