

# Menu

Wednesday to Saturday from 16.00

## *Holysloot*

Mushroom, heilaarde

## *Common Ground*

Cream of coconut and soy,

garden herbs, hazelnut, brussels sprout, radish, olive

/Neleman Vermut / gekruide Oatly

## *Down to Earth, soft core*

Charcoal bapao, pumpkin, chillisauce

/Bloody- or virgin mary

## *Fossils of the future*

Mango, blueberries, beetroot, black rice

*3 courses*

29,-

*4 courses*

35,-

## *Drink pairing*

*Alcoholic*

15,-/18,-

*Non Alcoholic*

9,-/12,-

# Bar Menu

Wednesday to Saturday from 16.00

## *Wild North sea oysters*

3,-  
per stuk

with lemon, non vegan.

## *Chef Thor bitterballen, 7 pieces*

8,50

Mini croquettes, choose from: Coco-thai,

Baladin, Baltibal, Chili mexx or a mix.

## *Commonground salad*

12,-

cream of coconut and soy,

garden hebs, hazelnut, brussels sprout,

radish, olive

## *Aubergine saté*

9,-

With marinated vegetables.

## *Home baked Bread*

9,-

with white bean hummus, fresh herbs

cream and fresh sage oil.

## *Cabbage dish*

15,-

## *Choco ganache*

6,-

Allergy or a special diet, let us know!