

# Pizza

Only on Sunday, Monday and Tuesday  
from 16:00

All pizza's are prepared in the wood fired  
clay oven without any animal products.

## *Hot bread and Dips*

Homemade bread with za'atar and a selection of dips. A touch of  
flavor from the Middle East. 7,—

## *Pizza Marinara*

A classic marinara sauce of pomodori and garlic, caramelized red  
onion, herbs and capers. From our wood fired clay oven. 9,—

## *Pizza Nero*

A coconut and dried shiitake sauce, topped with roasted king oyster  
mushrooms from Mycophilia in Amsterdam Noord. Spinach,  
caramelized red onion, fermented black beans and roasted garlic.  
Cut in slices for sharing. 15,—

## *Pizza Rosso*

Slightly spicy and rather un-Italian composition of pomodori,  
butternut squash, roasted sweet red pepper, red fermented tofu,  
pine nuts, sesame seeds and basil. Eat it with your hands! 15,—

## *Pizza Gialla*

A sweet and savoury mixed carrot & tomato sauce with nutrient rich  
toppings like Brussels sprouts rolled in mustard seeds, caramelized  
red onions, fennel seeds and some Japanese ginger flakes. This  
tasteful pizza contains Beta-carotene and Selenium which helps  
maintaining a healthy skin! 14,—

## *Pizza Paradise*

A sweet chocolate pizza with a rice milk and cinnamon sauce,  
organic dark Congolese Virunga chocolate from Chocolate Makers  
Enver and Rodney topped with faba meringue. Not only for children  
and great for sharing as a dessert! 9,—

# Eat or be eaten

Are we vegan? Not all  
of us. But most of our  
dishes are!

We prepare all your food  
without animal products  
unless explicitly stated.

# Diner

## Oesters

### *Wilde oesters\**

Vers geraapt door Goede Vissers Jan en Barbara uit Lauwersoog.

[www.degoedevissers.nl](http://www.degoedevissers.nl)

Een grote oester geserveerd met citroen. 4,—

Drie grote oesters. 10,—

Een dozijn grote oesters. 30,—

## Voorjaarsmenu

35,— voor vier gangen

29,50 voor drie gangen

### *Rode uien kroket*

Kroketje van gerookte rode uien-chutney met een geroosterde puntpaprika en knolselderij. 8,50

*of*

### *Meerval uit de aquaponics\**

Met gebakken roodlof, een witlof-appelsalade en mayonaise van gepofte knoflook. 9,50

### *Tempeh van lupine*

Gevuld met tomatenconsumeem

### *Orzotto*

Spinazie-basilicum orzotto met gemengde paddenstoelen. 16,50

### *Kokos-pistache ijs*

Met een saus van rode bessen en gesuikerd bladerdeeg. 8,—

## Zoet

### *Ganache taart*

Met chocolade, kokos en een vleugje chili. Klein maar vol van smaak.

Gemaakt met de chocolade van Chocolade Makers. 5,50

### *Pavlova*

Zoete 'aqua faba' merengue met kokos en huisgemaakte fruit compote. 7,—

Heeft u vragen over onze gerechten of allergiën? We helpen u graag.

\*Niet vegan

# Dinner

## Oysters

### *Wild oysters\**

Freshly picked by Goede Vissers Jan and Barbara from Lauwersoog.

[www.degoedevissers.nl](http://www.degoedevissers.nl)

One big oyster served with lemon. 4,—

Three big oysters. 10,—

Twelve big oysters. 30,—

## Spring menu

35,— for four courses

29,50 for three courses

### *Red onion croquette*

A croquette from smoked red onion-chutney with roasted bell pepper and celeriac. 8,50

*or*

### *Catfish from our aquaponics\**

With baked radicchio, a chicory-applesalad and mayonnaise of roasted garlic. 9,50

### *Tempeh of lupine*

Filled with tomato consommé

### *Orzotto*

Spinach-basilicum orzotto with mixed mushrooms. 16,50

### *Coconut-Pistache ice cream*

With a sauce of red currant and sugared puff pastry. 8,—

## Sweet

### *Ganache Tart*

With chocolate, coconut and a touch of chili. Small but full of flavours.

Made with the chocolates from Chocolade Makers. 5,50

### *Pavlova*

Sweet 'aqua faba' meringue with coconut and homemade fruit compote. 7,—

If you have questions about our dishes or allergies? We are happy to help.

\*Not vegan