

DINNER

from 17:00 - 22:00

Bites		Mains	
Zucchini fritters 🦫 with a herb dip	7.95	Steak with mashed sweet potatoes, seasonal veggies and a red wine gravy	24.95
Pimientos de Padrón 🐎 🌶 Maldon salt and chilli flakes	7.95	Redfish with artichoke creme, saffron beure blanc	22.95
Goat cheese croquettes $igvee$ with a shallot dip	7.95	and roasted carrot	
Hummus 🆫 with eggplant, crispy chickpeas and focaccia	9.95	Risotto ♥ (♠ optional) pea risotto with parmesan foam and a poached egg	18.95
Spicy BBQ chickenwings (6st.)	8.95	Oxheart cabbage >> BBQ'd with bell pepper creme, hazelnut vinaigrette and smoked almonds	18.95
		1/2 farmers chicken BBQ'd with mashed parsnip, haricot and chimmichurri	21.95
Starters		Double cheeseburger with cheddar, lettuce, red onion,	18.95
Carrot and bell pepper soup 🦫	9.95	pickles and homemade black garlic burgersauce served with fries	
Steak tartare with crispy shallots and piccalilly mayonnaise	13.95	Beyond cheeseburger ♥ (♠ optional) plant-based burger with cheddar, lettuce, pickle,	18.95
Zuchini carpaccio pickled zucchini with Roasted red beets	11.95	red onion,homemade black garlic burger sauce serve with fries	ed
Scampi's In spicy garlic oil	12.95		
		Sides	
Salads		Fries ♥ (♠ optional) with mayonaise	5.50
Tomato salad (\lor) with stracciatella, balsamico and almonds	12.95	Twister fries ♥ (♣ optional) with mayonaise	5.50
Caesar salade with parmesan cheese, grilled chickenthigh,	17.95	Mashed sweet potatoes \bigcirc	6.50
anchovies, croutons and a poached egg		Seasonal veggies \bigcirc (\searrow optional) cooked in butter	6.50

Desserts

Heavenly mudd \bigcirc with vanilla sauce	8.95	Apple crumble pie ♥ by Patisserie Holtkamp	6.95
Vegan piña colada pannacotta with a crumble of coconut and marinated pineapple	8.95	Raspberry cheesecake ♥ by Patisserie Holtkamp	6.95
Mojito watermelon \bigcirc with curd and a nut crumble	8.95	Pie of the day ♥ by Patisserie Holtkamp with whipped cream	6.95
Variating selection of cheeses by Kef (V)	12.95	with whipped of eam	1 0.50

