

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 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

Een grote oester geserveerd met citroen. 4,—

Drie grote oesters. 10,—

Een dozijn grote oesters. 30,—

Zomermenu

35,— voor vier gangen

29,50 voor drie gangen

Canapé met meiknol, koolrabi en perzikmayonaise

met een salade van jonge asperges, tuinbonen en gezouten citroen 8,50
of

*Meerval uit onze aquaponics**

met salade van erwten, uienchutney en bloedzuring . 9,50

Tempeh van lupine

gevuld met paddestoelenstroof, lamsoren en zeekraal

Geroosterde eryngii

met tandoori saus, gebakken polenta en jonge courgetten. 16.50

Rabarberijs

met een griesmeelcake, frambozen en aardbeien. 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

One big oyster served with lemon. 4,—

Three big oysters. 10,—

Twelve big oysters. 30,—

Summer menu

35,— for four courses

29,50 for three courses

Canola with turnip, kohlrabi and peach mayonnaise

with a salad of young asparagus, horsebeans and salted lemon. 8,50
or

*Catfish from our aquaponics**

with a salad of peas, onion chutney and bloody sorrel. 9,50

Tempeh of lupine

Filled with a mushroom stove, lamb's lettuce and saltwort.

Roasted eryngii

with Tandoori sauce, baked polenta and young courgettes. 16.50

Rhubarb ice cream

with semolina, raspberries and strawberries. 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,—

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

*Not vegan