

Lunch

(TOT 16U / TILL 16H)

SANDWICHES

Geitenkaaskroketjes op brioche met zwarte truffelhoning	14, ⁵⁰
<i>Goat cheese croquettes on brioche with black truffle honey</i>	
Hollandse garnalenkroketjes op brioche met whiskyroom en little gem	16, ⁵⁰
<i>Dutch shrimp croquettes with whiskey cream and little gem on brioche bun</i>	
Carpaccio op zuurdesembrood met pecorino romano, pijnboompitten en zwarte truffelmayonaise	16, ⁵⁰
<i>Carpaccio on sourdough bread with pecorino romano, pine nuts and black truffle mayonnaise</i>	
Clubsandwich kip	16, ⁵⁰
<i>Clubsandwich chicken</i>	
Clubsandwich gerookte zalm	19, ⁵⁰
<i>Clubsandwich smoked salmon</i>	
Philly cheesesteak sandwich	23, ⁵⁰
Beef burger op brioche met boerencheddar, tomatenrelish en verse friet	24, ⁵⁰
<i>Beef burger on brioche, farmhouse cheddar, tomato relish and fresh fries</i>	

SOEP / SOUP

Oosterse vissoep met mosselen en groene kruidenolie	16, ⁵⁰
<i>Oriental fish soup with mussels and green herb oil</i>	

SALADE / SALAD

Salade met warme geitenkaas, walnoot en honing	17, ⁵⁰
<i>Salad with melted goat cheese, walnut and honey</i>	
Caesersalade met gegrilde kip, krokant rookspek en gepocheerd ei	17, ⁵⁰
<i>Caesar salad with grilled chicken, crispy smoked bacon and poached egg</i>	
Salade met zacht gegaarde zalm en roergebakken gamba's	19, ⁵⁰
<i>Salad with slow cooked salmon and stir-fried prawns</i>	
Poké bowl met gebakken tofu, avocado, komkommer, edamame, goma dofu, wakame en sesamzaadjes	19, ⁵⁰
<i>Poke bowl with fried tofu, avocado, cucumber, edamame, goma dofu, wakame and sesame seeds</i>	
Poké bowl met zalm, tonijn, avocado en sesamolie	24, ⁵⁰
<i>Poke bowl with salmon, tuna, avocado and sesame oil</i>	

Sushi

DRAGON ROLLS 8 ST / PCS

- Green dragon *Krokante garnalen met avocado topping / Ebi katsu with avocado topping* **27,00**
Japanese mayonaise, unagi, fried onion, furikake and ikura
- Pink dragon *Krokante garnalen met zalm topping/ Ebi katsu with salmon topping* **28,00**
Spicy mayonaise, unagi, fried onion, togarashi and cavolo nero
- Bull dragon *Krokante garnalen met wagyu beef topping / Ebi katsu with wagyu topping* **35,00**
Spicy mayonaise, unagi, fried onion, togarashi and cavolo nero

URAMAKI ROLLS 8 ST / PCS

- Buddha Maki **21,00**
Tempura van groene asperges / avocado / rode ui / mayo van wasabi / okonomiyaki / cavolo nero
Tempura fried green asparagus/ avocado / red onion / wasabi mayo / okonomiyaki / cavolo nero
- Unagi Maki **25,00**
Roomkaas / rode peper / walnoot / komkommer / paling / unagisaus / palmkool
Cream cheese / red pepper / walnut / cucumber / eel / unagi sauce / cavolo nero
- Vulcano **26,00**
Zalmtartaar / komkommer / avocado / Japanse mayo / furikake / palmkool / sesamzaadjes
Salmon tartare / cucumber / avocado / Japanese mayonnaise / furikake / cavolo nero / sesame seeds
- Spicy Tuna **26,00**
Tartaar van geelvintonijn /zoete puntpeper /sriracha-chilidressing / furikake / chips van chilipeper
yellowfin tuna tartar / sweet red pepper /sriracha-chili dressing / furikake / chili pepper chips
- Californication **26,50**
Koningskrab / roomkaas / tempura van grote tijgergarnalen / sriracha-chilidressing / sesamzaadjes
king crab / cream cheese / tempura fried black tiger shrimps / sriracha-chili dressing / sesame seeds

NIGIRI 5 ST / PCS

- Zalm nigiri **17,50**
Zalm / unagi / spicy mayo / togarashi / cavolo nero
Salmon / unagi / spicy mayonnaise / togarashi / cavolo nero
- Paling nigiri **18,50**
Paling / unagi / roze peper/ cavolo nero
Eel/ unagi/ pink pepper/ cavolo nero
- Geelvintonijn nigiri **19,50**
Geelvintonijn / mayo van wasabi / truffel / bieslook
Yellowfin tuna / wasabi mayonnaise / truffle / chives
- Beef nigiri **20,50**
Bavette / foie gras / unagi / lente-ui
Beef / foie gras / unagi / spring onion
- Proefplateau nigiri 8 st **34,00**
Tasting platter 8 pcs

To Start or to Share

KAVIAAR / CAVIAR

Imperial (10 gr.)	45,00
Imperial (30 gr.)	125,00

OESTERS / OYSTERS (6 ST / 6 PCS)

Fine de Claire	28,00
Belle Isle	30,00
Umami	32,00
Proefbord / tasting platter	30,00

SEAFOOD

Inktvis karaage	14,50
<i>Squid karaage</i>	
Crispy gamba's	15,50
<i>Crispy prawns</i>	
Gamba's in knoflookroom	17,50
<i>Prawns with garlic cream</i>	
Tonijn tataki met ponzu	17,50
<i>Tuna tataki with ponzu</i>	
Tonijntartaar	17,50
<i>Tuna tartare</i>	
Ceviche van coquille met mango, komkommer, radijs en limoensap	18,50
<i>Scallops ceviche with mango, cucumber, radish and lime juice</i>	
Gebakken octopus	24,50
<i>Pan-fried poulpe</i>	

SQUARE '47 SIGNATURE SASHIMI

Geelvintonijn / Hokkaido coquilles / Noorse zalm	27,50
<i>Yellowfin tuna / Hokkaido scallops / Norwegian salmon</i>	

To Start or to Share

VLEES / MEAT

Gyoza met kip	14, ⁵⁰
<i>Gyoza with chicken</i>	
Yakitori	14, ⁵⁰
Steak tartare	15, ⁵⁰
Beef tataki met ponzu	15, ⁵⁰
<i>Beef tataki with ponzu</i>	
Crispy chicken	15, ⁵⁰
Gemarineerde lamskoteletjes met pompoencrème	16, ⁵⁰
<i>Marinated lamb chops with pumpkin cream</i>	
Pata negra	17, ⁵⁰
Carpaccio met zwarte truffelmayonaise, pijnboompitten en pecorino romano	17, ⁵⁰
<i>Carpaccio with black truffle mayonnaise, pine nuts and pecorino romano</i>	
Wagyu beef sliders	26, ⁵⁰
Brioche McFoie met steak tartare en gebakken ganzenlever	28, ⁵⁰
<i>Brioche McFoie with steak tartare and pan-baked foie gras</i>	

VEGA

Sweet corn tempura	13, ⁵⁰
Bruschetta met pruimtomaat en avocado	13, ⁵⁰
<i>Bruschetta with pomodori and avocado</i>	
Portobello gevuld met roquefort	13, ⁵⁰
<i>Portobello stuffed with roquefort</i>	
Geitenkaaskroketjes op brioche met zwarte truffelhoning en little gem	14, ⁵⁰
<i>Goat cheese croquettes with black truffle, honey and little gem</i>	
Tempura vegetables	14, ⁵⁰
Burrata Caprese	17, ⁵⁰

NIEUW
BIJ SQUARE '47

Share menu

Experience our best
signature dishes!

5 GANGEN

€ 85,- P.P. VANAF TWEE PERSONEN
TE BESTELLEN TIJDENS LUNCH EN DINER

BIJPASSEND
WIJNARRANGEMENT
€ 45,- P.P.

Hoofdgerechten / Main dishes

VLEES / MEAT

Lady steak 150 gr.	27, ⁵⁰
Steak 250 gr.	37, ⁵⁰
Rack of lamb with a pistachio herb crust, pumpkin cream and grilled green asparagus	47, ⁵⁰
Chateaubriand 450 gr.	77, ⁵⁰
Wagyu A5, 125 gr.	87, ⁵⁰

SEAFOOD

Kabeljauw in kruidenkorst	27, ⁵⁰
<i>Cod in herb crust</i>	
Zalmmoot Asian style	27, ⁵⁰
<i>Skin-fried salmon, prepared in Asian style</i>	
Tonijn steak	34, ⁵⁰
<i>Tuna steak</i>	
Hele zeebaars uit de oven	38, ⁵⁰
<i>Whole sea bass from the oven</i>	
Hele kreeft Square '47 style	55, ⁵⁰
<i>Whole lobster Square '47 style</i>	

VEGA

Groene curry met kokos, pompoencrème en tempeh	24, ⁵⁰
<i>Green curry with coconut, pumpkin cream and tempeh</i>	
Roergebakken noedels met tofu en groenten	24, ⁵⁰
<i>Stir-fried noodles with tofu and vegetables</i>	
Saffraanrisotto met geitenkaas, groene asperge, doperwt en walnoot	24, ⁵⁰
<i>Saffron risotto with goat cheese, green asparagus, green pea and walnut</i>	

BIJGERECHTEN / SIDES

Verse friet	6, ⁵⁰
<i>Fresh fries</i>	
Zoete aardappelfriet met zwarte truffelmayonaise	7, ⁵⁰
<i>Sweet potato fries with black truffle mayonnaise</i>	
Loaded fries	9, ⁵⁰
<i>Sweet potato fries with pecorino romano, black truffle mayonnaise and spring onion</i>	
In roomboter gebakken groenten	7, ⁵⁰
<i>In butter baked vegetables</i>	

SAUZEN / SAUCES

Truffelroomsaus	4, ⁵⁰
<i>Creamy truffle sauce</i>	
Pepersaus	4, ⁵⁰
<i>Pepper sauce</i>	
Champignonsaus	4, ⁵⁰
<i>Mushroom sauce</i>	

Desserts

Crème brûlée met kaneelijs	13, ⁵⁰
<i>Crème brûlée with cinnamon ice cream</i>	
Calamansi cheesecake	14, ⁵⁰
Pornstar bomb met vanille crème , passievrucht en pistache	15, ⁰⁰
<i>Pornstar bomb with vanilla cream, passionfruit and pistachio</i>	
Amarena Alaska	16, ⁵⁰
Dame blanche Square '47 style	21, ⁵⁰
Kaasplank met bijpassende garnituren	21, ⁵⁰
<i>Cheese platter</i>	

SPECIALE KOFFIES / SPECIAL COFFEES

Koffie of thee compleet / coffee or tea complete	9, ⁵⁰
Spanish coffee	13, ⁵⁰
Italian coffee	13, ⁵⁰
Irish coffee	13, ⁵⁰
French coffee	13, ⁵⁰