

**WELCOME TO THE FAT FOX'S
WARM AND COZY FOXHOLE!**

Discover a menu filled with savoury, appetizing dishes that will leave you licking your beard. The Fat Fox loves to eat and feast. As a connoisseur of the finest foods, it invites you to indulge in its treasured delights, prepared according to family recipes passed down from fox to fox. Alongside a good old pint, classy cocktail, fine wine or a glass of spirits.

Having grown up in the English countryside, The Fat Fox developed a distinguished taste and an instinct for proper tradition. This majestic and noble animal is known for its elegant manners and a cunning nose for the most exquisite delicacies. The Fat Fox is a charming bon vivant who knows how to appreciate a good crowd and how to truly celebrate life.

While the fox is a magnificent and ferocious hunter, fear not! Among family and friends, The Fat Fox reveals its heart-warmingly caring, curious and cuddly nature. It simply wants everyone to cheer, sniff up the friendly atmosphere and have a wonderful time. Share some delicious hearty plates and enjoy some of the finest drinks in the intimate company of The Fat Fox.



FOOD MENU



PLATES TO SHARE

VEGETARIAN

Flat Bread, Tomato Salsa & Olive Oil 7

Butter Candle Bread 8.5

Burrata di Puglia, Grapes, Smoked Pine Nut Gremolata & Chili 11

Deep Fried Padron Peppers, Orange Zest & Sea Salt 6

Crispy Feta with Honey, Walnuts & Filo Pastry 9

Roasted Honeynut Squash with Coffee, Ricotta & Pepitas 9

Eggplant Chips, Caramel Maple Syrup & Sea Salt 8

Fries with Truffle Mayo & Parmigiano 8

Beetroot with Figs, Dates & Mint Labneh 9

Cheese Platter with 3 Cheeses & Fig Bread 15

Flamkuchen with Buffalo Mozzarella,
Oyster Mushroom & White Truffle Crème Fraîche 12

Flamkuchen with Pear, Gorgonzola, Pomegranate & Crème Fraîche 12

Brioche with Oyster Mushroom & Truffle 13

FISH & SEAFOOD

King Prawns, Fermented Chili, Parsley & Lemon 12.5

Oysters Classic 3x 11.5

Mussels with Red Curry Sauce, Lemon Grass & Coconut 13

Scallops with Peach, Leche de Tigre (Ceviche Sauce) & Olive Oil 15

PLATES TO SHARE

MEAT

Meat Balls with Tomato Sauce 7

Loempia with Duck and Hoisin Sauce 11

Irish Stew Pie 10

Steak Tartare with Manchego, Chorizo Mayonnaise,
64 Grade Egg & Crostini 12

Fries with Chorizo & Japanese Scrambled Egg 9

Hand-cut Carpaccio with Pine Nut,
Basil Oil & Parmigiano 8

Hand-cut Jamon Iberico Bellota & Pico de Gallo 16

Brioche with Foie Gras, Candied Onion,
Dukkah & Chateau Gravas Wine 15

Duck Breast with Star Anise Caramel Sauce 17

Rib-eye with Piment & Jus de Veau 28.5

Flat Iron Steak - Surf & Turf Style
with Crab Bearnaise Sauce 26

DESSERT

Lemon Curd Cheesecake with Bastogne 9

Blueberry Apple Crumble with Custard 9

Lava Cake with Vanilla Icecream & Caramel 9

Almond Pie with Candied Pear 9

DISTILLED

~ SCOTCH SINGLE MALT ~

30CL

Aberfeldy 12yrs - 8	Glenfiddich IPA - 9
Ardbeg 10yrs - 9	Glengoyne 12yrs - 8
Ardbeg Corryvreckan - 12	Glengoyne Cask Strength - 10
Ardbeg Uigeadail - 11	Glenlivet 15yrs French Oak - 9
Auchentoshan Am. Oak - 8	Glenmorangie 10yrs - 8
Auchentoshan 12yrs - 8	Glenmorangie 18yrs - 12
Balvenie Double Wood 12yrs - 10	Highland Park 12yrs - 8
Balvenie Caribbean Cask 14yrs - 12	Highland Park 18yrs - 15
Bowmore 12yrs - 9	Kavalan Single Malt - 9
Bowmore 18yrs - 13	Kavalan Concertmaster Port - 9
Bunnahabhain 12yrs - 9	Knockando 12yrs - 8
Bunnahabhain 18yrs - 16	Lagavulin 16yrs Islay - 11
Caolla 12yrs - 9	Lagavulin Double Matured - 13
Clynelish 14rs - 10	Laphroaig 10yrs - 7
Connemara Peated - 7	Laphroaig Quarter Cask - 8
Craigellachie 13yrs - 9	Ledaig 10yrs - 8
Dalmore 12yrs - 9	Oban 14yrs - 10
Deanston Virgin Oak - 7	Old Pulteney 12yrs - 8
Deveron 12yrs - 8	Royal Brackla 12yrs - 9
Glen Elgin 12yrs - 8	Royal Lochnagar 16yrs - 20
Glendronach 12yrs - 9	Scapa The Orcadian - 10
Glendronach 15yrs - 12	Singleton 15yrs - 8
Glendronach 21yrs Parliament - 20	Smokehead Islay Single Malt - 8
Glenfarclas 12yrs - 9	Springbank 10yrs - 10
Glenfiddich 12yrs - 8	Springbank Longrow Peated - 9
Glenfiddich 15yrs - 9	Talisker 10yrs - 8
Glenfiddich 18yrs - 12	Tamdhu 15yrs - 12

DISTILLED

~ OTHER WHISKEY'S ~

30CL

AMERICAN	IRISH
Buffalo Trace - 7	Bushmills - 6
Bulleit - 7	Jameson - 6
Elijah Craig Small Batch - 9	Jameson Caskmates - 7
Famous Grouse - 6	Jameson Black Barrel - 8
Four Roses - 6	Paddy - 6
Jack Daniel's - 6	Teeling - 6
Jack Daniel's Fire - 7	Tullamore Dew - 6
Jack Daniel's Honey - 7	
Jack Daniel's Single Barrel - 9	

~ RUM ~

Bacardi Blanca - 6	Mars Komagatake 2021 - 15
Bacardi Añejo - 6	Amrut Indian - 8
Baron Rum Spiced - 7	Amit Peated Indian - 9
Plantation Isle of Fiji - 7	Säntis Malt Himmelberg - 9
Bumbu Original Craft Rum - 7	Säntis Malt Spiegel - 10
Diplomatico Reserva - 8	Säntis Malt Driefaltigkeit - 11
Rhum J.M. VSOP - 8	
Abuelo 12 Two Oaks - 10	
Cane Island Single Estate - 8	
Zacapa 23 Gran Reserva - 10	
Appleton 15yrs - 10	
4Square Strength 2009 - 12	

~ VODKA ~

Absolut Vodka - 6
Belvedere Vodka Polska - 7
Grey Goose Vodka - 8

~ COGNAC ~

Courvoisier VS - 7
Martel VSOP - 8
Frapin FontPinot XO - 15

DRINKS MENU



THE
FAT FOX
ROTTERDAM

DRINKS MENU



THE
FAT FOX
ROTTERDAM

FOXTAILS

~ SIGNATURE COCKTAILS ~

The Fox 11

Old Fashioned with Bourbon Whiskey
Mezcal | Almond Syrup | Angostura Bitters

The Boar 11

Tequila | Mandarin Napoleon Liqueur
Passionfruit | Lime Juice | Tajin

The Duck* 10

Vodka | Whipped Cream | Rose Syrup
Hibiscus Syrup | Lime Juice

The Badger 11

Zacapa Rum | Tequila | Strawberry
Passionfruit | Apricot

The Raven 10

Mezcal | Orange Juice & Bitters
Hibiscus Syrup | Grenadine

The Rabbit 11

Homemade Rum Blend | Grand Marnier
Spicy Mango | Lime Juice

The Owl 10

Gin | Dry Martini | Sour Apple
Banana Syrup | Pineapple Juice

~ CLASSICS ~

Mojito* 9.5

Bacardi Rum | Lime Juice | Mint | Soda

Pornstar Martini* 9.5

Vanilla Vodka | Butterscotch Syrup | Passionfruit | Eggwhite

Moscow Mule 9.5

Vodka | Ginger Beer | Lime Juice | Angostura Bitters

Dark & Stormy* 9.5

Goslings Rum | Ginger Beer | Lime Juice

Espresso Martini 10

Vodka | Kahlua | Espresso

Amaretto Sour* 9.5

Disaronno | Lemon & Lime Juice | Eggwhite

Long Island Ice Tea 11

Vodka | Gin | Rum | Tequila | Cointreau | Lime Juice | Coke

*Available as virgin cocktail for 8

WINE

~ WHITE ~

El Picoteo Blanco BIO

Almansa - Spain
VERDEJO / SAUVIGNON BLANC
White Fruit | Herbs | Aromatic
5.4 / 27

Monte del Frà delle Venezie Tosa

Veneto - Italy
PINOT GRIGIO
White Flowers | Acacia | Citrus
6.8 / 34

L'Arjolle Equilibre

Côtes de Thongue - France
VIOGNIER / SAUVIGNON BLANC
Peach | Flowers | Fresh
6.8 / 34

Révélation Badet-Clément

Pays d'Oc - France
CHARDONNAY
Tropical | Vanilla | Full
7.6 / 38

~ CAVA ~

Elvia Cava Brut BIO

Utiel-Requena - Spain
MACABEO
Yellow Fruit | Citrus | Flowers
6.8 / 34

Elvia Cava Brut Rosado BIO

Utiel-Requena - Spain
GARNACHA
Strawberry | Fruity | Aromatic
7.6 / 38

~ ROSÉ ~

Cantina Cardèto Matile Blush

Umbria - Italy
PINOT GRIGIO
Strawberry | Herbs | Fresh
5.4 / 27

~ RED ~

El Picoteo Tinto BIO

Almansa - Spain
MONASTRELL / SYRAH
Sweet Spice | Blackberry | Juicy
5.4 / 27

Domiziano Cantine Due Palme

Apulia - Italy
NEGROAMARO
Plum | Smooth | Intense
6.8 / 34

L'Arjolle Equilibre

Côtes de Thongue - France
MERLOT / CABERNET SAUVIGNON
Blueberry | Vanilla | Round
6.8 / 34

Viña Falernia Reserva

Elqui Valley - Chile
CARMENÈRE
Chocolate | Redberry | Aromatic
7.6 / 38

Cahors Château Lamartine

Cahors - France
MALBEC / TANNAT
Dark Fruit | Oak | Strong
44

Pedroncelli Mother Clone

Sonoma Country - California
ZINFANDEL
Dark Fruit | Oak | Intense
49

~ CHAMPAGNE ~

Charles Heidsieck
Champagne Brut Réserve
Champagne - France
PINOT NOIR / MEUNIER
Orange Blossom | Peach | Brioche
77

BEER

~ DRAUGHT ~

Stella Artois

5.0% | 25cl / 50cl | 3.5 / 7

Hertog Jan

5.1% | 25cl / 50cl | 3.5 / 7

Leffe Blond

6.6% | 33cl | 5.5

Tripel Karmeliet

8.4% | 33cl | 6.5

Goose Island IPA

5.9% | 33cl | 6.5

Hertog Jan Grand Prestige

10.0% | 33cl | 7

~ BOTTLE / CAN ~

Franziskaner Weizen

5.0% | 50cl | 7.5

Leffe Ruby

5.0% | 33cl | 5.5

Leffe Dubbel

6.5% | 33cl | 5.5

Leffe Rituel 9

9.0% | 33cl | 6.5

Victoria Strong Blond

8.5% | 33cl | 6.5

Becks

4.8% | 33cl | 5

Guinness

4.2% | 33cl | 6

Cornet Oaked

8.5% | 33cl | 6

Somersby Apple Cider

4.5% | 33cl | 5.5

Somersby Pear Cider

4.5% | 33cl | 5.5

~ 0.0 - 2% ~

Hertog Jan 0.0

0.0% | 33cl | 3.8

Leffe Blond 0.0

0.0% | 33cl | 5.5

Franziskaner Alkoholfrei

0.5% | 33cl | 5.5

Becks Blue

0.0% | 33cl | 4.5

Hoegaarden Radler

2.0% | 33cl | 4.5

Allergic? Ask us about allergens

GIN & TONIC

Tanqueray N10 12.5

Grapefruit | Lime | Juniper Berry | Fevertree Indian Tonic

Beefeater Pink Gin 12.5

Strawberry | Blueberry | Mint | Rose Lemonade

Hendriks Gin 12.5

Rose Petals | Black Pepper | Cucumber
Fevertree Indian Tonic

Sir Edmonds 12.5

Ginger | Orange | Cinnamon | Fevertree Indian Tonic

Gin Mare 12.5

Grapefruit | Rosemary | Blueberry
Fevertree Mediterranean Tonic

Tanqueray 0.0 8

Lime | Lemon

Welcome to The Fat Fox's
warm and cozy foxhole!

Enjoy a classy cocktail,
good old pint, fine wine
or a glass of spirits
in a glowing atmosphere.

Snuggle up to the
Fat Fox and let's
feast and celebrate!

Oh and did you
know that...
The Fat Fox is
The Iron Lady's
younger brother?