

## Bites

"Bitterballen" (8 pcs.) with mustard 🍲	€ 8,50
Oyster mushroom "bitterballen" (8 pcs.) with mustard 🌿 🍲	€ 9,50
Charcuterie, 4 kinds from Fromagerie Bon with kimchi	€ 12,00
Aged cumin cheese and Gouda cheese with mustard	€ 10,00
4 Pieces of pull apart bread with baba ghanoush, black garlic aioli 🌿 and salted butter	€ 5,75

## Fish

Smoked mackerel mousse with crostini and fried capers	€ 12,50
Crispy baked seabass with puree of peas and sauce gribiche 🍲	€ 14,00
2 Fines de Claire no3 oysters with fennel sabayon and seaweed salad	€ 11,00
Prawns tempura with kimchi and kimchi mayonnaise 🍲	€ 13,75
Halibut with fregola and smoked beurre blanc 🍲	€ 16,50

## Meat

Thin sliced smoked Ribeye with aged cumin cheese, vadouvan mayonnaise, herb salsa and parsnip crisps	€ 14,00
Bavette with roasted onion puree and red wine jus 🍲	€ 16,75
Pork belly with hoisin Szechuan pepper glaze and ginger and spring onion salsa 🍲	€ 14,75
Steak tartare Mexican style with tostada and chipotle pepper	€ 13,00
2 Duck rilette burgers on brioche buns, with purple carrot salad 🍲 and black garlic aioli	€ 16,00

## Vega

Oyster mushroom carpaccio with vadouvan mayonnaise, herb salsa 🌿 and fried enoki	€ 12,50
Pumpkin Arancini's with basil mayonnaise and pumpkin vinaigrette 🌿 🍲	€ 12,00
Bean cassoulet with caramelized chicory and pickled mustard seeds 🌿 🍲	€ 13,00
Mozzarella with agro dolce tutti frutti and Ras al Hanout crumble	€ 15,50
Tomato tarte tatin with goat's cheese puree 🌿 🍲	€ 13,50

## Sides

Baked Rosevale potatoes with black garlic aioli 🌿 🍲	€ 5,50
Corn ribs with smoked butter and chili-lime salt 🌿 🍲	€ 5,50

## Desserts

Gin and tonic tart with homemade limoncello	€ 10,00
Rhubarb crumble with champagne sorbet ice cream and tarragon sirup 🌿	€ 9,00
Spiced panna cotta with dulce de leche	€ 8,75
Cheese platter, 4 kinds from Fromagerie Bon with onion compote	€ 12,50

🍲 warm dish    🌿 is vegan or possible as vegan

*Do you have an allergy? Please inform our staff.*