

Aperitif

Bubbles of the day		8
Champagne J.M. Seleque 'Solessence', NV	<i>assemblage</i>	14
Gin tonic Roku Gin & Three cents tonic		10
Gin tonic Sakari 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
Campanië, Aia dei Colombi 'Falanghina del Sannio', 2024		
<i>falanghina</i>		7.5
Palts, Scheuermann 'Grauburgunder', 2023		
<i>grauburgunder</i>		7.5
Extremadura, Prelvm 'Chardonnay Tinaja', 2022		
<i>chardonnay</i>		8
Loire, Chidaine 'Touraine', 2023		
<i>sauvignon blanc</i>		8
Bourgogne, 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

Rosé

Languedoc-Roussillon, Mas de Janiny 'Le Temps des Gitans', 2023		
<i>cinsault, grenache</i>		7

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
Beaujolais, Séléné 'Beaujolais Primeur', 2025		
<i>gamay</i>		9

MENU

Bread with brown 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
Tortilla with jerusalem artichoke with parmesan and lemon mayonnaise	7
Gnocchi fritti gorgonzola with parsley mayonnaise	8
Charcuterie	14
Sourdough toast with walnut romesco and anchovy	10
Raw gurner with buttermilk, fermented red pepper and trout eggs	13
BBQ cod collar with puffed wild rice and tomato date chutney	12
Chicory salad with pecan nuts, apple and quince dressing	12
Roasted beetroot with goat yoghurt and blackberry	14
Venison tartare with padron peppers, cumin and hazelnut	15
Gnocchi with cime di rapa, epoisse, and pan grattato	18
Linguine with mussels and pimenton	18
Radiatori with ragu of venison, parsley and parmesan	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 served with roasted Opperdoezer potato	10 / 100gr.
Pumpkinseed sorbet with quince	7.5
Chocolate sorbet with cherry and almonds	7.5
Tiramisu	8.5
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
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 Maté		4.5

Beers

Baby beer (<i>draft</i>)	2.6
Heineken (<i>draft</i>)	3.8
Jopen Mooie Nel IPA	6.5
Blanche de Namur	6.5
Orval	6.5
Geuze Oude Boon	6.5
'In de Floria' Brut Sour by Flora x Haagsche Broeder 0.75L	25

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

DEAR FRIENDS OF TRACY,
CONGRATULATIONS WITH YOUR FRIEND!



Excited to be a part of this day!