

Menu

Wednesday - Saturday from 16.00

Tomato and shiitake tartare

With bruschetta.

Vegetable tempura

Eggplant, sweet potato, green peppers and basil.

Chirashi Sushi

DIY Sushi with teriyaki mushrooms, avocado, cucumber, bell pepper, spring onion, mango and horseradish.

Beetroot Souflé

Coconut yogurt and beetroot meringue.

3 Courses

29,-

4 Courses

35,-

Bar Menu

Wednesday - Saturday from 16.00

Wild North sea oysters

3,-
per stuk

With lemon, non vegan.

Chef Thor bitterballen, 7 pieces

12,50

Home made bitterballen of potato and asparagus.

Vegetable tempura

12,50

Eggplant, sweet potato, green peppers and basil.

Bread from brothers Niemeijer

9,-

Met verschillende soorten hummus.

Fake stake

18,-

With fries

Chilli sin carne

15,-

Apple crumble

6,-

Menu

Wednesday - Saturday from 16.00

Tomato and shiitake tartare

With bruschetta.

Vegetable tempura

Eggplant, sweet potato, green peppers and basil.

Chirashi Sushi

DIY Sushi with teriyaki mushrooms, avocado, cucumber, bell pepper, spring onion, mango and horseradish.

Beet Souflé

Coconut yogurt and beetroot meringue.

3 Courses

29,-

4 Courses

35,-

Bar Menu

Wednesday - Saturday from 16.00

Wild North sea oysters

3,-
per stuk

With lemon, non vegan.

Chef Thor bitterballen, 7 pieces

12,50

Homemade bitterballen of potato and asparagus.

Vegetable tempura

12,50

Eggplant, sweet potato, green peppers and basil.

Bread from brothers Niemeijer

9,-

Met verschillende soorten hummus.

Fake stake

18,-

With frites

Chilli sin carne

15,-

Apple crumble

6,-