























FINGERFOOD

TO ORDER ALL DAY

SMOKED ALMONDS   	3.10
BIG GREEN OLIVES   	4.50
BREAD with chili-lemon butter  /  possible +1,-	5.00
TZATZIKI with crispy pita bread  /  possible +1,-	5.20
MUSHROOMS AL AJILLO with bread and cream cheese  /  possible /  possible	7.50
CHEESE with mustard  	6.00
NACHO'S with melted cheese, spicy veggie minced meat, crème fraîche, mais, avocado cream and jalapeños 	9.50
TEMPURA SHRIMPS with sriracha mayonnaise (3 pieces) 	7.50
STICKY CHICKEN WINGS with sesame & spring onion (6 pieces) 	6.50
QUESADILLAS with kimchi, cheese & crème fraîche 	6.50

LET'S FRY!

'BITTERBALLEN' (6 pieces)	6.00
DUCK SPRING ROLLS with sesame sauce (6 pieces) 	7.00
CHEESE TWISTS (6 pieces) 	6.50
CRUNCHY CHICKEN (6 pieces) 	7.00
MIXED FINGERFOOD PLATTER (20 pieces from the 4 above)	20.00

CHEESES PER 50 GRAMS

SELECT YOUR OWN CHEESE PLATTER

"DELFTS GOUD" (GOLD FROM DELFT) a 12-month aged cheese, selected by taste by our cheese supplier Verkade & Jacques	4.50
FOUGERUS a white-pasteurized cheese made from cow's milk from France. Soft and sweet with a salty touch	4.60
LANDGOEDKAAS GEIT AFFINÉ a goat's cheese from Twente (Province of The Netherlands) which was treated with caramel during the ripening process	5.00
"RODE VUURTOREN" (RED LIGHTHOUSE) organic pasteurized cow's milk cheese from Jutland, Denmark. Creamy, with a slightly spicy taste	6.00
LA PERAL pasteurized blue cheese (cow's milk) which is named after a monastery from the Asturias region, Spain. Rich and slightly spicy taste	5.00

Served with garnish and toast, without it is 

 Vegetarian  Gluten free  Lactose free

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