

## Sparkling

Bubbles of the day	8
Recaredo Corpinnat 'Relats Brut Nature X Flora', 2020	9.5
JM Sélèque 'Solessence', NV <i>chardonnay, meunier, pinot noir</i>	14
'In de Floria' Brut Sour van Flora x Haagsche Broeder	7

## White

Vinho Verde, Adega de Monção 'Vinho Verde', 2023 <i>alvarinho, trajadura</i>	5.8
Friuli, Ronco dei Tassi 'Clic', 2024 <i>chardonnay, friulano, riesling</i>	7
Alsace, Pépin 'Blanc Lot 27', NV <i>field blend</i>	8
Penedès, Vins el Cep 'Clot del Roure', 2024 <i>xarel-lo</i>	8.5
Loire, Florian Roblin 'Champ Gibault Blanc', 2023 <i>sauvignon blanc</i>	9
Loire, Le Rocher des Violettes 'Les Hauts de Coulaïne', 2022 <i>chenin blanc</i>	10
Bourgogne, Domaine Barraud 'Pouilly-Fuissé', 2023 <i>chardonnay</i>	14

## Orange

Alsace, Pépin 'Orange Lot 38', NV <i>gewürztraminer</i>	9
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## Rosé

Languedoc, Domaine de Gournier 'Cévennes Rosé', 2024 <i>grenache, merlot, syrah</i>	7
Piemonte, Proprieta Sperino 'Rosa del Rosa', 2024 <i>nebbiolo, vespolina</i>	9

## Red

Bourgogne, Marinot Verdun 'Les Quatre fils Aymon', s/a <i>gamay, pinot noir</i>	6
Puglia, Donna Marzia 'Rosso', 2025 <i>susumaniello</i>	7
Toscane, Famiglia Vallone Terre Nere 'Ribelle' 2022 <i>sangiovese</i>	8.5
Tenerife, Envínate 'La Santa de Ursula', 2021 <i>listán negro, negramoll</i>	9
Saumur-Champigny, Domaine Pierre-Adrien Vade 'Les Hauts Buts', 2022 <i>cabernet franc</i>	11

## **Aperitivo**

Bread with brown butter	5
Devilled eggs with crispy onions (per 2 halves)	4
Green olives	3
Oysters per 3/6/12	10.5 / 21 / 42
Cheese platter (3 types)	12
Fried broccoli with almond ajo blanco	8
Charred bell pepper with smoked herring and hazelnut	11
Deep-fried cod collar with black garlic mayonnaise	13
Charcuterie	14

## **Antipasti**

Tomato salad with nectarine, buffalo mozzarella and quince dressing	13
Kingfish tartare with green strawberry, kumquat and crème fraîche	14
White asparagus, olive, fried caperberry, silver onion and chorizo oil	15
Lambsribs with salted lemon, yoghurt, mint and celeriac	16

## **Primi**

Gnocchi with ramson, asparagus and stracciatella	18
Casarecce with lambs ragu, fennel, red onion and parsley	20
Mafaldine with bisque, raw langoustine and datterini tomatoes	21

## **Secondi**

Oyster Mushroom bundle with dashi and cauliflower cream	22
Monkfish with watercress velouté, bok choy, smoked crème fraîche	28
Club steak with ramson salsa verde, baby potato and green salad	11 / 100gr.

## **Dolce**

Raspberry sorbet with white chocolate, oat crumble and pink pepper	8.5
Almond torta with blood orange ice cream and lemon thyme	9
Choux pastry with crème patissier and rhubarb	9
Selection of cheeses (3 types)	12

*We charge 2.5 per person for unlimited chilled and filtered water ~ still or sparkling ~*

*Please inform us of any allergies.*

*Also, let us know if you are planning to see a movie.*

## DRINKS

### Aperitif

Gin tonic <i>Roku Gin &amp; Three cents tonic</i>		10
Berto spritz		10
Negroni		11
Istine Vermouth di Radda	<i>sangiovese</i>	8
Bordiga Vermouth	<i>moscato</i>	7
Mezcal paloma		11
Caipi margarita		11.5

### 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		7

### Non alcoholic / low in alcohol

Bouche Fermented Tea		8
Nona gin tonic 0.0		9
Nona spritz 0.0		9
Bôtan	choose between Wakataya or Shiso	10.5
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

Wild Icetea		4
Madame Ginger		4
Lady Rhubarb		4

We enjoy working together with

Cru – Fattoria Naturale – G&B – La Hermandad – Landzicht – Lindenhoff  
– Hollandvis- Meeuwig – Pompernikkel – Sligro

