

*Blue Pepper offers you a culinary journey
through the different islands of Indonesia,
her classic as well as contemporary kitchens.
Welcome!*

We recommend our signature cocktail – OMG – to start your culinary adventure

With Oriental spices, ginger, mint and prosecco / alcohol-free

10 / 8

On the Menu ...

Rijsttafels

*A rijsttafel is a tasting menu showcasing dishes from different parts of Indonesia.
All the items listed on the menu are served in small portions, you don't have to choose specific
dishes.*

The Sultan and I – The Vibe of Contemporary Java

The Sultan and Fish – Fish and Seafood, The Vibe of Bali

The Tiger – Our Progressive Vegan Menu

Go Local – The Dutch Adaptation of the Rijsttafel

And...A la carte Options

The Sultan and I – The Vibe of Contemporary Java

Wine Arrangement

A tasting menu showcasing dishes from different parts of Indonesia.
All the items listed below are served in small portions and in 4 courses.

1st Course

Goose lumpia, clove and cinnamon sauce
Soft shell crab
Tropical fruit, spicy tamarind and palm sugar sauce

Prosecco di Valdobbiadene,
Veneto, Italy - **or** -
Champagne Ayala,
Brut Majeur, France

2nd Course

Lamb satay, soy-lime sauce
Chicken satay, peanut-chili sauce
Curried jackfruit satay

Markus Molitor,
Riesling, Haus Klosterberg
Mosel, Germany

3rd Course

Spicy prawns, red blado sauce
Rendang of beef, classic slow-cooked Indonesian stew
Wild guinea fowl, rudjak sauce
Steamed vegetables with roasted coconut
Pickled vegetables in Asian vinaigrette

Poderi Angelini,
Primitivo di Manduria
Puglia, Italy

4th Course

Electric stimulations
Cold bath of orange blossom
Blueberry and violet panna cotta, pomegranate coulis
White chocolate snow

Chateau Violet,
Sauternes, France

Rijsttafel: 46,50

Wines 3-/4-glasses: 24/31
With Champagne: 34/41

The Sultan and Fish – The Vibe of Bali

Wine Arrangement

A classic 4-course dinner based on fish, seafood and vegetable dishes. (no meat)

All the items listed below are served in small portions and in 4 courses.

1st Course

Smoked eel, ginger and palm sugar
Beetroot, red rice
Tropical fruit, spicy tamarind and palm sugar sauce

Prosecco di Valdobbiadene,
Veneto, Italy - **or** -
Champagne Ayala,
Brut Majeur, France

2nd Course

Scallop, orange and cashew nut sauce
Soft-shell crab
Sea greens

Mar de Frades,
Albariño
Rias Baixas, Spain

3rd Course

Spicy prawns, red blado sauce
Hake in a spicy Balinese sauce
Haricots verts with dried tiny shrimps
Steamed vegetables with roasted coconut
Pickled vegetables in Asian vinaigrette

Weinhof Grill,
Grüner Veltliner "Scheiben"
Donauland, Austria

4th Course

Electric stimulations
Cold bath of orange blossom
Blueberry and violet panna cotta, pomegranate coulis
White chocolate snow

Chateau Violet,
Sauternes, France

Rijsttafel: 49,50

Wines 3-/4-glasses: 24/31
With Champagne: 34/41

The Tiger



Wine Arrangement

A progressive 4-course vegan menu.

All the items listed below are served in small portions and in 4 courses.

1st Course

Beetroot and red rice
Rudjak sauce, cloves, ginger and palm sugar

Prosecco di Valdobbiadene,
Veneto, Italy

- or -

Champagne Ayala
Brut Majeur, France

2nd Course

Spicy pumpkin soup with coconut milk

Weinhof Grill,
Grüner Veltliner "Scheiben"
Donauland, Austria

3rd Course

Jackfruit curry Javanese style
Creamy coconut tofu Balinese style, with vegetables
A medley of mushrooms, lemongrass, and polenta
Tangy fresh salad of veg, daikon, and nutty toppings

Mar de Frades,
Albariño
Rias Baixas, Spain

4th Course

Electric stimulations
Cold bath of orange blossom
Avocado and lime mousse, crumbles
Selection of exotic sorbets

Chateau Violet,
Sauternes
France

Rijsttafel: 44,50

Wines: 3-/4-glasses: 24/31

With champagne: 34/41

Go Local – The Dutch Adaptation of the Rijsttafel

Usual Drinks to go with it

The typical “Indo” rijsttafel that you find everywhere in the Netherlands –
...a lot of small dishes served all at once to fill up the table, ...and your stomach,
...and very modestly priced -
is a Dutch invention and a leftover from the colonial experience.

Most of us locals just can't get enough of it.
Indonesians in Indonesia never eat anything like this, but you might love it!

- *The Dutch rijsttafel is for the entire table only*
- *Not possible to order this rijsttafel in combination with our other multi-course menus*
- *One order of the Dutch rijsttafel may not be shared by two or more persons*

Lamb satay, soy-lime sauce

Chicken satay, peanut-chili sauce

Curried jackfruit satay

Tropical fruit, spicy tamarind and palm sugar

Chicken, mild, coconut milk and lemongrass – ayam opor

Spicy prawns, Sumatran red sauce – udang blado

Spicy rendang of beef, classic slow-cooked Indonesian stew

Creamy Balinese curry of tofu

Steamed vegetables with roasted coconut - urapan

Pickled vegetables in Asian vinaigrette - acar

Emping and Krupuk

Serundeng

Plenty of White Rice

Spekkoek – a kind of Dutch-Indonesian cake, contains dairy

Heineken Dutch beer

Bintang Indonesian beer

Spicy wines are also fine!

Still Hungry? ...Ask for more food!

Rijsttafel: 37,50 per person

Heineken Dutch beer: 3,75

Bintang Indonesian beer: 5

“**Spekkoek** is a type of Indonesian layer cake. It was developed during colonial times in the Dutch East Indies. The firm-textured cake is an Indo (Dutch-Indonesian) version of the European multi-layered spit cake ...it contains a mix of Indonesian spices, such as cardamom, cinnamon, clove, mace and anise. The cake is made of flour and yolk.” (from [Wikipedia](#)).

A la Carte Options

First Courses

Soft-shell crab, fresh tropical fruit salad in spicy dressing	14
Scallop, orange and macadamia nut sauce, sea greens	15
Smoked eel, beetroot, red rice, ginger and palm sugar sauce	15
A museum of chicken, lamb, and curried jackfruit satays, different sauces	15
Lamb satay, soy-lime sauce	16
Goose lumpia, clove and cinnamon sauce	14

Main Courses

Wild guinea-fowl, rudjak sauce, tropical fruit, spicy tamarind and palm sugar sauce	22
Spicy prawns, red blado sauce	22
Hake in a classic Balinese sauce, haricots verts with dried shrimps, pickled veg	24
Rendang of beef, classic slow-cooked Indonesian stew	22
Creamy coconut and tofu with vegetables, mushrooms, and polenta	18

(all served with rice, steamed vegetables with roasted coconut, pickled vegetables)

Desserts

Avocado-lime mousse, fresh fruit, crumbles and assortment of exotic sorbets (vegan)	12
Blueberry and violet panna cotta, pomegranate coulis, white chocolate snow, orange blossom ice cream	12