

Menu

Wednesday - Saturday from 16.00

Tomato and shiitake tartare

with bruschetta.

Vegetable tempura

Chirashi Sushi

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

Pavlova

with forest fruits and coconut cream.

3 Courses 29,-

4 Courses 35,-

Bar Menu

Wednesday - Saturday from 16.00

Wild North sea oysters 3,-
per stuk
with lemon, non vegan.

Chef Thor bitterballen, 7 pieces 9,50

Bread from brothers Niemeijer 9,-
with different types of hummus.

Vegetable tempura 12,50

Fake steak 18,-
with fries.

Dessert 6,-

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