



ENGLISH MENU

CARDS ONLY

VEGAN

Christophe sourdough bread with Tarragona olive oil and dukkah	€ 6,75	Homemade nachos with guacamole	€ 4,75
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Cold		Warm	
Truffel hummus board with red onion and chesnut mushroom served with za'atar breadstick € 8,80	Bombay aloo; cold curry with potato, tamarinde chutney, mint sauce, coriander, pomegranate served on a papadum € 8,25	Rendang made from jackfruit with cassava, sambal of tempeh and sweet and sour ginger € 9,75	Spicy Korean sticky cauliflower on a bao bun € 9,25
Celeriac carpaccio with a watercress and pear salad with balsamico, lime oil and roasted macademia nuts €8,95	Tartar made of oven roasted beetroot and Granny Smith with Colman's Mustard, avocado cream, chimichurri and puffed rice € 7,80	Dahl makhani made of kidneybeans served with spinach, almonds, "yoghurt" and naan € 9,75	Fried gyoza with tonkatsu sauce on pickled cucumber € 8,75
		Pickled paksoi in Thai boullion with cashews and foam of tom kha € 7,75	Tostada with pulled oyster mushroom and portobello with lukewarm sweet potato cream and chipotle mayonnaise € 9,25

VEGETARIAN

Cold		Warm	
Bruschetta made from pain de Camarque with "filet americain" made of pumpkin, crème fraîche and tabasco with a quail egg € 8,75	Crème brûlée made from soft goatcheese with nut and beer bread and quince compote € 9,60	Sticky tender soft shell taco with a mango salad en mole amarillo € 8,70	Ravioli filled with pumpkin and amaretti with bechamel sauce and rocket salad € 11,25
Buffalo mozzarella from Amsterdam with caponata; Sicilian sweet and sour vegetables, toasted Turkish bread and balsamico that has ripened for 12 years € 12,25	Grilled green asparagus with hollandaise sauce, beurre noisette and hazelnuts € 9,90	Savory kateifi; spun filo pastry with spinach, feta cheese and mushrooms € 8,95	Parmigiana all'arrabbiata with aubergine and mozzarella € 8,75
		Plant-based smashburger with garlic sauce, unagi and pickles on a brioche bun with Roseval potatoes € 12,50	Crispy bulgur burger with "köfte", harissa, green pepper en tzatziki € 9,10
			Spanish potato tortilla with a spicy aioli € 6,25

FISH / MEAT

Cold		Warm	
Ceviche made of sea bass* with red onion, chili pepper, pomegrenate and mango € 10,50	Tataki of Albacore tuna* with kimchi mayonnaise and nori crisps € 10,25	Flammkuchen with tuna* piri piri, Parmesan cheese, truffle crème fraîche and rocket salad € 10,50	Kibbeling; fried cod* with tartar sauce and mixed pickles € 9,95
Farmer's paté of veal shank, veal tenderloin and pastrami with apricots in congac, pistachio and red onion marmelade € 9,95	Prosciutto di Parma with a truffle burrata cream, tangerine compote and roasted hazelnuts on an Italian cracker with pepper € 9,95	Satay of chicken thighs with real peanut sauce and garlic popcorn € 14,80	Bavette tagliata on arugula salad seasoned with pesto, lemon and balsamic vinegar with Parmesan cheese and tomato € 11,25
		Peking duck with hoisin, “pepperdjam” and a sesame cracker € 10,75	Mussels in Thai red curry with long beans, bell pepper and paksoi € 9,95

*We are partnered with Vis&Seizoen; all of our fish is ASC or MSC certified

DESSERTS

Surinam Bojo; almond and cassava cake with rum raisins and pineapple sorbet ice cream and sprinkles vegan € 9,25	Oven baked cheesecake with cranberry-Cointreausauce € 8,60	Pornstar Martini panna cotta with a Passoa foam and passion fruit € 8,75	Coffee and small sweets; Coffee of choice with an orange ricotta cannoli, Indonesian coconut cube and a classic madeleine € 9,50
Sticky toffee cake with homemade maple & walnut ice cream and a caramel sauce of soy milk and Maker’s Mark vegan € 7,50	Red velvet trifle with chocolate mousse, candied pineapple, Pedro Ximenez cream and almond crumble € 9,40	Tiny THT garden for two. Chocolate flowerpots filled with pistachio semifreddo and edible soil € 14,10	

APERITIFS

Noorderling beer 5,95
Saison | Walhalla | 6,00%
Exclusively in A'dam North

Negroni 10,25
Beefeater Gin | Campari |
Willem's Wermoed Original

Bloody orange 9,00
Beefeater Blood Orange Gin
| Ginger Ale | Orange | Orange
Bitters | Blood Orange Syrup

Aperol Spritz 9,25
Aperol | Cava | Sourcy Rood |
Orange

Mokum Mule 9,50
Dik & Schil Orangecello | Double
Dutch Ginger Beer | Orange |
Orange Bitters

Dark 'n Stormy 10,00
Havana Club 7 Años | Double Dutch
Ginger Beer | Lime
| Bitters

Wynand Fockink gin-tonic 9,50
Wynand Fockink Gin | Double
Dutch Tonic | Lime | Ginger

Beefeater gin-tonic 9,50
Beefeater Gin | Double Dutch Indian
Tonic | Lemon | Orange

Apple Cider 8,75
Farmhouse Saison Organic - Elegast
Per bottle 325ml

NoNa Alcoholfree 8,95
Spritz 0.0%
No Gin & Tonic
Bright 'n Sunny

PLEASE LET US KNOW OF YOU HAVE A
FOOD ALLERGY OR INTOLERANCE SO WE
CAN PROVIDE AN ALLERGENS MENU

×noTOLHUISTUIN
FIND OUR CULTURAL
PROGRAMME IN THE DRINKS MENU &
ONLINE: TOLHUISTUIN.NL/AGENDA