



English menu

cards only

appetizer

Christophe sourdough bread with olive oil from Tarragona, and dukkah – 6.8	Homemade nachos with guacamole – 5.5
--	--------------------------------------

vegan

cold		warm	
Drunken silken tofu in Korean pepper teriyaki – 8.5	Rice paper spring roll with "tuna", pak choi, bean sprouts, takuan and rice noodles served with a teriyaki sauce – 8.8	Massaman curry Chiang mai style with potato, shiitake, pumpkin, cashews and fried rice noodles – 9.8	Surinam pom made from tayer–turnip with piccalilli sambal and sweet and sour cauliflour – 9.3
Pani puri filled with jackfruit, panang curry and coconut peanut crunch – 7.2		Roasted cauliflower teriyaki with a spicy cashew and sesame and bean sprout salad – 8.3	Authentic Rajma dahl with kidney beans and coriander – 8.3
		Fried gyoza with tonkatsu sauce on pickled cucumber – 8.8	Tostada with pulled oyster mushroom and portobello with lukewarm sweet potato cream and chipotle mayonnaise – 9.8

vegetarian

cold		warm	
Burrata with peperonata, basil oil, "nduja" and pane carasau– 12.5	Celeriac carpaccio with black garlic lacquer, parsnip cream, lime spray and hazelnut crunch – 7.9	Patatas bravas with spicy aioli brava from Andalusia – 8	Savory tart with leek and onion, gratinated with North Holland buffalo truffle cheese – 9.6
Crème brulée made from soft goatcheese with nut and beer bread and a compote made from lychee and raspberry– 9.5	Miso hummus with, crispy black rice, wasabi nut crunch and homemade naan bread – 8.8 (vegan possible)	Plant-based smashburger with garlic sauce, unagi and pickles on a brioche bun – 12.5	Pumpkin amaretti ravioli with pumpkin oil and rocket – 11.5
		Oyster mushroom geprek with sambal peteh. Based on Ayam Geprek: Indonesian crispy chicken from the Bearded lady – 9.8	Gnocchi with Oudwijker Fiore; Dutch Taleggio, with a sauce made from Nouilly Prat, spinach and fennel – 10.5

fish / meat

cold		warm	
Yellowfin tuna tataki with edamame, wakame, Tomasu soy sauce and tempura wasabi chips – 12.9	Prosciutto di Parma with a truffle burrata cream, tangerine compote and roasted hazelnuts on an Italian pepper cracker – 10.5	Satay of chicken thighs with real peanut sauce and garlic popcorn – 14.8	Spicy Korean fried cod* with cucumber pickles and gochujang sauce – 10
Sea bass ceviche with habanero, mango and tequila with a tortilla chip with avocado chipotle cream – 11.3	Coarse farmers venison pâté with cognac, cranberry, truffle, hazelnut and sage with quince compote served with grilled homemade brioche – 10.9	Brisket BBQ style with pommes dauphinois and jus de veau – 12.5	Peking duck with hoisin, "pepper-djam" and a sesame cracker – 11.8
		Soft shell taco with fried prawn, mango salsa and pico de gallo – 12.8	Flammkuchen with tuna, truffle salsa, piri piri and gruyere cheese – 10.5
		Vitello tonnato of veal rump, tuna sauce from the oven with Italian stuffed tomatoes – 12.8	

* we are members of Vis* Seizoen; all of our fish is ASC- or MSC-certified

desserts

Homemade Italian gianduja affogato with espresso vegan– 5.5	Tiramisu with savoiardi and vino santo – 8.5	Porn star martini panna cotta with Passoã and passion fruit foam – 9.5	Dubai bar; chocolate bar with pistachio- and kadayif filling – 5.5
Asian trifle with thousand layer cake, sereh-ginger chocolate mousse and lychees vegan – 8.3	Cabrales viegas umbras D.O.P.: Spanish blue cheese with nut bread and a mixed berry jam – 9.3	Tiny THT garden for two. Chocolate flowerpots filled with pistachio semi-freddo and edible soil – 14.5	Coffee and small sweets; Coffee of choice with a vanilla ricotta cannolo, tom kha cube and a classic madeleine – 9.3

aperitifs

Cava Non Vintage BIO & vegan Bolet Brut Reserva	7.5
Yuzu spritz Caipi yuzu cava Sourcy red lime	10.3
Negroni Beefeater gin Campari Willem's Wermoed Original	9.8
Bloody orange Beefeater blood orange gin ginger ale sinaasappel orange bitters blood orange syrup	10.4
Aperol spritz Aperol cava Sourcy rood orange	10.3
Wynand Fockink gin-tonic Wynand Fockink gin tonic lime ginger	10.7
Beefeater gin-tonic Beefeater gin tonic lemon orange	9.8
NoNa mocktails Spritz 0.0% No Gin & Tonic Bright 'n Sunny	9.5

In case of a food intolerance or allergy please inform our staff and ask for an allergens menu

