

Aperitif

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

White

Vinho Verde, Adega de Monção 'Vinho Verde', 2023, <i>alvarinho, trajadura</i>		5,8
Campanië, Aia dei Colombi 'Falanghina di Sannio', 2023 <i>falanghina</i>		7
Castilië en León, Cantalapiedra 'Cantayano Blanco', 2024 <i>verdejo</i>		7,5
Loire, Chidaine 'Touraine', 2023 <i>sauvignon blanc</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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Rosé

Languedoc-Roussillon, Mas de Janiny 'Le Temps des Gitans', 2023 <i>cinsault, grenache</i>		7
Rhône vallei, Matthieu Barret 'Petit Ours', 2022 <i>grenache noir</i>		8

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 broccoli with ajo blanco	8
Deviled eggs (<i>per 2 halves</i>)	4
Sourdough toast with romesco and artichoke	7
Sourdough toast with romesco and anchovies	8
Pig croquettes with lime chili mayonnaise	12
Charcuterie (<i>3 types</i>)	11
Zucchini from the BBQ with tahini cream and kumquat	12
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 fennelsausage and jamon Iberico	19
Oyster mushroom bundle with jerusalem artichoke & hazelnut <i>dashi beurre blanc</i>	26
Confit cod with eel beurre blanc and fennel salad	29
Pork chop with mustard gravy and apple cream	33
Pistachio sorbet with rhubarb	7,5
Chocolate sorbet with blood orange	7,5
Magnolia icecream with spongecake	8,5
Cheese platter (<i>3 types</i>)	12

We enjoy working with

Cru – Fattoria Naturale – G&B – La Hermandad – 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	6
Texels Skuumkoppe	6
Kompaan Levensgenieter NEIPA	6
Orval	6

Roze Bunker lemonade

choose between still and sparkling

Crazy Berries	4
Wild Icetea	4

