

Aperitif

Bubbles of the day		8
Champagne J.M. Seleque 'Solessence', NV	<i>assemblage</i>	14
Gin tonic <i>Sakari Gin & Three cents tonic</i>		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
Loire, Chidaine 'Touraine', 2023 <i>sauvignon blanc</i>		8
Rheingau, Georg Breuer 'Sauvage', 2023 <i>riesling</i>		8,5
Rhône, Mas des Bressades 'Excellence', 2023 <i>viognier, roussanne</i>		8,5
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
Karst, Stemberger 'Zelen', 2021 <i>zelen</i>		8,5

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

Bourgogne, Marinot Verdun 'Les Quatre fils Aymon', s/a <i>gamay, pinot noir</i>		6
Puglia, Donna Marzia 'Rosso Salento', 2022 <i>negroamaro, malvasia noir</i>		6,5
Côtes Catalanes, Le Roc des Anges 'L'effet Papillon', 2023 <i>grenache, syrah</i>		7,5
Catalunya, Alfred Arribas 'Jus de Rouge', 2023 <i>garnacha, trépat</i>		8
Piëmonte, Nino Costa 'Langhe Nebbiolo Cabora', 2023 <i>nebbiolo</i>		8,5

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 broccoli with almond ajo blanco	8
Deviled eggs (<i>per 2 halves</i>)	4
Gnocchi fritti gorgonzola with jamón mayonaise	8
Charcuterie	14
Sourdough toast with walnut romesco, artichoke, dill and lardo	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, pecorino and egg yolk	17
Glazed eggplant and prunes with eggplant cream and pumpkinseed	19
Plaice on the bone with capers, parsley and charred lemon	24
Pork chop with cucumber, chicken gravy and anchovies	32
Pumpkinseed sorbet with blackberry coulis	7,5
Chocolate sorbet with strawberries and almond	7,5
Fig leaf ice cream with marinated fig	8
Selection of cheeses (<i>3 types</i>)	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 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
Kompaan Stunt Double <0.5		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

