

DINNER

FROM 17.00

TO START WITH...

BREAD with chili-lemon butter ✓ / ✗ possible +1,-	5.00
OYSTERS with shallot, sambai vinegar & lime 🍷	each 3.00
TEMPURA SHRIMPS with sriracha mayonnaise (3 pieces) 🍷	7.50
TZATZIKI with crispy pita ✓ / ✗ possible +1,-	5.20
MUSHROOMS AL AJILLO with bread and cream cheese ✓ / ✗ possible +1,- / 🍷 possible	7.50
STICKY CHICKENWINGS with sesame & spring onion (6 pieces) 🍷	6.50
QUESADILLAS with kimchi, cheese and crème fraîche ✓	6.50

DISHES TO SHARE...

DRAGON ROLL (sushi) with crunchy green asparagus and avocado ✓ 🍷	12.50
DRAGON ROLL (sushi) with crispy prawns and avocado 🍷	12.50
CEVICHE of coalfish caught from the North Sea, leche de tigre with passion fruit, sweet potato crisps, purple radishes & chili pepper ✗ 🍷	10.00
FRESH SALAD with different tomatoes, romesco, basil cream and roasted seeds & grains ✓ 🍷 possible	8.50
GREEN ASIAN SALAD with beef, peanuts, red onion, mint & coriander	10.00
RED BEET CARPACCIO with yellow beets, Dutch goat brie, horseradisch and roasted seeds ✓ ✗	9.00
SCALLOPS with coconut-lemon sauce and roasted bok choy ✗	15.00
TANDOORI CHICKEN SKEWERS with baked massala coliflower & mango chutney crème (2 pieces) ✗	7.50
CRUNCHY FLATBREAD PIZZA with hummus, spicy veggie meat, tomato & lettuce vegan	8.50
BEEF TERIYAKI with Chinese pancakes 🍷	9.80
TRUFFLE RISOTTO with mushrooms, rocket salad and Parmesan cheese ✓ ✗	9.80
FRIES 'SPECIAAL' OF SWEET POTATO and miso mayonnaise, peanut dressing & chili ketchup ✓ 🍷	6.90
FRIES with mustard mayonnaise ✓ 🍷	4.50

OR TO KEEP FOR YOURSELF!

MINI BEEF BURGER on brioche with melted cheddar, lettuce & tomato	each 5.50
ORIENTAL CRISPY FISH BURGERS made of sustainable white fish with mango & green papaya and a light spicy sauce of chili & coriander on an algae bun 🍷	each 5.50

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