



Dinner menu

Bread (to share)

Bread in a bag (V) **9.5**
White and brown baguettes | salted butter | basil butter aioli

Starters

Beef carpaccio **15**
Choice: pesto or truffle mayonnaise | Parmesan cheese pine nuts | salad

Veal tartare **16**
Balsamic cream | baba ganoush | radish roasted fennel dressing | rocket

Pastrami **15**
Roasted garlic dressing | red beetroot | yellow beetroot balsamic cream | rocket

Smoked eel **17**
Leek stew | vichyssoise | crispy potato crisps | chive oil

Tuna tataki **16**
Watermelon | cabbage salad | sweet and sour onion radish | champagne dressing | chive oil

Salmon roll **14.5**
Salad | avocado | sweet-and-sour onion | lemon dressing

Beetroot compote (V) **14.5**
Yellow beetroot | "Old Alkmaar" cheese mousse balsamic cream | French dressing | croutons | salad

Grilled green asparagus (V) **13**
Almond foam | smoked almond crumble Parmesan cheese | rocket | basil oil

Diederiks Tasting Menu **18.5 p.p.**
Selection of starters | cheese or tomato soup
For 2 persons or more

Soups - Served with bread

Tomato soup (V) **9**
Croutons | basil oil

Alkmaar cheese soup (V) **10**
Croutons | chive oil

Plates - Served with fries and mayonnaise

Chicken satay **23**
Chicken thighs | Thai peanut sauce | prawn crackers fried onions | sweet and sour cucumber salad

Sonoy's burger **22**
Beef burger | brioche | cheddar | bacon onion compote | gherkin | ranch dressing
Fried egg supplement: +2



Main courses

Skate wing fillet **27**
Brown butter ravigote | pommes fondant | anchovies

Catch of the day (fish icon) **market price**
Our staff will be happy to tell you about today's catch!

Corvina fillet **26**
Vegetable nage | beurre blanc | tarragon oil

Australian beef chuck [170g] **34.5**
Crispy gnocchi | green asparagus | red wine sauce

Veal cheek **33**
Braised for 7 hours | onion compote | Pedro Ximénez sauce

Beef rump steak **31**
Ratatouille | onion jus | oregano

Iberian pork neck **32**
Baba ganoush | red beetroot | yellow beetroot | sherry sauce

Meatstreet **39 p.p.**
Australian beef chuck | veal cheek | Iberian pork neck accompanying sauces
For 2 persons or more

Ratatouille à la Sonoy (V) **29**
Fried fennel dressing | smoked almond crumbs | rocket

Gnocchi (V) **27**
Leek stew | vichyssoise | shallot crumbs | chives

Side dishes

Fries **5**
Skin-on fries | mayonnaise

Fresh potato salad **7**
Chives

Mini Caesar salad **11**
Little gem | red onion | pickle | olives Parmesan cheese | bacon | egg

Main salads

Served with bread and salted butter

Caesar salad **23**
Roast chicken | olive | Parmesan cheese | croutons | bacon

Waldorf salad (V) **22**
Walnut | celery | chicory | grapefruit | celeriac
Goat's cheese supplement: +2.5

Vitello tonnato salad **24**
Tuna | veal | tomato | anchovies | capers

(V) = Vegetarian or vegetarian options available

Do you have an allergy? Please let us know. We'll work with you to find a suitable solution!