# *Le Souterrain*

The restaurant of Chin Chin Club, in
collaboration with Michelin-starred chef Julius Nuiten.

Le Souterrain sits beneath the club on the Rozengracht, in the heart of the Jordaan. A room that opens as a restaurant and, later in the evening, becomes Chin Chin Club.

In the kitchen, Julius cooks à la minute: French technique, quality produce, clear flavours, with worldly accents.

You eat à la carte. Start with a few snacks, choose a starter and a main, or let the kitchen decide.

Dishes marked with * are also served together as a four-course chef's menu.

Enjoy your evening.

*IS*

# *Le Souterrain*

## Snacks

Bread with salted butter ( V )

*6*

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Oyster plain

*1pc - 5*

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Oyster with spicy margarita

*1pc - 6*

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Oyster with smoked O-toro
and Asetra caviar (5 gram)

*1pc - 15*

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Asetra caviar (5 gram) with
crispy chicken and sour cream

*1pc - 12*

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Rösti with old cheese,
black pepper and capocollo

*3pcs - 13,5*

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Celeriac with wasabi lime
and mushroom XO

*3pcs - 13,5*

*IS*

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## Starters

Steak tartare with crispy potato, cecina de león and miso *15**

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Sea bass with cucumber and vinaigrette of sambai and wasabi *15**

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Sweet potato preparations with horseradish and roasted garlic (V) *15*

## Intermediates

Chicken thigh ravioli with carrots and spicy carrot sauce *18**

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Rigatoni cacio e pepe *16*
*add 15gram caviar +35*

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Cauliflower with lime and vadouvan sauce (V) *14*

*The dishes that are marked with a * star are also available in combination as the 4-course chefs menu including sides for 75 euros*

## Mains

Short rib with onion and red wine sauce *29**
*add 10gram truffle 15*

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Monkfish with fennel and sauce of green and pink peppercorn *29*

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Mushroom risotto with morels and sourdough (V) *24*
*add 10gram truffle 15*

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Wagyu A5 steak served with beef jus
100 gram - *55*
250 gram - *100*
500 gram - *190*

## Sides

Fries with homemade mayonnaise (V) 7

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Green salad (V) 6

*(V) vegetarian · Please inform us of any allergies or dietary requirements. Dishes may contain traces of gluten, nuts, milk, egg, fish and shellfish*

# Desserts

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## Dessert

Vanilla ice cream with whipped cream
and warm Manjari chocolate sauce (V) *12*

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Blackberries with white chocolate mousse
and Wynand Fockink liqueur (V) *12*

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Pistachio ice cream, caramelized
white chocolate mousse and kataifi (V) *15**
*add Asetra caviar (5 gram) 10*