

BAR BOTANIQUE

Diner

APPERTIZERS

- FOCACCIA v possible - mashed anchovy - hummus 6.95
PUFFED CARROT-BELL PEPPER SOUP vgn - piperade - croutons 9.95
GRILLED LEEK vgn - aji blanco - smoked almond - salsa verde 10.95
CECINA DE LEON - dried Spanish ham - pan con tomate 12.95
CRUDO DI PESCE - marinated seabass - jalapeño - pomegranate - radish 12.95

SALADS

- QUINOA SALAD vgn - radicchio - baby spinach -
roasted pits and seeds - balsamic 15.95
TOMATO SALAD v - whipped ricotta - olives - basil -
red onion - croutons 15.95

MAINS

- RAVIOLI DU MOMENT - weekly changing ravioli 18.95
POINTED CABBAGE vgn - charmoula marinade - smoked almond - piperade 16.95
SEABASS - salsa niçoise 20.95
STEAK FRITES - beurre Botanique 23.95
CHEESEBURGER v possible
bacon - caramelised onion - smoked cheese 15.95

PIZZA

- MARGHERITA v 13.95
tomato - mozzarella - basil
NAPOLETANA 15.95
tomato - anchovy - olives capers - lime - ricotta - oregano - artichoke tapenade
SALSICCIA 16.95
tomato - fennel sausage - puffed bell pepper - chilli - mozzarella - basil
+ burrata 4

SIDES

- FRITES v - from 'Frites uit Zuyd' - mayonnaise 5.95
ROASTED VEGETABLES vgn seasonal vegetables - salsa verde 5.95
GREEN SALAD vgn - seed mix - vinaigrette 5.95

DESSERTS

- FLAN CARAMEL 8.95
COUPE COLONEL - lemon sorbet - vodka 8.95
MOUSSE AU CHOCOLAT - caramelised hazelnuts - vanilla sauce 8.95
FROMAGES - 3 cheeses - scrocchi - apple syrup 13.95

Allergies? Let us know!