

Menu

Wednesday - Saturday from 16.00

Tomato and shiitake tartare

with bruschetta.

Vegetable tempura

eggplant, sweet potato, green peppers and basil.

Chirashi Sushi

DIY Sushi with teriyaki mushrooms, avocado, cucumber, bell pepper, spring onion, mango and horseradish.

Beetroot Soufflé

coconut yogurt and beetroot meringue.

3 Courses

29,-

4 Courses

35,-

Bar Menu

Wednesday - Saturday from 16.00

Wild North sea oysters

with lemon, non vegan.

3,-
per stuk

Chef Thor bitterballen, 7 pieces

home made potato and asparagus croquettes.

12,50

Vegetable tempura

eggplant, sweet potato, green peppers and basil.

12,50

Bread from brothers Niemeijer

with different types of hummus.

9,-

Fake steak

with fries.

18,-

Chilli sin carne

15,-

Apple crumble

6,-

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