

DINNER

17:00 - 22:00

BITES

- ✓ Caramelized cashews 4.5
Raz el Hanout spiced
- ✓ Gordal olives 5.5
Lemon thyme, oregano oil
- 🌱 Grilled garlic pita 7.5
Chili hummus, chives crème
- ✓ Padron peppers 5.5
Orange, salt
- ✓ KFC 7
Korean fried cauliflower
- Bitterballen 6pcs. 8
Mustard
- 🌱 Cheese croquettes 6pcs. 8
Mustard
- Pata Negra 50gr. 16.5
Paleta Iberico 100% Bellota
Hazelnut, olive oil, toast
- Charcuterie 60gr. 13.5
Selection of dried sausage
Olive oil, toast
- 🌱 Cheese platter 15
Selection of cheeses by Kaasfort

🌱 Vegetarian ✓ Vegan

Do you have any allergies? Let us know, we are happy to help!

STARTERS



Beetroot 9.5

Smoked vegan feta, pine nuts



Burrata 12.5

Brussels sprouts, sauerkraut, smoked almond

Saffron and garlic shrimps 13.5

Grilled garlic pita

Seabass crudo 13.5

Kalamansi, coriander, cucumber

Steak tartare 12.5

Red curry, kimchi dressing, coconut

MAINS

Salmon 21.5

Seafood salsa, bell pepper sauce

Sea bream 22.5

Beurre noisette, lemon

Chicken thighs 17.5

Ginger, spring onion, olives

Rib-eye steak 250gr 28.5

Garlic herb butter

Short rib 28

Chipotle varnish

🌿 Celeriac & potato gratin 16

Bbq eggplant puree, black garlic sauce

🌿 Goat cheese ravioli 18.5

Sereh bisque, salsify, mushrooms

Optional: vegetarian

🌿 Grilled veggie bowl 15.5

Pearl barley, vadouvan sauce, coriander

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SIDES

Fries 4.5

Vessels mayonnaise

Salad 4

Tomato salsa, chives crème, lemon dressing

LITTLE ONES

Up to 12 years old

Salmon 12.5

Fries, tomato salad

Chicken 12.5

Fries, tomato salad

DESSERTS

🍃 **Almond cake 7.5**
Coffee ice cream, pecan praline crème

🍃 **Chocolate Moelleux 8.5**
Vanille ice cream

🍃 **Lemon tartelette 7.5**
Sorbet

Scoops of ice cream 2.5

🍃 / Coconut

🍃 / Forest fruit

🍃 / Dark chocolate

🍃 / Vanilla

Add on: Whipped cream +0.5

🍃 **Cheese platter 15**
Selection of cheeses by Kaasfort

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