

Aperitief

Bubbles of the day		8
Champagne Bonville 'Grand Cru Blanc des Blancs Brut'	<i>chardonnay</i>	13
Gin tonic Roku gin & Three cents tonic		10
Negroni		11
Istine Vermouth di Radda	<i>sangiovese</i>	7,5
Mezcal paloma		11

Wit

Vinho Verde, Adega de Monção 'Vinho Verde', 2023, <i>alvarinho, trajadura</i>	5,8	29
Campanië, Aia dei Colombi 'Falanghina di Sannio', 2024 <i>falanghina</i>	7	35
Loire, Chidaine 'Touraine', 2023 <i>sauvignon blanc</i>	8	40
Rhône, Mas des Bressades 'Excellence', 2023 <i>viognier, roussanne</i>	8,5	43
Rheingau, Georg Breuer 'Sauvage', 2023 <i>riesling</i>	8,5	43
Bourgogne, Domaine Cheveau 'Sur le Mont', 2023 <i>chardonnay</i>	9,5	47,5

Orange

Languedoc-Roussillon, Mas de Janiny 'Tibo', 2023 <i>carignan blanc, ugni blanc</i>	7,5	37,5
Zuid Moravië, Syfany 'Tramin Orange', 2022 <i>gewürztraminer</i>	8,5	42,5

Rose

Languedoc-Roussillon, Mas de Janiny 'Le Temps des Gitans', 2023 <i>cinsault, grenache</i>	7	35
Piemont, Proprietà Sperino 'Rosa del Rosa', 2023 <i>nebbiolo, vespolina</i>	8,5	42,5

Rood

Bourgogne, Marinot Verdun 'Les Quatre fils Aymon', s/a <i>gamay, pinot noir</i>	6	30
Puglia, Donna Marzia 'Rosso Salento', 2022 <i>negroamaro, malvasia noir</i>	6,5	32,5
Côtes Catalanes, Le Roc des Anges 'L'effet Papillon', 2023 <i>grenache, syrah</i>	7,5	37,5
Toscane, Podere Scopetone 'Toscane Rosso', 2022 <i>sangiovese</i>	8,5	42,5
Rhône, Laurent Combier 'Crozes Hermitages', 2023 <i>syrah</i>	9,5	47,5

MENU

Bread with whipped butter	5
Green olives	3
Oysters <i>per 3/6/12</i>	10,5 / 21 / 42
Cheese platter (3 types)	12
Fried broccoli with ajo blanco	8
Sourdough toast with romesco and artichoke	7
Sourdough toast with romesco and anchovies	8
Charcuterie platter	12
Pickled mullet with fermented bell pepper and parsley oil	13
Tomato salad with grilled nectarine and buffalo mozzarella	14
Roasted summer beetroot with goat yoghurt and blackberry	14
Pulpo with sea buckthorn and chorizo oil	15
Tartare of tri-tip and vealheart with lard toast and oyster mayonnaise	16
Gnocchi with stracciatella, spinach, lovage and pan grattato	17
Linguine with mussels and pimenton	18
Casarecce with chanterelles and summer truffle	19
Glazed eggplant and prunes with eggplant cream and pumpkinseed	16
Plaice on the bone with capers, parsley and charred lemon	23
Pork chop with cucumber, chicken gravy and anchovies	29
Hazelnut sorbet with blackberries	7,5
Chocolate sorbet with strawberries and almond	7,5
Fig leaf ice cream with marinated fig	8
Cheese platter (3 types)	12

Allergies? Please let us know!

We enjoy working with

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

DRINKS

Non alcoholic / low in alcohol

Bouche kombucha	<i>cantaloupe melon and szechuan pepper</i>	8
Von Wiesen Alcoholvrij	<i>quince, elderflower & verbena</i>	8
Ceders gin tonic 0.0		9
Nona spritz 0.0		9
Heineken 0.0		3,7
Vrijwit <0.5		6
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
Jopen Mooie Nel IPA	6,5
IJwit	6
Orval	6

Roze Bunker lemonade

choose between still and sparkling

Crazy Berries	4
Wild Icetea	4

