

WITTE WIJN | glas of fles

Pinot Grigio | 7,00 | 35,00
L'Arca | Terre Siciliane | IT

Verdejo | 7,00 | 35,00
3pasion | La Mancha | ES

Viognier - Pujol Lacote | 8,50 | 42,50
Cevennes | Languedoc | Fr

Grüner Veltliner | 9,00 | 45,00
Waldschütz | AT

ROSE WIJN | glas of fles

Dom De Marotte Selection M | 7,00 | 35,00
Grenache | Cinsault | Rhône | FR

Les 3 Terres | 8,00 | 40,00
Cinsault | Pays d'Oc | FR

Bernardus Rosé | 9,00 | 45,00
Bio | Coteaux d'Aix-en-Provence AOP | FR

Sancerre Rosé | 48,00
Dom. D-L Villaudière | Loire | FR

Château Miraval | 56,75
Côtes de Provence | FR

RODE WIJN | glas of fles

Montepulciano d'Abruzzo | 7,00 | 35,00
Il Valore | Oak Aged | IT

Merlot | 7,00 | 35,00
L'Arca | FR

BUBBLES

Cava | 9,00 | 45,00
Alsina Sarda | Brut | Blanc de Blancs | ES

Crémant | 52,00
Oliver Boussard | Crémant de Bourgogne | FR

Champagne | 75,00
Gremillet | Brut Selection | FR

Champagne Rosé | 80,00
Gremillet | Brut Rosé | FR

Champagne | 80,00
Blanc de Blanc | Gremillet | FR

Champagne Tribaut L'Authentique 2012 | 128,50
Vintage | FR

Champagne Rosé Veuve Clicquot | 128,50
Brut Rosé | FR

Champagne CLOS ROCHER | 150,00
Gremillet | 2014 | FR

WITTE WIJN | fles

SMOOTH & EASY GOING

Grauburgunder | Fritz Walter | Trocken | Pfalz | DE | 45,00

Blanc de Noir | Karl Pfaffmann | Trocken | Pfalz | DE | 45,00

CRISP, MINERAL & ELEGANT

Picpoul de Pinet | Croix de Bezard | Languedoc | FR | 39,50

Côtes du Rhône Blanc | Domaine Clavel | Clair de Lune | Rhône | FR | 48,00

Weissburgunder | Waldschütz | Wagram | AT | 50,50

Riesling Grand Cru | Arthur Metz | Engelberg | Alsace | FR | 50,50

Albariño | Mar de Ons | Rías Baixas | ES | 52,50

Petit Chablis | Domaine Boussard | Bourgogne | FR | 52,00

Sancerre Blanc | Dom. D-L Villaudière | Loire | FR | 58,75

Pouilly-Fumé | Domaine Champeau | Loire | FR | 58,75

GRAND, COMPLEX & POWERFULL

Bernardus | Chardonnay | Californië | USA | 49,50

Chenin Blanc | Old Vine | Du Toitskloof Quest | Breede Rivier | ZA | 51,50

Roero Arneis | Gianni Gagliardo | Piemonte | IT | 53,50

Bourgogne Blanc | Domaine Boussard | Vieilles Vignes | FR | 58,75

Grüner Veltliner | Waldschütz | Scheiben 10TW | AT | 69,00

Châteauneuf-du-Pape Blanc | Domaine Saint Gayan | Rhône | FR | 69,50

Chardonnay Goud | Wijnkasteel Genoels-Elderen | BE | 75,00

Chablis Premier Cru | Montmains | Maison de la Chappelle | Bourgogne | FR | 87,00

Condrieu | Martin Clerc | La Roncharde | Rhône | FR | 94,50

Meursault | Terre de Velle | Bourgogne | FR | 123,00

Chassagne - Montrachet | Terre de Velle | La Platière | Bourgogne | FR | 133,75

Corton-Charlemagne Grand Cru | Vincent Girardin | Cote de Baume | FR | 454,75

Bienvenues-Bâtard-Montrachet Grand Cru | Vincent Girardin | FR | 743,75

RODE WIJN | fles

SMOOTH & EASY GOING

Spätburgunder | Fritz Walter | Trocken | Pfalz | DE | 45,00

Blauer Zweigelt | Waldschütz | Fels am Wagram | AT | 47,00

LIGHT & ELEGANT

Bourgogne Rouge | Laleure Piot | Bourgogne | FR | 61,00

GRAND, COMPLEX & POWERFULL

Châteauneuf-du-Pape | Domaine Saint Gayan | Rhône | FR | 72,75

Margaux | Château La Fortune | Bordeaux | FR | 72,75

Amarone della Valpolicella | Balerin | DOCG | Organic | IT | 72,75

Barolo | Gianni Gagliardo | DOCG | Piemonte | IT | 80,00

Pomerol | Clos Beauregard | Bordeaux | FR | 83,50

SOUL
BEACH RESTAURANT
DINNER
vanaf 17.00

To start or alongside drinks

OYSTERS & SNACKS

Brood | 9,50
hangop | tarator | olijfolie

Oesters Gillardeau | 3 stuks 15,00 | 6 stuks 30,00
+ kaviaar Ocietra | 10g | 27,00

Garnalen Croquettes Holtkamp | 9,50
2 stuks | limoen mayonaise

Bitterballen | 9,50
8 stuks | mosterd-honing mayonaise

Kaastengels | 10,50
8 stuks | sriracha mayonaise

Kimchi mini kroket | 10,50 | **vegan**
5 stuks | miso mayonaise

French fries | 5,95

Kind to the planet, good for the SOUL

SOUP

served with pita bread

Healthy Harira | 14,50 | **vegan**
kikkerwerten | bleekselderij | tomaat | peen | look |
harrissa | raz el hanout | chili

SALAD

served with pita bread

SOUL Bowl | 23,50 | **vegan**
aubergine | burnt ends cauliflower | biet | kimchi | padron |
cottage cheese | druiven | amandel | Saint Germain vinaigrette



scan for the English
& German menu

Timeless favourites

CLASSICS

to share, to connect or keep it to yourself

Padron pepers | 11,50
zeezout

Oeuf mayonnaise | 5,50
+ kaviaar Ocietra | 10g | 27,00

Terrine de foie gras | 21,50
brioche

Zeebaars 'Crudo' | 17,00
crispy seaweed chilli | Saint German vinaigrette

Gerookte paling | 16,00
brioche | bieslook | aardappelkaantjes

*To share
Choose 2/3*

MEZZE

to share, to connect or keep it to yourself

Hummus | 14,50 | **vegan**
tahina | kruiden | olijfolie

Tuna salad | 15,50
pickles | appel | chips

'Burnt End' Cauliflower | 15,50 | **vegan**
tarator | chutney | pijnboompitten

Jaffa | 15,50 | **vega**
biet | druif | hangop | geschaafde ricotta

Herzl | 15,50 | **vegan**
aubergine | miso | gember | chili | cottage cheese

Labneh | 15,50 | **vega**
druif | pistache | kimchi

Losse pita | 3,00

Larger plates

MAINS

to share, to connect or keep it to yourself

Catch of the day | dagprijs

Sole Meunière | dagprijs
ponds tong | beurre noisette | citroen

Big Easy SOUL Burger | 23,50
black angus | old cheddar | Mississippi comebacksaus

Lams procureur | 29,95
bieslook | aardappelkaantjes | roos-kardemon

Poussin | 28,50
unagi lak | kruidensalsa

Steak au Poivre | 29,95 | *classic*

Dry aged Cote de Boeuf "Simmentaler" | 105,00
bordelaise saus | 850 gram

VEGETABLES

plant based

'Burnt end' Cauliflower | 24,50 | **vegan**
tarator | mango chutney | pijnboompitten

Calçots | 25,50 | **vega**
hummus | ei | crispy seaweed chilli

To finish

DESSERTS

Chocolade tahin mousse | 13,00

Reblouchon | verveine | brioche | 14,00

Soft serve | olijfolie | 8,00

Soft serve | framboos | 10,00

Macaron | 2,00



scan for the allergen list