

LUNCH

SANDWICHES

BBQ Indian chicken , spicy mango, cucumber, yogurt and tandoori 14.25

Salmon, orange, pumpkin, red chicory and kohlrabi 16.25

Shrimp croquette on bread 15

✓ Marinated zucchini, ricotta, hummus and za'atar 12.5

Croque Monsieur 9,5 *fried egg + 2*

Fried eggs, sourdough, farmhouse cheese and cooked ham 12.5

SALADS

✓ Burrata, "Saveur d'Antan", pumpkin seeds and fresh herbs 17.25

Salad Caesar met BBQ chicken, krokante nori, yuzu miso dressing, caper apple and parmasan cheese 18.25

12:00 till 15:00

APERITIVO AND MORE

From our Trattoria

Selection of olives 'trattoria' 6.75

Charcuterie 27.25

Sourdough bread with Guernsey butter 6.25

✓ Labneh, radish and lovage oil 10

Pâté en croûte of organic pork with seasonal pickles 12.75

Indian gravlax, naan bread, mustard seed–orange pickle, Andaliman peppetr oil and roasted pumpkin 12

Oyster natural with sherry vinaigrette and shallot 4.75

Oyster "Café Café" with Thai ceviche 5.75

Oyster with smoked hollandaise and tomato ponzu 5.75

Holtkamp

Classic beef bitterballen with Zwolse mustard 9.5

Lobster bitterballen with seaweed aioli 12.5

Truffle croquettes with "choron sauce" 10

Available from 12:00

SWEET

Daily selection of pastries from Holtkamp
Ask for availability



DINNER

APERITIVO AND MORE

- Selection of olives 'trattoria' 6.75
- Charcuterie 27.25
- Sourdough bread with Guernsey butter 6.25
- V Labneh, radish and lovage oil 10
- Pâté en croûte of organic pork with seasonal pickles 12.75
- Indian gravlax, naan bread, mustard seed–orange pickle, Andaliman pepper oil and roasted pumpkin 12
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TO START

- Mussels with rose harissa 13.5
- V Stracciatella di burrata with red chicory, artichoke, pistachio and green pesto 15.25
- Hamachi, raw marinated, coffee, carrot aguachile, kohlrabi and dill 18.75
- Steak tartare 'Bangkok' small 16/ big 27.5
- V Yellow beetroot, tomato broth, umeboshi and buckwheat 14.5

ON THE SIDE

- Fries with mayonnaise 6.25
- Pointed cabbage, miso, mushroom garum and cepes jus 10
- Green salad 6.25

MAIN

- Mussels with rose harissa 23
- Roulade of black-legged chicken with jus royale, mushrooms, barley risotto and turnip 30.25
- Redfish, smoked eel beurre blanc, roasted leek and mustard salsa 28.75
- V BBQ Cauliflower, curry, peanut and Mirabelle plum 25
- Flat iron steak, chimichurri and sarawak pepper jus 28.25
- Roasted duck breast, puffed celeriac, chicory, duck jus with kumquat and aged genever 30.25
- Aged Côte de boeuf, balsamic onion jus, Japanese béarnaise, veal jus, confit shallot, green salad and beef-dripping fries 93
- V Ravioli with creamy cheese and truffle, surrounded by a velvety foam of porcini and Jerusalem artichoke 26

DESSERTS AND CHEESE

- Coupe Colonel 11
ask for availability
- Omelet norvégienne 10
- Matcha Dame Blanche 13
- Cheese from Kef
3 for 12.5
5 for 19.75

17:30 – 22:00 Friday and Saturday

17:30 – 21:30 Sunday to Thursday