

Aperitif

Bubbles of the day		8.5
Champagne J.M. Seleque 'Solescence', NV	<i>assemblage</i>	14
Gin tonic <i>Roku Gin & Three cents tonic</i>		10
Gin tonic <i>Sakari Gin & Three cents tonic</i>		11
Berto spritz		10
Negroni		11
Bordiga Vermouth di Torino	<i>nebbiolo</i>	7.5
Mezcal paloma		11

White

Vinho Verde, Adega de Monção 'Vinho Verde', 2023		
<i>alvarinho, trajadura</i>		5.8
Palts, Scheuermann 'Grauburgunder', 2023		
<i>grauburgunder</i>		7.5
Loire, Domaine des Gaudrières 'Anjou Blanc', 2022		
<i>chenin blanc</i>		8
Penedès, Vins el Cep 'Clot del Roure', 2024		
<i>xarel-lo</i>		8.5
Bourgogne, Julien Cruchandeau 'Champ de Chêne', 2023		
<i>aligoté</i>		9
Bourgogne, Domaine Barraud 'Pouilly Fuissé', 2022		
<i>chardonnay</i>		12.5

Orange

Languedoc-Roussillon, Mas de Janiny 'Tibo', 2024		
<i>carignan blanc, ugni blanc</i>		7.5
Elzas, Clé de Sol 'Riesling Macération', 2018		
<i>riesling</i>		8.5

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
Loire, Brendan Stater West 'Saumur Rouge', 2023		
<i>cabernet franc</i>		12

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
Tortilla of jerusalem artichoke, parmesan and pimenton mayo	7
Gnocchi fritti gorgonzola with parsley mayonaise	8
Charcuterie	14
Halibut crudo with buttermilk, fermented red pepper and trout eggs	13
BBQ cod collar with puffed wild rice and tomato date chutney	12
Chicory salad with walnuts, apple and quince dressing	12
Roasted pumpkin with horseradish, creme fraiche and pumpkinseeds	13
Venison tartare with padron peppers, cumin and hazelnut	15
Gnocchi with cime di rapa, Oudwijker Fiore, 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
Duck breast with parsnip and confit wild duck leg*	27
Club steak with sauce bordelaise and Boston lettuce served with roasted Opperdoezer potato	10 / 100gr.
Popcorn ice cream with caramelised popcorn	7
Hazelnut financier with carrot ice cream and soft meringue	8.5
Tiramisu	9
Selection of cheeses (<i>3 types</i>)	12

**can contain shot*

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

