



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

A LA CARTE**NORTHSEA CRAB**

Fresh salad of Northsea crab with crème fraîche and apple avocado and a vinaigrette of cucumber and apple. 15,00

STEAK TARTARE

Raw tartare fom dutch milkcows with truffle pecorino, gel of Amsterdam onions, Choggia beetroot and anchovies crumble. 14,00

GRAVAD LAX

Slighty smoked and marinated in a herb brine. Served with crème fraîche, radish and a green herb cream. 14,00

FREGOLA

Fresh pasta salad with bellpepper and herbs. Chinata and a cream of chives. 12,00

OCTOPUS

Slow cooked octopus served with marinated Fennel, Taggiasch olives and sauce antiboise. 14,00

UMAMI

Eastern salad with sushi rice, sweet and sour carrot and rettich served with a vinaigrette of red pepper and back garlic. 12,00
Served with langoustine 6,00

MACKEREL

Pickeld mackerel served with a vinaigrette of Buddha finger, cucumber and celery. 13,00

ERYNGII

Eryngii mushroom barbecued and marinated in an eastern vinaigrette served with smoked chestnuts and radicchio lettuce 13,00

HANGER STEAK

Served with a cream of pumpkin, bloodsausage, chestnut mushrooms and a barbecue sauce 14,00

TURBOT

Prepared sous-vide and then slightly roasted, served with a cream of broccoli, cauliflower and a sauce of beurre noissete and cockles. 16,00

MENU DU CHEF**3 COURSE LUNCH MENU**

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. 30,00

DESSERTS**SWEET PIECES OF ART**

... that's what we like to call them. We will tell you all about them at your table just to get your tastebuds going! 12,00

ASSORTMENT OF CHEESES

3 cheeses 10,00

5 cheeses 15,00

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!