

A LA CARTE

4-courses 42/44

4-course wine pairing 30

cold

leek - sesame - spinach 10

stracciatella di bufala - carrot- vadouvan 12

corvina crudo - blood orange - taragon 14

warm

cauliflower - egg yolk - grape 15

cod - eel - cavolo nero 17

duck - shiitake - date 17

dessert

crème brûlée - lemongrass - red chili 7.5

white chocolate - rhubarb - sorrel 7.5

SNACKS

sourdough bread with butter 3.75

pimientos de padrón - sour cream - lime 7.5

labneh - zhug - pita 9

charcuterie 10

oeuf mayonnaise - green curry 5

chickenliver parfait - pickles 8

three cheeses from Kef 11

sardines 7.5

please let us know if there are any allergies or dietary

DRAFT BEER

Gulpener Biologisch	3.5
IJwit	4.75

BY THE BOTTLE

Peroni 0.0%	4.5
Do-Ri-N-Ku 0.5%	4.5
Peroni	4.5
Lowlander White	5
Bird of Prey IPA	5
Okami kombucha 4.5%	6.5

SODA

Appelsap	3
Coca Cola (zero)	3
Something & Nothing: Hibiscus/Rose	4
Balis: Basilicum/Ginger	4
Rapscallion: Burnt Lemon	4
San Pellegrino Ginger Beer	3.25
San Pellegrino Tonic	3.25
San Pellegrino 25ml/75ml	2.75/5.5

DIGESTIEF

A. Van Wees <i>hemel op aarde</i>	8
Distillerie Cazottes <i>noix du pays d'oc</i>	8
Pacory <i>calvados domfrontais hors d'âge</i>	7.5
Pacory <i>eau de vie de poiré</i>	7
Tomation Highland <i>single malt whiskey bourbon & sherry casks</i>	7.5
Kilchoman Islay <i>single malt whiskey machine bay</i>	9
Hibiki Japanese Harmony <i>santory whiskey</i>	12

Salmari 5

Limoncello 5

COCKTAILS

Limoncello Spritz <i>limoncello - frizzante - sparkling water</i>	9
Negroni <i>vermouth - gin - campari</i>	11
Espresso Martini <i>espresso - kahlua - vodka</i>	10.5
Moscow mule <i>vodka - ginger beer - bitters</i>	9.5
Dark and stormy <i>dark rum - ginger beer - lime</i>	9.5