

Grilled green asparagus

With baked potato and hollandaise sauce. 11

Aubergine satay

With marinated vegetables. 10

Fresh Aquaponics salad

With vegetables, herbs, warm mushrooms and edible flowers from our greenhouse. 13

Roasted beetroot

With onion, bruschetta, smoked king boletus and herbs from our greenhouse. 12.50

Curry platter

Three different kinds of curry served with papadams, raita and chutney. 18.50

Three oysters + kimchi

With fries. 17,50

Mushroom bourguignon

With fries. 18,50

Fake steak

With fattoush, bearnaise and fries. 17,50

Chef's favorites

Selection of dishes including a started and dessert. Only available for the whole table. 29 per pers

Pavlova 6

Choco ganache 6

Apple ravioli 7

Eat or be eaten

Wednesday to Saturday
from 16.00

Wild North sea oysters 3,- per piece
With lemon, not vegan.

Chef Thor bitterballen, 7 pieces 8,50

Mini croquettes, choose from: Coco-thai, Baladin, Baltibal, Chili mexx or a mix.

Deep fried cauliflower 8,50

With lemon garlic aubergine, tahini and flat bread.

Mushroom soup 6

With pickled fennel

Avocado brûlée 8

With toast.

Fresh bread from Niemeyer bakery in Amsterdam 9

With white bean hummus, fresh herb cream and fresh sage oil.

Diet or allergy? Let us know!

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