

## MENU

4-courses 43/45

4-course wine pairing 30

## DISHES

leek - sesame - spinach 10

stracciatella di bufala - green pea - strawberry 12

dutch yellow tail - ponzu - radish 14

steak tartare - pimenton de la vera - horseradish 14

white asparagus - samphire - beurre noisette 12

courgette - ricotta di bufala - tomato 15

cod - eel - chard 17

guinea fowl - corn - blueberry 17

crème brûlée - lemongrass - red chili 8

white chocolate - rhubarb - sorrel 8

## SNACKS

sourdough bread with butter 4.5

pimientos de padrón - sour cream - lime 7.5

labneh - zhug - pita 11

charcuterie 12

oeuf mayonnaise - green curry 5.5

chickenliver parfait - pickles 8.5

three cheeses from Kef 12

can of sardines 8.5

*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 8

*hemel op aarde*

Distillerie Cazottes 8

*noix du pays d'oc*

Pacory 7.5

*calvados domfrontais hors d'âge*

Pacory 7

*eau de vie de poiré*

Tomation Highland 7.5

*single malt whiskey bourbon & sherry casks*

Kilchoman Islay 9

*single malt whiskey machine bay*

Hibiki Japanese Harmony 12

*santory whiskey*

Salmari 5

Limoncello 5

## COCKTAILS

Limoncello Spritz 9  
*limoncello - frizzante - sparkling water*

Negroni 11  
*vermouth - gin - campari*

Espresso Martini 10.5  
*espresso - kahlua - vodka*

Moscow mule 9.5  
*vodka - ginger beer - bitters*

Dark and stormy 9.5  
*dark rum - ginger beer - lime*