



WELCOME AT RESTAURANT N.A.P. BLOEMENDAAL

+3,8M Normaal Amsterdams Peil (above sea-level)

Owner Jimmy Dobbelaar and his team are thrilled to welcome you and provide a culinary night out. On may 17th of 2017 the doors of Restaurant N.A.P. opened for the first time.

Restaurant oozes a flair and a culinary standard which Jimmy took from his past working in the capitol, Amsterdam. Service, knowlegde and a firm focus on hospitality is what we strive for. The kitchent focusses on fresh produce in season with a great number of variety on the plate.

The wine we will adapt to the dishes and / or your personal taste. We always have a large selection of wine by the glass to meet your preference.

Would you like to stay posted about future news and events?

Subscribe to our newsletter on the website: www.restaurantnap.nl

THE KICK OFF	NORTHSEA CRAB	
<i>Cold dishes to get you going</i>	<i>Fresh salad of Northsea crab with crème fraîche and apple avocado and a vinaigrette of cucumber and apple.</i>	15,00
	STEAK TARTARE	
	<i>Raw tartare fom dutch milkcows with truffle pecorino, gel of Amsterdam onions, Choggia beetroot and anchovies crumble.</i>	14,00
	GRAVAD LAX	
	<i>Slightly smoked and marinated in a herb brine. Served with crème fraîche, radish and a green herb cream.</i>	14,00
	FREGOLA	
	<i>Fresh pasta salad with bellpepper and herbs. Chinata and a cream of chives.</i>	12,00
INBETWEENS	OCTOPUS	
<i>For the complete experience</i>	<i>Slow cooked octopus served with marinated Fennel, Taggiasch olives and sauce antiboise.</i>	14,00
	UMAMI	
	<i>Eastern salad with sushi rice, sweet and sour carrot and rettich served with a vinaigrette of red pepper and back garlic.</i>	12,00
	<i>Served with langoustine</i>	6,00
	MACKEREL	
	<i>Pickeld mackerel served with a vinaigrette of Buddha finger, cucumber and celery.</i>	13,00
	ERYNGII	
	<i>Eryngii mushroom barbecued and marinated in an eastern vinaigrette served with smoked chestnuts and radicchio lettuce</i>	13,00
FINALE	LAM	
<i>The final show... until you hear about our desserts</i>	<i>Served with a cream of green peas. Mint oil and puffed wild rice with thyme and rosemary.</i>	17,00
	HANGER STEAK	
	<i>Served with a cream of pumpkin, bloodsausage, chestnut mushrooms and a barbecue sauce</i>	14,00
	TURBOT	
	<i>Prepared sous-vide and then slightly roasted, served with a cream of broccoli, cauliflower and a sauce of beurre noissete and cockles.</i>	16,00
	CELERIAC	
	<i>Celeriac cooked in a salt crust served with stewed leeks and sauce from shallots.</i>	13,00

Our dishes are somewhat smaller in portion to keep every bite as exciting as the first one. To share is up to you. Our advice: 3 dishes per person and after that; dessert or cheese!

ACCESSORIES	FRIES	5,00
<i>For the extra cravings</i>	<i>Homemade truffle mayonnaise</i>	2,00
	POMMES DAUPHINE	5,00
	SEASONABLE VEGETABLES	5,00
	GREEN SALAD	5,00
	EXTRA SERVING OF LANGOUSTINE OR DUCKLIVER	6,00
	<i>For your culinary cravings.</i>	
BIG APPETITE	SOLE A LA MEUNIERE	
<i>For those who just need something more</i>	<i>Served with fries and salad.</i>	39,50
	RIB-EYE — 250 GRAM	
	<i>Served with fries and salad.</i>	29,50
	TOURNEDOS BEARNAISE	
	<i>Served with fries and salad.</i>	27,50
DESSERTS	SWEET PIECES OF ART	
	<i>... that's what we like to call them. We will tell you all about them at your table just to get your tastebuds going!</i>	12,00
	CHEESE	
	<i>Assortment of cheeses from Bourgondisch Lifestyle.</i>	15,00
MENU DU CHEF	THE FULL EXPERIENCE	
<i>Having trouble choosing?</i>	<i>Let the chef surprise you and experience what our kitchen has to offer! If you have any dietary wishes or allergies please let us know and we will take them in consideration.</i>	
	3 COURSES	
	<i>Kick off, Finale, Dessert</i>	35,00
	<i>Kick off, Inbetween, Finale</i>	38,00
	4 COURSES	
	<i>Kick off, Inbetween, Finale, Dessert</i>	42,50
WINEPAIRNIG	WINES	
	<i>3 glasses</i>	20,00
	<i>4 glasses</i>	25,00
	<i>Designated driver? Tell us! We'll adjust the volume.</i>	