

MENU

three courses	46	+ wine pairing	27
four courses	58	+ wine pairing	36
chef's menu	67	+ wine pairing	45

STARTER

kohlrabi - veal tartare - codium	14
beetroot - alphenaeer cheese - blood orange	14

IN BETWEEN

bbq asparagus - shiitake - wild garlic - belper knolle	15
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MAIN

pork cheek - turnip - roscoff onion	26
bbq corvina - sweet pepper - tomato - chorizo	26
pointed cabbage - white beans - chervil	24

SIDES

potato bread - Greek olive oil	7
little gem - pistachio dressing	8
roast potatoes - dill sabayon	8

some dishes may contain allergens. please ask our staff if you have questions.

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BEER

gulpener biologisch, pilsner	4
gulpener, korenwolf white	6.5
butcher's tears, HIT parade, gluten free IPA	6.5
butcher's tears, animal space, white saison	6.5

NON ALCOHOL

gulpener 0.0%	5
korenwolf white 0.0%	6
cider	6.5
aperitivo classico	10
sparkling alkoholfree	8

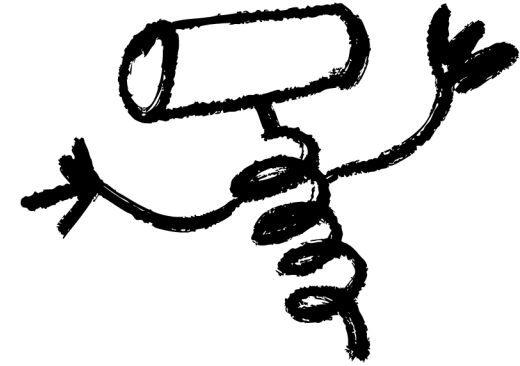
SODA

apple juice	4
coca cola (zero)	4
passionfruit	5.5
three cents fig leaf soda	4.5
san pellegrino tonic	4
san pellegrino 75cl	5.5



SPIRIT

wodka, Ketel one	6
gin, Tanqueray	6
rum, Diplomatico	6
campari	6



SNACKS

smoked almonds	5
olives	6.5
plate of iberico ham	12.5
three cheeses from Kef	14
fried lasagna – basil	13

APERITIF

la perle brut nature '24 ocre rouge	9.5
pregadéu cava '24	8.5
pisco sour	14
plum sake sour	14
yuzu-sake spritz	12
americano	11
manuel vermouth	8