

'a passion for various, special dishes to share,  
taste and experience'

at envy there are no starters, main courses and desserts,  
but a selection of special dishes, inspired by the authentic delicacy shops you can find  
in the small streets of southern european cities such as rome, madrid and barcelona.



## charcuterie – cold cuts

brood met huisgemaakte boter <i>bread with homemade butter</i>	6 <sup>00</sup>
prosciutto di umbrië (40grams) <i>salted raw ham from perugia. aged 16 to 18 months.</i>	8 <sup>00</sup>
salami tartufo (30 grams) <i>with a touch of summer truffels</i>	7 <sup>00</sup>
pata negro cebo, paleta gran seleccion (40grams) <i>world famous dried ham from the schoulder. has a slighty nutty flavour</i>	10 <sup>00</sup>
cecina de leon I.G.P. (40 grams) <i>smoked and dried beef of the hindlimb</i>	7 <sup>50</sup>
brand & levie (30 grams) <i>dutch sausage, dried with pistachio</i>	6 <sup>50</sup>

## 2 course lunch menu 22<sup>50</sup>

steak tartar, blauwe bes, feta steak tartar, blue berries, feta
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<i>extra course 13<sup>00</sup></i> scheermessen, passievrucht, wasabi razorclams, passionfruit, wasabi
schol, mais, chili plaice, corn, chili
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<i>extra course 14<sup>50</sup></i> dubbeldoel koe, artisjok, olijf dual-purpose cow, artichoke, olive
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<i>extra course 9<sup>00</sup></i> citroen, granny smith, peterselie lemon, granny smith, parsley

## cheese

served with bread and compotes

pierre robèrt, seine et maine (fra) <i>cow, white mold, soft triple cream, unpasteurized</i>	4 <sup>50</sup>
petit meje mi, midi pyrenees (fra) <i>cow &amp; goat, soft, raw milk</i>	4 <sup>50</sup>
echourgnac aux noix, perigord (fra) <i>cow, hard, aged with walnut liqueur, pasteurized</i>	5 <sup>00</sup>
boeren gatenkaas, bodengraven (nl) <i>cow, hard, raw milk</i>	4 <sup>50</sup>
tallegio d.o.c., lombardi (ita) <i>cow, soft, red mold, raw milk</i>	4 <sup>50</sup>
langres, champagne-bourgogne (fra) <i>cow, soft, raw milk</i>	5 <sup>00</sup>
saint agur, auvergne (fra) <i>cow, hard, pasteurized</i>	5 <sup>00</sup>
bleu de basque, french basque country (fra) <i>cow, hard, pasteurized</i>	5 <sup>00</sup>

For reservations don't hesitate to call +31 20 344 64 07 or visit [www.envy.nl](http://www.envy.nl)