

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
Dão, Porta Dos Cavaleiros 'Branco', 2020 <i>malvasia fina, encruzado, bical</i>		7.5
Extremadura, Prelvm 'Chardonnay Tinaja', 2022 <i>chardonnay</i>		8
Loire, Chidaine 'Touraine', 2023 <i>sauvignon blanc</i>		8
Languedoc – Roussillon, Olivier Pithon 'Mon P'tit Pithon', 2023 <i>macabeu, grenache gris, grenache blanc</i>		8.5
Burgundy, Domaine Thomas 'Saint Véran', 2022 <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
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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
Rhône, Domaine de Ferrand 'Mistral', 2022 <i>grenache, syrah, carignan, vaccarèse</i>		7.5
Piémonte, Nino Costa 'Langhe Nebbiolo Cabora', 2023 <i>nebbiolo</i>		9
Baden, Weingut Aufricht 'Sophia', 2022 <i>spätburgunder</i>		9.5

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 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
Raw gurner with buttermilk, fermented red pepper and trout eggs	13
Chicory salad with pecan nuts, apple and quince dressing	12
Roasted beetroot with goat yoghurt and blackberry	14
Tartare of tri-tip and vealheart with lard toast and oyster mayonnaise	16
BBQ monkfish cheeks skewer with a chipotle sundried tomato sauce	13
Gnocchi with stracciatella, spinach, lovage and pan grattato	17
Linguine with mussels and pimenton	18
Radiatori with a ragu of fennel sausage and chervil	19
Cassoulet with cantharelles, oyster mushrooms and egg yolk	19
Red perch with salsify, bisque and langoustine oil	25
Guinea fowl with pumpkin, confit tomato and sauce Grand Marnier	27
Club steak with sauce bordelaise and Boston lettuce	11 / 100gr.
Potato salad with smoked herring, parmesan and frisée	10
Pumpkinseed sorbet with blackberry coulis	7.5
Chocolate sorbet with cherry and almonds	7.5
Tarragon ice cream with quince and oat crumble	8
Selection of cheeses (3 types)	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
l'Antidote	<i>sparkling gamay juice with herbs</i>	7.5
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

