

## STARTERS

<b>SOTO AJAM</b>	€ 4,00
Chicken soup with pieces of chicken, bean sprouts, egg, leek and glass noodles.	
<b>LOEMPIA SEMARANG</b>	€ 5,00
Two spring rolls filled with young bamboo, chicken and carrot, served with a sauce of peanuts, pepper and vinegar.	
<b>PANGSIT GORENG</b>	€ 5,00
Deep fried dumplings filled with a combination of prawns and chicken, served with a ginger-tomato sauce.	
<b>BAKWAN TAHOE</b>	€ 4,00
Deepfried 'cakes' with tofu, egg, leek and corn.	
<b>OTEH OTEH</b>	€ 4,00
Indonesian Tempura of vegetables, served with soya dressing.	
<b>KANTJIL SEDAP** (price for two pers.)</b>	€ 15,00
Combination of Loempia Semarang, Pangsit Goreng, Bakwan Tahoe, Oteh Oteh and Katjang Goreng.	

DISHES  
CREATE YOUR OWN MENU

<b>NASI/BAMI</b>	
<b>NASI POETIH*</b>	€ 3,00
Steamed white rice.	
<b>NASI GORENG*</b>	€ 4,00
Fried rice.	
<b>NASI KOENING*</b>	€ 5,50
Steamed yellow rice spiced with curcuma.	
<b>LONTONG*</b>	€ 3,00
Sticky rice 'cakes'.	
<b>BAMI GORENG</b>	€ 4,50
Fried noodles.	

## VEGETABLES

<b>SAJOER LODEH</b>	€ 5,50
Cabbage, carrot and green beans in a coconut stock.	
<b>SAMBAL GORENG LABOE SIAM</b>	€ 5,50
Indonesian pumpkin, beans and cabbage in coconut and sambal sauce.	
<b>SAMBAL GORENG BOONTJES</b>	€ 5,00
Green beans and sweet corn in coconut and sambal sauce.	
<b>BROCCOLI TJAMPOER</b>	€ 6,00
Stir fried broccoli, pepper, carrot and mushrooms.	
<b>GADO GADO*</b>	€ 7,00
Steamed green beans, cabbage and bean sprout. Served with tofu, egg, potatoe, Kroepoek and a warm peanut dressing.	
<b>KREDOK*</b>	€ 6,00
Salad of cabbage, Indonesian pumpkin, corn and catjang peas with a cold fresh peanut dressing and Emping.	
<b>SELADA NANAS*</b>	€ 6,00
A salad of pineapple, cucumber and bean sprouts with a cold spicy peanut dressing.	
<b>ROEDJAK MANIS*</b>	€ 6,50
Fruit salad with mango, papaya, cucumber, and sweet potatoes in a sauce of sambal, tamarind and Javanese palmsugar syrup.	
<b>PEPESAN DJAMOER</b>	€ 6,50
Spicy dish, with different kinds of mushrooms, steamed in a banana leaf.	
<b>ATJAR KETIMOEN*</b>	€ 3,00
Pickled cucumber.	
<b>ATJAR TJAMPOER*</b>	€ 2,50
Pickled cabbage and pepper.	

## BEEF

<b>RENDANG</b>	€ 6,50
Beef marinated in a mild spicy coconut sauce.	
<b>DAGING ROEDJAK</b>	€ 6,50
Beef in a spicy coconut sambal sauce.	

## PORK

<b>SMOOR BABI</b>	€ 6,50
Sweet pork, braised in onions, clove, nutmeg and soya dressing.	
<b>BABI PANGANG</b>	€ 7,00
Marinated, grilled pork with a ginger-tomato sauce.	

## CHICKEN

<b>AJAM SMOOR</b>	€ 7,00
Drumsticks braised in onions, with clove, nutmeg and soya dressing.	
<b>AJAM PANGANG KETJAP PEDIS</b>	€ 7,50
Grilled drumsticks marinated in a soya dressing with peanuts.	
<b>AJAM GORENG PAZRI NANAS*</b>	€ 7,00
Deep fried drumsticks with a pineapple chutney.	
<b>AJAM RITJA</b>	€ 7,50
Chicken breast in a spicy sauce of tomato, pepper and sambal.	
<b>AJAM SEREH PEDIS</b>	€ 7,00
Small drumsticks in a spicy tomato-lemongrass sauce.	

## FISH

<b>IKAN BOEMBOE BALI</b>	€ 8,00
Fried mackerel in a typical Balinese spiced pepesaloya dressing.	
<b>PEPESAN OEDANG</b>	€ 9,90
Spicy shrimps wrapped and steamed in a banana leaf.	
<b>SAMBAL GORENG PETEH OEDANG</b>	€ 9,90
Shrimps with peteh beans in a sambal sauce.	

## EGG

<b>SAMBAL GORENG TELOR</b>	€ 2,50
Two half eggs in a spicy coconut sauce.	
<b>DADAR ISI*</b>	€ 5,00
Omelet filled with vegetables and gingertomato sauce.	
<b>ORAK ARIK</b>	€ 5,50
Stir fried cabbage, paprika and eggs.	
<b>TAHOE TELOR*</b>	€ 7,00
Omelet stuffed with tofu served with bean sprout, cabbage and soya dressing.	

## SATE

<b>SATE BABI*</b>	€ 6,00
Three pork kebabs with a peanut sauce.	
<b>SATE AJAM*</b>	€ 7,50
Three chicken kebabs with a peanut sauce.	
<b>SATE AJAM SOYA</b>	€ 7,50
Three chicken kebabs with a soya dressing.	
<b>SATE KAMBING*</b>	€ 8,50
Three lamb kebabs with a soya dressing.	
<b>SATE IKAN*</b>	€ 7,50
Three white fish fillets kebabs with a soya dressing.	
<b>SATE OEDANG*</b>	€ 9,90
Chinese prawn kebabs with a soya dressing.	
<b>SATE TAHOE TEMPEH*</b>	€ 5,00
Three kebabs of tofu and tempeh with a soya dressing.	

## SIDE DISHES

<b>KROEPOEK*</b>	€ 3,00
Prawn crackers.	
<b>EMPING*</b>	€ 3,00
Vegetarian crackers of belindjo nuts.	
<b>SATESAUCE*</b>	€ 2,00
Peanut sauce.	
<b>SEROENDENG</b>	€ 2,50
Grated and roasted coconut with peanuts.	
<b>SAMBAL GORENG KENTANG*</b>	€ 2,50
Sweet fried potato chips dipped in Javanese palmsugar syrup and sambal.	
<b>KATJANG GORENG</b>	€ 2,50
Stir fried peanuts and cashew nuts with garlic and lemongrass.	

## RAMES

A complete dish based on rice or noodles together with Rendang, Smoor Babi, Sajoer Lodeh, Sate Babi, Atjar Ketimoen, Seroendeng, s.g. Kentang, s.g. Telor and Kroepoek, served on a plate.

<b>NASI RAMES</b>	€ 14,00
Nasi Poetih (steamed white rice) based.	
<b>NASI GORENG RAMES</b>	€ 15,00
Nasi Goreng (fried rice) based.	
<b>BAMI GORENG RAMES</b>	€ 15,50
Bami Goreng (fried noodles) based.	
<b>NASI KOENING RAMES</b>	€ 16,50
Nasi Koening (steamed yellow rice) based.	
<b>LONTONG RAMES</b>	€ 14,00
Lontong (rice cakes) based.	

<b>NASI GORENG KANTJIL</b>	€ 12,50
Nasi Goreng with two Sate Babi, Daging Roedjak, Orak Arik, Atjar Ketimoen and Kroepoek.	

<b>BAMI GORENG KANTJIL</b>	€ 14,00
Bami Goreng with two Sate Babi, Daging Roedjak, Orak Arik, Atjar Ketimoen and Kroepoek.	

<b>NASI RAMES VEGETARISCH</b>	€ 14,00
Nasi Poetih with s.g. Boontjes, Atjar Ketimoen, Orak Arik, Seroendeng, s.g. Kentang, Emping and a choice between Kredok or Tahoe telor.	

## RIJSTTAFELS

A selection of various specialties, served in small bowls and platters.

Kantjil & de Tijger has made a selection of four different kinds of rijsttafels: (price for two pers.)

## 'BATAVIA' € 47,50

Nasi Poetih, Sate Ajam, Sate Babi, Rendang, Ayam Pangang Ketjap Pedis, Sajoer Lodeh, Gado Gado, Atjar Ketimoen, s.g. Telor, Seroendeng and Kroepoek.

## 'KANTJIL' € 52,50

Nasi Poetih, Sate Babi, Sate Ikan, Daging Roedjak, Pepesan Oedang, Kredok, Sajoer Lodeh, Sajoerian Harian, s.g. Kentang, s.g. Telor, Seroendeng and Kroepoek.

## 'MATJAN' € 59,50

Nasi Koening, Sate Ajam, Sate Oedang, Daging Roedjak, Ayam Goreng Pazri Nanas, Ikan Boemboe Bali, s.g. Boontjes, s.g. Laboe Siam, Selada Nanas, s.g. Kentang, s.g. Telor, Seroendeng and Kroepoek.

## 'VEGETARIAN' € 49,50

Nasi Koening, Sate Tahoe Tempeh, Oteh Oteh, Dadar Isi, Selada Nanas, s.g. Laboe Siam, Pepesan Djamoer, Roedjak Manis, Tahoe Telor, s.g. Boontjes, Atjar Ketimoen, s.g. Kentang en Emping.

\*Gluten free.

\*\* Suggestion: The Kantjil Sedap is in combination with the rijsttafel 'Batavia', 'Kantjil' or 'Matjan' € 13, 50.

Feel free to ask our waiters for advice.

## DESSERT

<b>GRAND DESSERT</b>	€ 9,50
A selection of our finest desserts: fried banana and Javanese palmsugar syrup, coconut ice cream and mango sauce, fresh fruit, Spekkoeck and whipped cream.	

<b>NONJA POETIH</b>	€ 6,50
Vanilla ice cream, fresh fruit and whipped cream.	

<b>COUPE KANTJIL</b>	€ 6,00
Coconut ice cream with mango sauce and whipped cream.	

<b>TJOETJI MOELOET</b>	€ 6,50
Mangopapaya ice cream, fresh fruit and whipped cream.	

<b>KIDS ICE CREAM</b>	€ 3,50
Ice cream with a fresh fruit and whipped cream.	

<b>BOEAH SEGAR</b>	€ 7,00
Fresh fruit.	

<b>PISANG GORENG</b>	€ 4,50
Fried banana served with Javanese palmsugar syrup.	

<b>PISANG GORENG ICE CREAM</b>	€ 6,00
Fried banana served with Javanese palmsugar syrup and ice cream.	

<b>STROOP SOESOE</b>	€ 3,50
Indonesian coconutdrink with young coconut and rose syrup.	

<b>TJENDOL</b>	€ 3,50
Indonesian coconutdrink with Javanese palmsugar syrup and hoengkwie drops	

<b>SPEKKOEK</b>	€ 3,00
Indonesian spiced layer cake with cardamom and cinnamon.	

<b>SPEKKOEK PANDAN</b>	€ 3,00
Indonesian spiced layer cake with pandan.	

<b>DADAR GULUNG</b>	€ 3,50
Javanese pancake, filled with coconut and Javanese palmsugar syrup.	

<b>ORIENT EXPRESS SPEKKOEK</b>	€ 4,00
Indonesian spiced layer cake with mascarpone and chocolate.	

## COFFEE &amp; TEA

<b>COFFEE</b>	€ 2,30
<b>ESPRESSO</b>	€ 2,30
<b>DOUBLE ESPRESSO</b>	€ 3,70
<b>CAPPUCCINO</b>	€ 2,50
<b>CAFFE LATTE</b>	€ 2,50
<b>DECAF COFFEE</b>	€ 2,30

<b>COFFEE TOEBROEK</b>	€ 2,30
Indonesian style coffee.	

<b>TIGER'S COFFEE</b>	€ 7,00
Coffee, ginger liqueur and whipped cream.	

<b>IRISH COFFEE</b>	€ 7,00
Coffee, Jameson Whiskey and whipped cream.	

<b>FRENCH COFFEE</b>	€ 7,00
Coffee, Grand Marnier and whipped cream.	

<b>SPANISH COFFEE</b>	€ 7,00
Coffee, Tia Maria and whipped cream.	

<b>ITALIAN COFFEE</b>	€ 7,00
Coffee, Amaretto and whipped cream.	

<b>TEA</b>	€ 2,00
Tropical fire, Earl Grey, jasmine, mint, Java, redbush, chamomile, Darjeeling and green tea.	

<b>FRESH MINT TEA</b>	€ 3,00
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## APERITIF

<b>COCKTAIL KANTJIL DELIGHT</b>	€ 5,00
Cocktail with Vodka, ginger liqueur, ginger syrup, ginger ale and fresh mint.	

## DIGESTIF

<b>MARTELL VS</b>	€ 6,30
<b>REMY MARTIN VS</b>	€ 6,90
<b>COURVOISIER</b>	€ 5,35
<b>ARMAGNAC</b>	€ 4,80
<b>CALVADOS</b>	€ 4,80
<b>GRAPPA JULIA</b>	€ 4,80

## LIQUEUR

<b>GINGER LIQUEUR</b>	€ 4,30
<b>AMARETTO</b>	€ 4,30
<b>BAILEYS</b>	€ 4,30
<b>TIA MARIA</b>	€ 4,30
<b>COINTREAU</b>	€ 4,30
<b>SAMBUCA</b>	€ 4,30
<b>GRAND MARNIER</b>	€ 4,90
<b>DRAMBUIE</b>	€ 4,90

RICE IS THE MOST IMPORTANT ELEMENT IN THE TRADITIONAL INDONESIAN KITCHEN. ACCOMPANIED WITH FISH, MEAT OR VEGETABLES, YOU WILL BE ABLE TO MAKE A LOT OF DIFFERENT COMBINATIONS. KANTJIL & DE TIJGER HAS MADE A SELECTION OF THE MOST BEAUTIFUL DISHES FROM THE ALL-ROUND INDONESIAN KITCHEN.

