

LUNCH

12.00 - 15.00

SALADS

Gado gado telur katjang sauce ✓	10.50
Goat cheese grilled veggies honey-mustard ✓	11.00
Tuna wakame miso mayonnaise	12.50
Ceasar salad crayfishtails anchovies	11.50
Marinated sirloin mushrooms pesto	12.50

OPEN SANDWICHES

WHITE OR BROWN

Crispy chicken pickled cucumber chillisauce 🌶️	7.95
Smashed avocado poached egg ✓	7.50
Steak sundried tomatoes chimichurri	9.95
Old cheese fig compote pickled onions ✓	6.50
2 Kroketten wholegrain mustard	7.50

ALL DAY PASTRIES BY TAART-ENZO

Cheesecake	6.50
Apple pie	4.95
Carrotcake	6.50

SNACKS

15.00 - 22.00

Olives	4.50
Bitterballen 6	6.00
Cheese fingers 6	6.00
Chicken wings 6 🌶️	7.50
Springrolls 3	8.50
Cheeseplatter	10.50
Charcuterie	13.50

PRIVATE DINING / CELEBRATIONS

We can host up to 50 people.
Host your birthday, marriage or end of year celebration at Bite Me! Ask your waiter for details and possibilities.

DINNER

17.00 - 22.00

DISHES

Sashimi chuka wakame miso mayonnaise	12.50
Marinated sirloin mushrooms pesto	11.50
Thai chicken salad mango chilli lime dressing	12.00
Gado gado telur katjang sauce ✓	10.50
Holy Ravioli ✓	9.75
Stuffed baby squid chorizo tomato chutney	12.00
Grilled tuna steak antiboise	11.50
Lamb chops harissa-yoghurt 🌶️	11.00
Steak chimichurri	11.50
Grilled veggies	4.95
Roasted potatoes	4.95
Chocolate fondant	8.00
Cheesecake	6.50
3 Carefully selected cheeses by Ed Boele	10.50

BITE ME! BLACK BOX

36.50

Chef's Selection

to be ordered per person
4 courses [including bread and dips & truffle fries]

BITE ME! ALL DAY

Soto ayam traditional Indonesian chicken soup	8.50
Duck bao Peking duck hoysin-honeysauce [2 pcs]	11.50
Pad thai vegetables cashew ✓ 🌶️	9.50
Mushroom risotto Parmesan cheese truffle ✓	9.75
Slider duo beef & chicken	10.50
Truffle fries Parmesan cheese truffle-oil	5.50



WINES



WHITE WINES

ESP Viejo Marchante Verdejo Light and refreshing Verdejo from Valdepeñas. Ideal as an aperitif.	3,90 / 19,95
ESP Chispas Macabeo-Chardonnay Mellow and subtle Chardonnay. Easy to drink, fresh and a bundle of fruit.	4,50 / 22,50
CHL Lemu Sauvignon Blanc Intense aroma's of grass and green apple. Very nice acidity and long finish.	5,00 / 25,00
SA Bellow's Rock Chenin blanc Lean and "easy to drink" Chenin. Fresh pear on the nose and nice minerality.	6,00 / 30,00
AUT Weingut Loimer Crüner Veltliner Green and spicy, white pepper. Delicate wine with a nice acidity.	7,00 / 35,00
ITA Feliciano Felugan Trebbiano Fresh and elegant. Super aperitif. Best white Lugano has to offer!	7,50 / 37,50

ROSÉ WINES

ESP Viejo Marchante Tempranillo Rosado Lovely coloured rosé with lots of red fruits and a light character.	5,00 / 25,00
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RED WINES

ESP Viejo Marchante Garnacha Subtle and smooth Garnacha. Hints of clove and ripe plums.	3,90 / 19,95
FRA St. Felix Rouge Merlot Elegant and aromatic Languedoc red. Spicy and smooth.	4,50 / 22,50
ESP Olivares Monastrell Dark fruits and hints of spices. Very intense and powerful.	5,50 / 27,50
ITA Ilauri Bajo Montepulciano d'Abruzzo Vanilla and cherry-aromas dominate this wine. Soft and low in tannins.	6,50 / 32,50
AUS Wirra Wirra Adelaide Shiraz Complex and intense shiraz. Powerful structure and nice tannins.	7,50 / 37,50
ARG Altos Las Hormigas Classico Malbec A languorous seduction packed with ripe fruits, violets, liquorice and chocolate.	7,90 / 39,50