

Aperitif

Bubbles of the day	8.5
Franck Bonville Champagne 'Blanc de Blancs Grand Cru', NV	14

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, Château de Passavant 'Anjou Blanc', 2023	
<i>chenin blanc</i>	8.5
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, Armand Heitz 'Chardonnay VdF Magnum', 2022	
<i>chardonnay</i>	10
Caroline Bain 'Contre Coeur', 2023	
<i>sauvignon blanc</i>	11
Tenerife, Bodegas Hermanos Mesa 'Los Pelados', 2023	
<i>listán blanco</i>	11

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
Campania, Aia dei Colombi 'Aglianico', 2021	
<i>aglianico</i>	8
Rhône, Gilles Robin 'Crozes-Hermitage', 2023	
<i>syrah</i>	11
C des Carmes 'Haut-Brion', 2022	
<i>cabernet sauvignon, merlot, petit verdot</i>	14.5

MENU

Bread with brown butter	5
Devilled eggs with parsley mayonnaise	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
Wild boar croquettes with figmustard	12
Charcuterie	14
Halibut crudo with blood orange and radish	13
Radicchio salad with walnuts, apple and quince dressing	12
Roasted pumpkin with horseradish, creme fraiche and pumpkinseeds	13
BBQ cod collar with puffed wild rice and tomato date chutney	14
Gnocchi with kale and Oudwijker Fiore	18
Linguine with mussels and pimenton	18
Casarecce with chicken stock, anchovy and pangrattato	19
Confit skrei with chicory, cream of pumpkin and langoustine bisque	26
Duck breast with parsnip and confit wild duck leg*	27
Club steak with green pepper sauce and Boston lettuce served with roasted Opperdoezer potato	10 / 100gr.
Popcorn ice cream with caramelised popcorn	7
Chocolate sorbet with almond and sabayon	8
Apple tarte tatin with crème fraîche	9
Selection of cheeses (3 types)	12

**can contain shot*

We charge 2,- per person for unlimited chilled and filtered water ~ still or sparkling ~

DRINKS

Aperitif

Gin tonic <i>Roku Gin & Three cents tonic</i>	10
Berto spritz	10
Negroni	11
Bordiga Vermouth di Torino	<i>nebbiolo</i> 8
Mezcal paloma	11

Beers

Poppen pils (<i>tap</i>)	2.6
Heineken (<i>tap</i>)	3.8
Jopen Mooie Nel IPA	6.5
Orval	6.5
Blanche de namur	6.5
Geuze Oude Boon	6.5
Val Dieu Dubbel	6.5
Mannenliefde	7
'In de Floria' Brut Sour van Flora x Haagsche Broeder 0.75L	25

Non alcoholic / low in alcohol

l'Antidote	<i>sparkling gamay juice with herbs</i>	7.5
Bouche kombucha	<i>with cantaloupe melon and szechuan</i>	8
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

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

