

Lunch

12-15

ANTIPASTI

FOCACCIA, COPPA E BURRATA

€ 12

SOURDOUGH FOCACCIA, COPPA DI PARMA, BURRATA
ZUURDESEM FOCACCIA, COPPA DI PARMA, BURRATA

CAVOLFIORE ALLA PUTTANESCA

€ 15

PUTTANESCA GLAZED CAULIFLOWER, MISO MAYONNAISE,
CITRUS GEL, GREEN OIL, CAULIFLOWER CARPACCIO

PUTTANESCA GEGLAZUURD BLOEMKOOL, MISO MAYONNAISE,
CITRUSGEL, GROENE OLIE, BLOEMKOOL CARPACCIO

PASTA

RAVIOLI PATATE E BURRATA

€ 16

POTATO AND BURRATA RAVIOLI, SAGE BUTTER, CANDIED
LEMON

AARDAPPEL- EN BURRATA RAVIOLI, SALIE BOTER, GEKONFIJTE
CITROEN

FUSILLONE AL POMODORO AL FORNO

€ 18

FUSILLONE, ROASTED TOMATO PESTO, STRACCIATELLA, CRISPY
CAPOCOLLO, ALMOND FLAKES, BASIL

FUSILLONE, GEROOSTERDE TOMATENPESTO, STRACCIATELLA,
KROKANTE CAPOCOLLO, AMANDELSCHAAFSEL, BASILICUM

€ 20

TUBETTO DI MARE

TUBETTO, LOBSTER SAUCE, SHRIMPS, PARSLEY, SAMPHIRE,
LEMON ZEST

TUBETTO, KREEFTSAUS, GARNALEN, PETERSELIE, ZEEKRAAL,
CITROENSCHIL

DESSERTS

FRAGOLE, RABARBARO E MASCARPONE

€ 12

FRESH STRAWBERRIES, CANDIED RHUBARB, MASCARPONE
CREAM, STRAWBERRIES GRANITA

VERSE AARDBEIEN, GEKONFIJTE RABARBER, MASCARPONE
CRÈME, AARDBEIEN GRANITA

CIOCCOLATO E VANIGLIA

€ 8

TENERINA CHOCOLATE CAKE, HOMEMADE VANILLA ICE CREAM
TENERINA CHOCOLATE CAKE, ZELFGEMAAKTE VANILLE IJS

Bistro

17-21

ANTIPASTI

CAVOLFIORE ALLA PUTTANESCA

€ 15

PUTTANESCA GLAZED CAULIFLOWER, MISO MAYONNAISE,
CITRUS GEL, GREEN OIL, CAULIFLOWER CARPACCIO

PUTTANESCA GEGLAZUURD BLOEMKOOL, MISO MAYONNAISE,
CITRUSGEL, GROENE OLIE, BLOEMKOOL CARPACCIO

TARTARE DI MANZO

€ 18

BEEF TARTARE, STRACCIATELLA, BURRATA SAUCE, GREEN OIL,
PICKLED BEETROOT

RUNDER TARTAAR, STRACCIATELLA, BURRATA SAUS, GROENE OLIE,
PICKLED BIET

CEVICHE DI CAPESANTE

€ 18

SCALLOPS CEVICHE, CHOPPED TAGGIASCA OLIVES, SUN-
DRIED TOMATOES, MIXED GREENS, FRISCUS

COQUILLES CEVICHE, GEHAKTE TAGGIASCA OLIJVEN,
ZONGEDROOGDE TOMATEN, SLA, FRISCUS

PRIMI

RAVIOLI PATATE E BURRATA

€ 16

POTATO AND BURRATA RAVIOLI, SAGE BUTTER, CANDIED
LEMON

AARDAPPEL- EN BURRATA RAVIOLI, SALIE BOTER, GEKONFIJTE
CITROEN

FUSILLONE AL POMODORO AL FORNO

€ 18

FUSILLONE, ROASTED TOMATO PESTO, STRACCIATELLA, CRISPY
CAPOCOLLO, ALMOND FLAKES, BASIL

FUSILLONE, GEROOSTERDE TOMATENPESTO, STRACCIATELLA,
KROKANTE CAPOCOLLO, AMANDELSCHAAFSEL, BASILICUM

TUBETTO DI MARE

€ 20

TUBETTO, LOBSTER SAUCE, SHRIMPS, PARSLEY, SAMPHIRE,
LEMON ZEST

TUBETTO, KREEFTSAUS, GARNALEN, PETERSELIE, ZEEKRAAL,
CITROENSCHIL

SECONDI

MELANZANA NO-STRANA

€ 23

GRILLED EGGPLANT, TABBOULEH, BEURRE BLANC, BLACK
SESAME VINAIGRETTE

GRILLED AUBERGINE, TABBOULEH, BEURRE BLANC, ZWARTE
SESAM VINAIGRETTE

LOMBATA DI VITELLO

€ 25

VEAL LOIN, MASHED POTATOES, JUS, ROASTED VEGETABLES
KALFSLENDE, AARDAPPELPUREE, JUS, GEROOSTERDE GROENTEN

FIorentina di Rombo

€ 28

TURBOT STEAK, BEURRE BLANC, DAIKON CARPACCIO,
VEGETARIAN RAGÙ

TARBOT STEAK, BEURRE BLANC, DAIKON CARPACCIO,
VEGETARISCHE RAGÙ

Vini

ROSE, ORANGE, BUBBLE

ANCESTRALE

€ 8 € 40

WHITE, 2023, CATARATTO/CHARDONNAY, AGRICOLA VIRÁ, SICILY (IT)

ROSATEA

€ 8 € 40

ROSE, 2022, BARBERA/DOLCETTO/CORTESE, VALLI UNITE, PIEMONTE (IT)

ALESSANDRINO

€ 9 € 40

ORANGE, 2023, FAVORITA/CORTESE VALLI UNITE, PIEMONTE (IT)

EX ALBA

€ 50

ORANGE, 2023, TREBBIANO, PODERE PRADAROLO, EMILIA ROMAGNA (IT)

VIN ROSE

€ 45

ROSE, 2023, CÔT/GAMAY/PINEAU D'AUNIS, CLOS DU TUE-BOEUF, LOIRE (FR)

BIANCO/WHITE

PANTUN BIANCO

€ 7 € 35

2022, VERDECA/GRECO BIANCO, CANTINA PANTUN, PUGLIA (IT)

E MAGLIOLE

€ 7 € 35

2022, CAPRETTONE/FALANGHINA, TENUTE MATRONE, CAMPANIA (IT)

DERTHONA

€ 50

2022, TIMORASSO, VALLI UNITE, PIEMONTE (IT)

LUMIÈRE DE SILEX

€ 85

2022, CHENIN BLANC, JEAN-PIERRE ROBINOT, LOIRE (FR)

ROSSO/RED

PANTUN ROSSO

€ 7 € 35

2020, PRIMITIVO, CANTINE PANTUN, PUGLIA (IT)

TORCH

€ 7 € 35

2022, MIXED GRAPES, BRACCIA RESE, PIEMONTE (IT)

LE CANON ROUGE

€ 40

2022, SYRAH, LA GRANDE COLLINE, NOORD-RHÔNE (FR)

BANDITA

€ 50

2021, BARBERA, CASCINA TAVIJN, PIEMONTE (IT)

CONCERTO DE VENISE

€ 85

2020, CABERNET FRANC, JEAN-PIERRE ROBINOT, LOIRE (FR)

Dinner

DESSERTS

FRAGOLE, RABARBARO E PISTACCHIO € 13

FRESH STRAWBERRIES, CANDIED RHUBARB, MASCARPONE CREAM, HOMEMADE PISTACHIO ICE, STRAWBERRIES GRANITA
VERSE AARDBEIEN, GEKONFIJTE RABARBER, MASCARPONE CRÈME, ZELFGEMAAKTE PISTACHE -IJS, STRAWBERRIES GRANITA

CIOCCOLATO E VANIGLIA € 8

TENERINA CHOCOLATE CAKE, HOMEMADE VANILLA ICE CREAM
TENERINA CHOCOLATE CAKE, ZELFGEMAAKTE VANILLE IJS

AFFOGATO AL CAFFE € 5

ESPRESSO, VANILLA ICE CREAM
ESPRESSO, VANILLA IJS

DIGESTIVES

GRAPPA

AMARO MONTENEGRO

LIMONCELLO

COFFEE

ESPRESSO SINGLE/DOUBLE € 2,5/4

MACCHIATO € 3

TEA € 3

AMERICANO € 3

Drinks

SOFT DRINKS

COLA, FANTA, CHINOTTO	€ 3,5
APPLE JUICE	€ 3
ICE TEA	€ 3
ORANGE JUICE	€ 4
SPARKLING WATER 75CL	€ 5

COCKTAILS

SPRITZ	€ 10
NEGRONI	€ 10
MIMOSA	€ 8

COFFEE

ESPRESSO SINGLE/DOUBLE	€ 2,5/4
MACCHIATO	€ 3
CAPPUCCINO	€ 4
LATTE	€ 4,5
FLAT WHITE	€ 4,5
CAFFE AL GHIACCIO	€ 3
TEA	€ 3

BEERS

ITALIAN	€ 5
LOCAL	€ 4
0% ALCOOL	€ 3
WHITE	€ 5

Brunch

COFFEE

ESPRESSO SINGLE/DOUBLE	€ 2,5/4
MACCHIATO	€ 3
CAPPUCCINO	€ 3,5
LATTE MACCHIATO	€ 4,5
FLAT WHITE	€ 4,5
CAFFE AL GHIACCIO	€ 3
TEA	€ 3
AMERICANO	€ 3

PASTRIES & CROISSANTS

MARITONZO W/ CREAM	€ 4
BRIOCHE E GELATO	€ 5
CROISSANT	€ 2,5
SPECIAL VIENNOISERIE	€ 5

SOFT DRINKS

COLA, FANTA, CHINOTTO	€ 3,5
APPLE JUICE	€ 3
ICE TEA	€ 3
ORANGE JUICE	€ 4
SPARKLING WATER 75CL	€ 5

SMALL BITES

TARALLI E OLIVE	€ 5
FOCACCIA W/ OLIVE OIL	€ 6
SGAGLIOZZE, TRUFFLE MAYO, PARMIGIANO	€ 8
CAPOCOLLO E STRACCIATELLA	€ 8