

**STARTER**

- BAGUETTE** v.  
herb butter and sea salt
- WHIPPED TOFU** vgn.  
teriyaki eggplant, cashew sambal,  
coriander and flatbread
- BURRATA** v.  
chilli oil, basil, holy basil, glasswort  
and pine nuts
- STEAK TARTARE**  
vadouvanmayonaise, cornichon, sjalot  
en papadum
- CORN CHOWDER** v. | vgn. optional  
corn soup, jalapeño, tortilla, crème fraîche
- TONIJN TATAKI**  
ponzu, edamame, sesame and wasabi
- IBERICO HAM**  
50gr. paleta de bellota
- TUNA TOSTADA**  
soy, lime, wasabi and crème fraîche

**SIDES**

- FRIES** v. | vgn. optional  
with mayonnaise
- LETTUCE** vgn.  
haricots verts, tomato  
and varieties of seeds
- BIMI** v.  
roasted with herb butter, coconut flakes  
and cashew sambal
- SMALL GADO GADO** v.  
gado gado salad, peanut dressing and  
radish

**MAIN**

- 6 **POINTED CABBAGE** 19  
black pepper sauce roasted bell pepper,  
sweet and sour carrot and coconut flakes
- 11 **COD FILLET** 24  
miso vinaigrette, green asparagus,  
potato mousseline and Hollandaise sauce
- 13 **STEAK** 27  
from the grill with chimichurri, gravy,  
pickled red onion, potato mousseline  
and bimi
- 13 **½ FARMERS CHICKEN** 23  
from the grill with eggplant and cashew  
sambal
- 9 **DOUBLE CHEESEBURGER** 19  
v. | vgn. optional  
brioche bun, cheddar, pickles, ketchup and  
mustard. Served with fries  
+ bacon

**SALADS**

- 13 **CAESAR SALAD** 17  
romaine salad, bbq chicken, anchovies,  
poached egg and Caesardressing
- 13 **GADO GADO** 16  
gado gado salad, peanut dressing,  
poached egg and radish

**DESSERT**

- 5 **STRAWBERRY TART** v. 9  
tart with strawberry mousse
- 6 **STICKY CHOCOLATE** v. 9  
orange sorbet and nougat
- 7 **APPLE GYOZA** v. 9  
apple gyoza, cinnamon and vanilla ice  
cream
- 7 **CHEESE FROM 'DE KAASHUT'** v. 15

allergies? let us know!

v. = vegetarian vgn. = vegan 🌶 = spicy