

Sparkling

Cyprien Lireux 'Prémices' Pear Cider, 2024	7.5
Bubbles of the day	9
Recaredo Corpinnat 'Relats Brut Nature x Flora', 2020	9.5
JM Sélèque Champagne 'Solessence', NV <i>chardonnay, meunier, pinot noir</i>	14

White

Vinho Verde, Adega de Monção 'Vinho Verde', 2023	
<i>alvarinho, trajadura</i>	5.8
Gaillac, Château Les Vignals 'Trinquart Blanc', 2025	
<i>sauvignon blanc, loin de l'oeil</i>	7
Rhone, Domaine de l'Ocre Rouge 'Blanc de Noirs', 2025	
<i>pinot noir, grenache noir</i>	8
Mosel, Scheid, 'Riesling Flora', 2024'	
<i>riesling</i>	9
Loire, Le Rocher des Violettes 'Les Hauts de Coulaïne', 2022	
<i>chenin blanc</i>	10
Burgundy, Jacques Saumaize 'Saint Veran Vieilles Vignes', 2023	
<i>chardonnay</i>	11

Orange

Nitra, United Cellars of Tekov 'ASAP Riesling', 2023	
<i>riesling</i>	8
Friuli, Azienda Agricola Draga 'Miklus', 2020	
<i>ribolla gialla</i>	9

Rosé

Languedoc, Château Massiac 'Pourquoi pas?', 2025	
<i>grenache, syrah</i>	7

Red

Bourgogne, Marinot Verdun 'Les Quatre fils Aymon', s/a	
<i>gamay, pinot noir</i>	6
Gaillac, Château Les Vignals 'Trinquart Rouge', 2023	
<i>merlot, syrah, duras</i>	7
Côtes-Du-Rhône, Domaine Garon, 'La Part Des Vivants', 2024	
<i>syrah, grenache, mourvèdre</i>	8
Sicilië, Lamoiresca, 'Nerocapitano', 2025	
<i>frappato</i>	9
Baden, Weingut Aufricht 'Sophia', 2023	
<i>spätburgunder</i>	9
Languedoc, Antoine Clavel 'Calleils', 2023	
<i>grenache</i>	12.5

Aperitivo

Bread with brown butter	5
Devilled eggs with crispy onions (<i>per 2 halves</i>)	4
Green olives	3
Oysters <i>per 3/6/12</i>	10.8 / 21.6 / 43.2
Cheese platter (<i>3 types</i>)	12
Chicken heart skewers with chicken stock glaze, pan grattato (<i>per 2</i>)	8
Fried Brussels sprouts with almond ajo blanco	8
Fried squid with langoustine aioli	10
Charcuterie (<i>3 types</i>)	14

Antipasti

Mussels with fermented bell pepper, spring onion and toast	13
BBQ artichoke with eggplant, sunflower seed dukkah and süs biberi	14
Roasted leek with onion caramel and cashew-lovage crème	14
Red beet with strained buttermilk, herring, dill and Granny Smith	14

Primi

Gnocchi with yellow beets and buttermilk beurre blanc	19
Mafaldine with bisque, raw langoustine and datterini tomatoes	21
Conchiglie with slow cooked lamb neck ragu	22

Secondi

Forest mushrooms with topinambur, corn and hollandaise	25
Plaice with beurre blanc, sea lavender and samphire salad	30 / 37

Available in two sizes ± 350 g and ± 500 g

Club steak with peppercorn sauce, baby potato and green salad 11 / 100gr.

Minimum ± 600g, ± 30 minutes preparation time

Dolce

Lavender ice cream with almonds and cherry coulis	8
Dark chocolate sorbet with white chocolate and oat crumble	9
Cannelé with lemon cream cheese, dulce de leche and hazelnuts	9
Selection of cheeses (<i>3 types</i>)	12

*We charge 2.5 per person for unlimited chilled and filtered water ~ still or sparkling ~
Please inform us of any allergies.*

DRINKS

Aperitif

Gin tonic <i>Valentine's Gin & Three cents tonic</i>	10
Berto spritz	10
Negroni	11
Bordiga Vermouth	<i>moscato</i> 7
Dutch Mule	11
Mezcal paloma	11

Beers

Poppen pils (<i>draft</i>)	2.6
Heineken (<i>draft</i>)	3.8
Heineken (<i>bottle</i>)	4
Orval	6.5
Geuze <i>Oude Boon</i>	6.5
Mannenliefde <i>Oedipus</i>	7
Flora Wit <i>Kompaan x Flora</i>	7

Non alcoholic / low in alcohol

l'Antidote	<i>sparkling gamay juice with herbs</i> 7.5
Bouche Fermented Tea	8
Nona gin tonic 0.0	9
Nona spritz 0.0	9
Heineken 0.0	3.7
Texels Skuumkoppe 0.0	6
Kompaan Levensgenieter NEIPA 0.3	6
Big Tom tomato juice	4
Applejuice by Flevosap	4

Roze Bunker lemonade

choose between still and sparkling

Wild Ice tea	4.5
Madame Ginger	4.5
Lady Rhubarb	4.5

