

Aperitif

Bubbles of the day	8
Champagne Alexandre Penet 'Extra Brut' <i>assemblage</i>	12,5
Gin tonic <i>Malfy gin & Fever-Tree tonic</i>	10
Negroni <i>Malfy gin, Lillet, Campari</i>	11
Lillet spritz	8
Domaine Eric Bordelet 'Sydre brut tendre'	7,5

White

Vinho Verde, Adega de Monção 'Vinho Verde', 2023, <i>alvarinho, trajadura</i>	6
Campanië, Aia dei Colombi 'Falanghina di Sannio', 2023 <i>fanghina</i>	7
Loire, Chidaine 'Touraine', 2023 <i>sauvignon blanc</i>	8
Palts, Schwedhelm 'Gutswein', 2023 <i>riesling</i>	8
Bourgogne, Domaine Cheveau 'Sur le Mont', 2023 <i>chardonnay</i>	9,5

Orange

Languedoc-Roussillon, Mas de Janiny 'Tibo', 2023 <i>carignan blanc, ugni blanc</i>	7,5
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Red

Bourgogne, Marinot Verdun 'Les Quatre fils Aymon', s/a <i>gamay, pinot noir</i>	6
Puglia, Donna Marzia 'Rosso Salento', 2021 <i>negroamaro, malvasia noir</i>	6,5
Côtes Catalanes, Le Roc des Anges 'L'effet Papillon', 2023 <i>grenache, syrah</i>	7,5
Toscane, Podere Scopetone 'Toscane Rosso', 2022 <i>sangiovese</i>	8,5

MENU

Bread with whipped butter	5
Green olives	3
Oysters <i>per 3/6/12</i>	10,5 / 21 / 42
Cheese platter (<i>3 types</i>)	12
Fried brussels sprouts with ajo blanco	8
Deviled eggs (<i>per 2 halves</i>)	4
Sourdough toast with romesco and anchovies	8
Sourdough toast with romesco and artichoke	7
Wild boar croquettes with lime chili mayonnaise	12
Charcuterie (<i>3 types</i>)	11
Pickled mullet with blood orange and kohlrabi	13
Radicchio salad with dressing of blue cheese and walnuts	13
Smoked leek with ricotta and lavas	14
Confit beef tongue with smoked herring mayonnaise	15
Gnocchi with taleggio and kale	17
Linguine with mussels and pimenton	18
Casarecce with ragout of wild duck leg – <i>careful: hail</i>	19
Oyster mushroom bundle with jerusalem artichoke & hazelnut dashi beurre blanc	26
Pork chop with mustard gravy and apple cream	33
Pumpkinseed sorbet with stewed quince	7,5
Mascarpone icecream with coffee spongecake and sabayon	8,5
Cheese platter (<i>3 types</i>)	12

We enjoy working with

Cru – Fattoria Naturale – G&B – Landzicht – Lindenhoff – Meeuwig – Pompernikkel – Seafood Centre – Sligro

DRINKS

Non alcoholic / low in alcohol

Sparkling kombucha by Bouche	8
Ceders gin tonic 0.0	9
Heineken 0.0	3,7
Texels Skuumkoppe 0.0	5
Kompaan Stunt Double 0.5	6
Vandestreek Playground IPA <0.5	6
Big Tom tomato juice	4
Applejuice by Schulp	4

Beers

Heineken (<i>draft</i>)	3,7
Oedipus Thai Thai tripel	5,5
Texels Skuumkoppe	5,5
Kompaan Levensgenieter NEIPA	5,5
Orval	5,5

Roze Bunker lemonade

choose between still and sparkling

Crazy Berries	4
Wild Icetea	4

