

'a passion for various, special dishes to share,
taste and experience'

at envy there are no starters, main courses and desserts,
but a selection of special dishes, inspired by the authentic delicacy shops you can find
in the small streets of southern european cities such as rome, madrid and barcelona.



menu's:

apply to the whole table.
4 & 6 courses also available vegetarian...

a la carte

dessert

easy 4 wine & dine	49 ⁰⁰ 78 ⁰⁰
dive in 6 wine & dine	59 ⁰⁰ 95 ⁰⁰
all out 8 wine & dine	69 ⁰⁰ 117 ⁰⁰

buikspek, gerookte paling, mandarijn
pork belly, smoked eel, tangerine

heek ceviche, mierikswortel, kalamansi
hake ceviche, horse radish, calamansi

wortel, kerrie, yoghurt
carrot, curry, yogurt

chef's signature dish
62° egg, spring garlic, caviar

charcuterie – cold cuts

brood met huisgemaakte boters <i>bread with homemade butters</i>	6 ⁰⁰
prosciutto di umbrië (40grams) <i>salted raw ham from perugia. aged 16 to 18 months.</i>	8 ⁰⁰
salami tartufo (30 grams) <i>made from the meat and fat of the shoulder with a touch of summer truffles</i>	7 ⁰⁰
pata negra cebo, paleta gran selection (40grams) <i>world famous dried ham from the shoulder. has a slightly nutty flavour</i>	10 ⁰⁰
cecina de leon I.G.P. (40 grams) <i>smoked and dried beef of the hindlimb</i>	7 ⁵⁰
brandt & levie (30 grams) <i>dutch sausage, dried with green olives</i>	6 ⁵⁰

koolrabi, hazelnoot, daslook
kohlrabi, hazelnut, ramson

kabeljauw, hollandaise, zilte kruiden
codfish, hollandaise, salty seasoning

eendenborst, venkelzaad, groene asperge
duckbreast, fennel seed, green asparagus

risotto, tuinbonen, citroen
risotto, broad beans, lemon

12⁵⁰

12⁵⁰

12⁰⁰

16⁰⁰

12⁵⁰

13⁵⁰

15⁵⁰

12⁰⁰

huigemaakte snicker dessert
home made snickerbar dessert 9⁰⁰

tiramisu envy
tiramisu envy 9⁰⁰

witte asperge, witte chocolade, grapefruit
white asparagus, white chocolate, grapefruit 9⁰⁰

cheese

served with bread and compotes

pierre robèrt, seine et maine (fra)
cow, white mold, soft triple crème, unpasteurized 4⁵⁰

petit meje mi, midi pyrenees (fra)
cow & goat, soft, raw milk 4⁵⁰

echourgnac aux noix, perigord (fra)
cow, hard, aged with walnut liqueur, pasteurized 5⁰⁰

boeren gatenkaas, bodengraven (nl)
cow, hard, raw milk 4⁵⁰

tallegio d.o.c., lombardi (ita)
cow, soft, red mold, raw milk 4⁵⁰

langres, champagne-bourgogne (fra)
cow, soft, raw milk 5⁰⁰

saint agur, auverne (fra)
cow, hard, pasteurized 5⁰⁰

bleu de basque, french basque country (fra)
cow, hard, pasteurized 5⁰⁰

don't forget to try our home made limoncello!
50ml 4⁵⁰ 300ml 24⁵⁰

For reservations don't hesitate to call +31 20 344 64 07 or visit www.envy.nl