

DINNER MENU

BREAD N' DIPS

- SOURDOUGH [3 PCS]

with whipped Guernsey butter and black pepper

€8
- FOCACCIA

toasted with eggplant dip, Za'atar and olive oil

€9
- BRIOCHE

with mushroom-chestnut paté and toasted nuts

€10

BITES / SMALL PLATES

- GRATINATED PADRON PEPPERS

with matured Dutch cheese and Colombo curry

€9
- OVEN BAKED ATLANTIC SHRIMP

with herb butter, garlic and lime

€13
- CHICKEN YAKITORI

with black garlic mayonnaise and puffed wild rice

€10
- OYSTER MUSHROOM "NUGGETS"

with cajun spices sauce and citrus mayonnaise

€8
- SEA TROUT CEVICHE

with almond-cucumber and pickled fennel

€14
- TACO PEKING DUCK STYLE

with beetroot and sesame seeds and hoisin sauce

€14
- ROASTED PUMPKIN & PEAR

with burrata and celery gazpacho

€12
- NORTH SEA CRAB BISQUE

with crème fraiche and sourdough croutons

€15
- STEAK TARTAR

with Amsterdam pickles, smoked mayonnaise, radicchio and pink horseradish

€16

OYSTERS [1 PCS]

- MIGNONETTE

red wine vinagar, shallot and pepper

€4
- ROCKEFELLER

spinach, tarragon, lemon

€4

BURGERS

- BLACK ANGUS BURGER

with slice of cheddar cheese coleslaw and piccalilly

€19
- SHRIMP BURGER

with slice of cheddar cheese coleslaw and piccalilly

€18
- PATTY PAN BURGER

with slice of cheddar cheese coleslaw and piccalilly

€17

MAIN COURSES

- RISOTTO

with BBQ squid, miso, kimchi sauce and fried curly kale

€23
- VEAL SUCADE BLADE

with caramelised red chicory and hollandaise sauce

€26
- PAN FRIED HEILBOT

with crustacean sauce and choy sum

€25
- BBQ POINTED CABBAGE

Caesar style, with togarashi and garden herb velouté

€20

DISH OF THE WEEK

ask the service staff

XL

- WHOLE PAN FRIED CAULIFLOWER

with beer glazed, capers, lemon and fried parsley

€22
- SPRING CHICKEN

boneless, with Sriracha beurre blanc and sautéed mushroom

375G €32
- BAVETTE STEAK

on bone marrow with Swiss Chard and chermoula

200G €30
400G €60

SIDES

- ROASTED BEETROOT

with beetroot ketchup and pickles

€7
- BBQ LEEK

with smoked yoghurt

€7
- RADICCHIO & CHICORY

with blue cheese and pecan nuts

€8
- WINTERSALAD

with raw carrots, butter salad and red onion

€5
- FRIES

with Belgian mayonnaise

€5
- TRUFFLE FRIES

with truffle mayonnaise and Parmesan

€9

DESSERTS & SWEETS

- CHEESE CAKE

with toasted white chocolate and passion fruit

€9
- FLOATING IJ-LAND

with lemon grass, tosted nuts and caramel

€7
- CHOUX PASRTY

with whipped cream and chocolate sauce

€3
- SCOOP OF ICE CREAM

vanilla / chocolate / blood orange

€5
- PEANUT CAKE

with poached peer and whipped cream

€8
- REMEKER CHEESE

with quince jam and flat bread

€12
- BOTERKOEK

€3