

Chef's Table

Menu

Wednesday to Saturday
Starting from 16:00

A dining experience designed to experience food with all the senses.

We create the courses of the menu based on the availability of seasonal ingredients from our selected producers.

We pick herbs from our aquaponic greenhouse, and we ferment products in the Mediamatic Clean Lab.

The courses are meant for sharing and we encourage you to experience them with your hands rather than using cutlery.

3 courses **32,-**

4 courses **38,-**

Bites from

the kitchen

Wednesday to Saturday
Starting from 14:00

Wild North Sea Oyster **3,-**
with a slice of lemon, non vegan

Mushroom bitterballen **9,50**
from Mycophilia, 6 st. served with homemade mayonnaise

Homemade Focaccia **9,-**
with different types of freshly made dips

Pomme Anna **7,-**
A long stick of sliced and fried potatoes, served with homemade spicy mayo, ideal for sharing

Fried King Mushrooms **7,-**
Served with salsa verde

Dish of the day **15,-**
Check the blackboard for the dish of the day

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.

9,-

Pizza Marinara

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

9,-

Pizza Rosna

A classic sauce of pomodori and garlic, caramelised red onion, capers, butternut squash, olives and oregano.

13,-

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 and sesame seeds. Eat it with your hands!

15,-

Pizza Verde

A green curry sauce topped with roasted romano pepper, onion, shiitake, black beans and a coco cream.

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. Not only for children and great for sharing as a dessert!

9,-

Bites from the kitchen

Starting from 11:00

Homemade Focaccia

with different types of freshly made dips.
(Until 16:00)

9,-

Olives

3,50

Chinese snacks

Dried tofu with spicy black fungus /
Pickled cucumber slices

3,-

Soup of the day

Freshly made soup based on the
availability of ingredients

7,50

Day menu

Everyday from 11:00 to 16:00

Bread and dips 7,5

Our fermented vegetables 5,-

Kimchi style fermented vegetables from the Clean Lab

Jellyfish salad 9,5 -

Seaweed, cucumber, coriander. Spicy option

Dessert of the day 8,-

From 16:00

Wednesday to Saturday:

Restaurant

Sunday to Tuesday:

Pizza days