

DINNER MENU

FROM 5 P.M.



SOUPS		MAIN COURSES	
Soup of the day	<i>small/large</i> 4.5/7.5	Melanzane	17.5
Tomato - grilled bell pepper	4.5/7.5	Eggplant - tomato - mozzarella - basil - parmesan cheese	
STARTERS		Pita pulled mushroom shawarma	17.5
Tasting platter	12.5 p.p.	Salad of beetroot - black garlic - mayonnaise - fries	
Combination of starters and specials		<i>extra pita</i>	+ 1.2
Bread & dip	8.0	Sea bass	26.5
Deviled eggs	10.5	Fregula - bisque - samphire - salad	
Kadaif - vegetable pearls		Steak Graaf Floris	27.5
<i>Extra: smoked salmon</i>	+ 2.0	Tarte tatin of pickled onion - pepper sauce - fries - salad	
Burrata	11.5	Dutch beef stew	23.5
Mushrooms - date - chocolate syrup - hazelnut - sage		Tarte tatin of pickled onion - gravy - fries - salad	
Beetroot	10.5	Beef burger	18.5
Foam of blackberry - tarragon - kefir		Caramelised onion - tomato - pickle relish - burger sauce - fries - salad	
Iberico pork cheeks	14.5	<i>Toppings: cheese - bacon - mushrooms</i>	
Mashed potato - celeriac - celery - gravy		<i>truffle mayonnaise (per item)</i>	+ 1.2
BOWLS		DESSERTS	
Tom kha kai	19.5	Affogato	8.5
Noodles - vegetarian satay - onion - oyster mushroom - tiny pepper - lemon grass		Local ice cream of apple dumplings - amaretto - espresso - amaretti cookies	
Cheesefondue	18.5	Madeleines	9.0
radicchio - grapes - mushrooms - pear - parsnip - garlic bread		Speculaas - pecan-caramel ice cream	
Grilled salmon	23.0	Chocolate mousse	9.5
Noodles - red cabbage - beet - broad beans - pineapple		Red fruit	
sesame dressing		Warm apple dumpling	7.8
		Local ice cream of apple dumplings	
		Espresso Martini	11.0
		Ketel One Vodka - Kahlúa - espresso	

ASK OUR COLLEAGUES ABOUT THE SPECIALS!

ALLERGY OF DIETARY REQUIREMENTS? PLEASE LET US KNOW.