

BITES

OYSTERS 4.5 p.pc.

FOCACCIA vgn. 6.5
aioli • hummus

CAULIFLOWER FRITTERS vgn. 8
smokey bbq sauce • aioli

CHORIZO CROQUETTES 9
3 pcs. • onion compote • manchego

GARNALENKROKETJES 10.5
3 pcs. • lime mayonnaise • crispy parsley

STARTERS

ONION SOUP v. 9.5
bread • Gruyère

SCALLOP CEVICHE 14.5
avocado • eel oil • red peppers • crispy parsnip

BEEF CHEEK 14
slow-cooked • fondant potato • leek • madeira jus

RADICCHIO FROM THE GRILL vgn. 12.5
hazelnut puree • spicy brussels sprouts • salad • puffed rice

PIZZA

MARGHERITA v. 14
tomato • mozzarella • parmesan • basil

FUNGHI v. 15
truffle cream sauce • mushrooms • taleggio cheese

DIAVOLA 16
tomato • mozzarella • 'nduja Calabrese • spicy salami • basil • parmesan • chili oil

SALADS

CAESAR SALAD s. 14 | l. 19
chicken thigh • soft-boiled egg • bacon • croutons • parmesan

MAINS

PLAT DU MOMENT 22
seasonal dish

POINTED CABBAGE vgn. 19.5
pumpkin cream • mushrooms • topinambour wedges • persillade

RAVIOLI v. 22.5
porcini mushroom-white truffle butter • morels cream sauce • hazelnut • rocket • parmesan

RIBEYE FROM THE GRILL 25.5
patatas bravas • green salad • chipotle mayo • chimichurri

CODFISH 24.5
salsify • crispy chili oil • savoy cabbage • miso beurre blanc

CHEESEBURGER v. possible 16
bacon • caramelised onion • smoked cheese

CÔTE DE BOEUF 600 gr. • 2 persons 69
chimichurri • green salad • fries

SIDES

FRIES v. 5.5
mayonnaise

GREEN SALAD v. 5.5
seed mix • homemade vinaigrette

SEASONAL VEGETABLES vgn. 6.5
roasted

DESSERTS

CRÈME BRÛLÉE v. 9
caramel sea salt • caramel fudge

POIRE BELLE HÉLÈNE v. 9
hot chocolate sauce • gingerbread cream • almond

ESPRESSO MARTINI AFFOGATO v. 13.5
espresso • vodka, kahlua • vanille ice cream

SGROPPINO 10.95
lemon sorbet • vodka • prosecco • limoncello

KAZEN VAN KEF v. 13
3 pcs. with scrocchi and apple syrup

SPECIAL COFFEES v. 9
Italian | French | Spanish | Baileys

