

Aperitif

Bubbles of the day		8
Champagne J.M. Seleque 'Solessence', NV	<i>assemblage</i>	14
Gin tonic Roku Gin & Three cents tonic		10
Berto spritz		10
Negroni		11
Istine Vermouth di Radda	<i>sangiovese</i>	7,5
Mezcal paloma		11

White

Vinho Verde, Adega de Monção 'Vinho Verde', 2023, <i>alvarinho, trajadura</i>		5,8
Campania, 'Falanghina del Sannio', 2024 <i>falanghina</i>		7,5
Extremadura, Prelvm 'Chardonnay Tinaja', 2022 <i>chardonnay</i>		8
Loire, Chidaine 'Touraine', 2023 <i>sauvignon blanc</i>		8
Rheingau, Georg Breuer 'Sauvage', 2023 <i>riesling</i>		8,5
Burgundy, Domaine Thomas 'Saint Véran', 2023 <i>chardonnay</i>		9,5

Orange

Languedoc-Roussillon, Mas de Janiny 'Tibo', 2024 <i>carignan blanc, ugni blanc</i>		7,5
Karst, Stemberger 'Malvasia', 2022 <i>malvasia</i>		9

Rosé

Languedoc-Roussillon, Mas de Janiny 'Le Temps des Gitans', 2023 <i>cinsault, grenache</i>		7
Piemont, Proprietà Sperino 'Rosa del Rosa', 2023 <i>nebbiolo, vespolina</i>		8,5

Red

Burgundy, Marinot Verdun 'Les Quatre fils Aymon', s/a <i>gamay, pinot noir</i>		6
Bergerac, Domaine Julien Auroux 'Bergerac Rouge', 2023 <i>merlot, cabernet sauvignon, malbec</i>		7
Côtes Catalanes, Coume del Mas 'Tramontane', 2024 <i>grenache</i>		7,5
Tuscany, Podere Scopetone 'Toscane Rosso', 2022 <i>sangiovese</i>		8,5
Piëmonte, Nino Costa 'Langhe Nebbiolo Cabora', 2023 <i>nebbiolo</i>		9

We usually have some more open wines by the glass!

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 almond ajo blanco	8
Deviled eggs (<i>per 2 halves</i>)	4
Gnocchi fritti gorgonzola with parsley mayonaise	8
Charcuterie	14
Sourdough toast with walnut romesco, artichoke, dill and lardo	12
Gurner with buttermilk, fermented red pepper and trout eggs	12
Tomato salad with grilled nectarine and buffalo mozzarella	14
Roasted summer beetroot with goat yoghurt and blackberry	14
Tartare of tri-tip and vealheart with lard toast and oyster mayonnaise	16
Monkfish cheeks with a chipotle sundried tomato sauce	13
Gnocchi with stracciatella, spinach, lovage and pan grattato	17
Tagliatelle with mussels and pimenton	18
Rigatoni with chanterelles, pecorino and egg yolk	17
Glazed eggplant and prunes with eggplant cream and pumpkinseed	19
Red perch with salsify, bisque and langoustine oil	25
Pork chop with cucumber, chicken gravy and anchovies	32
Pumpkinseed sorbet with blackberry coulis	7,5
Chocolate sorbet with cherry and almonds	7,5
Tarragon icecream with fresh figs and oatmeal crumble	8
Selection of cheeses (<i>3 types</i>)	12

Allergies? Please let us know!

*We charge 2,- per person for unlimited chilled and filtered water
~ still or sparkling ~*



DRINKS

Non alcoholic / low in alcohol

Bouche kombucha	<i>cantaloupe melon and szechuan pepper</i>	8
Von Wiesen Alkoholfrei	<i>quince, elderflower & verbena</i>	8
Nona gin tonic 0.0		9
Nona spritz 0.0		9
Heineken 0.0		3,7
Texels Skuumkoppe 0.0		6
Vandestreek Playground IPA <0.5		6
Big Tom tomato juice		4
Applejuice by Flevosap		4
Club Mate		4,5

Beers

Baby beer (<i>draft</i>)	2,5
Heineken (<i>draft</i>)	3,7
Oedipus Thai Thai tripel	6,5
Jopen Mooie Nel IPA	6,5
Blanche de Namur	6,5
Orval	6,5
Geuze Oude Boon	6,5

Roze Bunker lemonade

choose between still and sparkling

Crazy Berries	4
Wild Icetea	4
Madame Ginger	4

We enjoy working with

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

