

BROOKS shared dining 17:00-22:00

To share

Oesters - zwarte bonen saus, komkommer, koriander, bosui (2st) 9.5

Hollandse haring - bieten, gerookte zure room, radijs, haring kaviaar 15

Gerookte schelvis - rode kool, venkel, labneh, gepocheerd ei 16

Witlof salade - walnoot, Bastiaans blauwe kaas, appel, postelein, appel cider (v) 12

Gnocchi - pompoen, cime di rapa, ricotta (v) 12

Mosselen - savooiekool, curry, XO, codium 14

Patatas bravas - romesco saus, aioli (v) 7

Buikspek - topinamboer, gepekelde groenten, mosterd 16

Rib-eye (100gr) - geroosterde schorseneer, chimichurri, zuring 17

Vis van de dag - hele vis ±400gr dagprijs

Sweets

Wentelteefje - van suikerbrood, stoofpeer compote, hangop 8

Bloedsinaasappel sorbet - met mousserende wijn 9

Huisgemaakte taart van onze *Maureen* 6.5

BROOKS shared dining 17:00-22:00

To share

Oysters - black bean sauce, cucumber, coriander, spring onion (2pcs) 9.5

Dutch herring - beetroot, smoked sour cream, radish, herring caviar 15

Smoked haddock - red cabbage, fennel, labneh, poached egg 16

Chicory salad - walnut, Bastiaans blue cheese, apple, purslane, apple cider (v) 12

Gnocchi - pumpkin, cime di rapa, ricotta (v) 12

Mussels - savoy cabbage, curry, XO, codium 14

Patatas bravas - romesco sauce, aioli (v) 7

Pork belly - jerusalem artichoke, pickled vegetables, mustard 16

Rib-eye (100gr) - roasted salsify, chimichurri, sorrel 17

Catch of the day - whole fish ±400gr daily price

Sweets

French toast - from sugarbread with poached pear compote, clotted cream 8

Blood orange sorbet - with sparkling wine 9

Piece of pie by our *Maureen* 6.5