No II
The Lunch Issue

EST. 2015 DEVENTER

is or can be vegetarian
cannot be gluten-free
cannot be lactose-free

SANDWICHES

ITALIAN STALLION 15.95
carpaccio with truffle mayonnaise, pine nuts, capers and parmesan

OH DEER! 17.50
venison ham with black-garlic mayonnaise, wild-mushroom duxelles, and walnuts

TINA TUNA 15.95
tuna salad with pickled celery and little gem

SASSY SALMON 16
beetroot-cured salmon with chicory pesto, cucumber and smoked almond

STEWLICIOUS 17
slow-cooked beef with cucumber, spring onion and lemon cream

GOAT 16.50
goat cheese in kataifi pastry with sautéed radicchio, honey and walnuts

SALADS

THE CLASSIC ELEVEN 17.95
caesar salad with crispy chicken, croutons, parmesan, lettuce, tomato, bacon, and egg

THE ROAST OF PUMPKIN 15
salad with roasted pumpkin, feta, spring onion, sun-dried tomatoes, and pine nuts

CHEESY DESIRE 18
salad with goat cheese in kataifi, sautéed radicchio, honey, and walnuts

SOUP

OF THE DAY 8.95
ask about our soup of the day.
also available as a vegetarian or vegan option.

THE BAKERY

NYC SPECIAL 6.95
white chocolate cheesecake

AMERICAN PIE 6.95
apple pie

CRISPY RICE BAR 6.95
puffed rice and marshmallow

CHARMING TARTS 6.95
your host or hostess would be happy to tell you more about our varied selection!

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DELIGHTS

GOLDEN HOUR 17
soup of the day, eggs benedict, and a homemade veal croquette in a brioche bun
also available as vegetarian, or with a shrimp croquette +4

SPECIALS

SURPRISE SURPRISE 24.95 PP
let the chef surprise you with the most delicious dishes
for a minimum of 2 persons

CROCKETT'S THEME
1 PIECE 6.95 | 2 PIECES 13.95
veal croquette on brioche with mustard mayonnaise, arugula and crispy onion

SHRIMPLY THE BEST
1 PIECE 13.50 | 2 PIECES 17.95
shrimp croquette on brioche with arugula, chives, lime mayonnaise and chili flakes

BENEDICT SALMON 18
poached eggs on brioche bread with smoked salmon, spinach and truffle hollandaise
extra avocado +2.50

BENEDICT HAM 16
poached eggs on brioche bread with grilled ham, spinach and hollandaise sauce
extra avocado +2.50

TOASTIE 12.95
of sourdough bread with organic wild-pasture cheese, etivaz and grilled ham

DRAGON ROLL 18
sushi filled with crispy prawns, topped with avocado and spicy mayonnaise

STEAK STATEMENT 17.95
classic steak tartare with a poached egg, toast and truffle hollandaise

OCEAN ELEGANCE 17.95
tuna tartare with olive oil, basil mayonnaise, sun-dried tomato and toasted almond

BRIOCHE BLISS 18
crispy chicken served on a brioche french toast, with coleslaw, chili honey and cress

SMASH BURGER 21
smash burger with cheese, bacon, onion rings, and lettuce served with red root relish fries

KOREAN CHICKEN 18
subway-style bun with crispy chicken, korean onion spread, fresh salad, marinated cucumber, and chili mayonnaise

Always inform your host or hostess of any allergies or dietary requirements.
Where possible, we will adapt dishes to accommodate these needs.
Are you vegan? Please ask your host or hostess about the options available.

Borrel

BITES

Snacks Snacks 25
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[45 P.ST]
oyster served
with vinaigrette

Bitterballen 12
eight homemade veal bitterballen
served with mustard mayonnaise

Vegan Bitterballen 12
eight vegan bitterballen based on
mushrooms

Shrimp Happens 13[50]
six mini shrimp croquettes served with lime
mayonnaise

Olives 4

ADVERT

Parties & Events
Have something to celebrate? No11
is the perfect place for any
occasion. Whether you're planning
an elegant '21st birthday' dinner, a
delightful baby shower,
an elaborate family dinner, or
catering at you location.
We are happy to help you bring
your vision to life.
From initial concepts to the final
touches, we ensure a
seamless and delicious experience.



SCAN TO
SUBMIT
A REQUEST

DRINKS

SPECIALS

Elderflower Sparkling	6.25
Homemade Peach Tea	6.25
Iced Coffee	5.75
Peach Lemonade	5.75

JUICES

Apple Juice	3.75
Orange Juice	4.75
Big Tom Spice!	4.25
Green Giant ginger - spinach - lime - apple	6
Berry Nice forest fruits - banana - orange	6.25

BEERS

		0.5L
Heineken also 0.0	4.20	7
Affligem Blond also 0.0	6.50	
Texels Skuumkoppe	6.50	
Rotating Draft Beer	6.50	
Vedett	7	
Desperados also 0.0	7	
Affligem Tripel	7	
Radler 0.0	4.50	

WHITE WINES

Pinot Grigio private label borga - italy	5.95	29.75
Grüner Veltliner nittnaus - austria	6.75	33.75
Chardonnay métairie les barriques - france	7	35
Chardonnay 0.0 bird - france	6	30

RED WINES

Cabernet - Merlot jordan - south africa	6.50	32.50
Syrah the wolftrap - south africa	6.75	33.75
Primitivo cannito - italy	7	35
Merlot - Syrah 0.0 bird - france	6	30

BUBBLES & ROSÉ

Cava xenius - spain	7.50	37.50
Champagne de venoge - france	15	75
Red Roses Rosé private label provence - france	5.95	29.75
Mousseux 0.0 carl jung - spain	6	30

COCKTAILS

The Classic 7,50
homemade liqueur - cava

Pornstar Martini also 0.0 13,50
vanilla vodka - passion fruit - lime - egg white - cava

Espressotini 12,50
vodka - kahlúa - espresso - sugar syrup

Big Apple 11
amaretto - vanilla vodka - apple - lime - egg white

A Sour Every Hour 11
amaretto **or** frangelico **or** limoncello or whiskey

Sugar Daddy 11
vodka - passoã - cranberry - lime - egg white

Spritz Over Nitz 11
aperol, limoncello, **or** passion fruit liqueur - cava - soda

Grey Gardens private label 14,50
rose buds - orange - fever-tree mediterranean tonic

Hendrick's also 0.0 15
cucumber - fever-tree Indian tonic

Jackies Non Alcoholic 0.0 7,50
cranberry - fresh mint - lime - soda water

Jannie's Passion 0.0 7,50
elderflower - ginger ale - passion fruit - fresh mint

Minty Mule 0.0 8
ginger beer - orange juice - fresh mint - lemon

VRAAG GERUST NAAR JOUW FAVORIETE COCKTAIL!

Brunch MENU

SANDWICHES

Tina Tuna
tuna salad with pickled
celery and gem lettuce

Oh Deer!
venison ham with black-garlic mayonnaise,
wild-mushroom duxelles, and walnuts

GOAT
goat cheese in kataifi pastry with sautéed
radicchio, honey and walnuts

SALADS N SOUP

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

The Roast Of Pumpkin
salad with roasted pumpkin, feta, spring onion,
sun-dried tomatoes and pine nuts

Soup of the Day
ask about our soup of the day.
also available as a vegetarian or vegan option.

MUST HAVES

Steak Statement
classic steak tartare with a
poached egg and truffle hollandaise

Ocean Elegance
tuna tartare with olive oil, basil mayonnaise,
sun-dried tomato and almond

Dragon Roll
sushi filled with crispy prawns,
topped 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 MENU

BURGERS ADDICT

NYC Cheeseburger
black angus cheeseburger with
mustard mayonnaise

Stewlicious
slow-cooked beef sandwich with cucumber,
spring onion and lemon cream

Prawn Star
brioche bun with crispy prawns
and chili mayonnaise

ACCESSORIES

An Oyster A Day + 2.50 PST
oyster served
with vinaigrette

Golden Fries
fries served with mayonnaise

THE BAKERY

NYC Special
white chocolate
cheesecake

Crispy Rice Bar
puffed rice and
marshmallow



Kids MENU

NYC Burger 5.50
black angus beef burger
served with fries and mayonnaise

Kids Toastie 4.50
toasted sandwich with young cheese
and ketchup

Kids Crockett's Theme 4.50
homemade veal croquette
on a brioche bun

Pile Of Goodness 4.95
pancakes served with
syrup and powdered sugar

Mini Carpaccio 4
carpaccio sandwich
with salt and pepper

You Are Nuts! 4
sandwich with homemade
peanut butter and chocolate sprinkles

Kids Ice Cream 2.75
two scoops
of sorbet