# DINNER





### BITES

**Grilled bread toast** 7.50 Pico de gallo | black beans | cheddar

Spinach guacamole 9.50 Tortillas | burrata | dried tomatoes Polenta fries 8 Crispy chili mayo

Smoked ham brioche 8 Sauerkraut | black garlic aioli | pickeled Amsterdam onion

# STARTERS TO SHARE

Salad of burnt vegetables 12 Kalamata olives | smoked vinaigrette | sardine

Fennel and rhubarb salad 10.50 Pickled cauliflower | kalamata olives | mint

Courgette carpaccio 11 Grapes | pine nuts | raspberry vinaigrette | old cheese

Pumpkin hummus 11 Lime yoghurt | pistachio | glazed pork belly

Leek and old cheese croquettes 11 Eggplant aioli

Escabeche of seasonal vegetables 12.50 Flamed cured mackerel

Marine lasagna 12 Sea lettuce | fried capers | Dutch shrimps

Seasonal mushroom quiche 11 Truffled crème fraîche | ricotta | Parmesan Each of our local and seasonal dishes is cooked from the heart using traditional methods with a focus on vegetables.



## MAINS

Grilled celeriac 21 Wine pear | chickpeas | chanterelle braised short-rib +3

Braised eggplant 18 Tomatoes | garlic yoghurt | baby carrot

Gnocchi with roasted vegetable jus 19 Beetroot | sage butter | rib-eye +4

DESSERTS

Chocolate & butter 9

Toffee I milk ice cream

Tonka bean I vanilla ice cream

DUTCHIES AND THEIR CHEESE

Selection of Dutch cheeses 12.50

Allergic to anything like gluten or people?

Olive oil I salt

Milk brûlée 9

Wine pear 9

Chia panacotta 9

Granola | fresh fruit

Fig & nut bread | jam

Limited availability

Just let us know

Fiery cheesecake 8.50



Daily Dutch catch 21.50

Parsnip stamppot 19

grilled sausage +1

Sweet potato | garlic emulsion | miso

Kale | poached egg | vegetable jus |

## DAILY SPECIALS

Monday Buffalo cauliflower tacos 15.50

Tuesday Stuffed eggplant 15.50

Wednesday Vegan lo mein 15.50

**Thursday** Mushroom and truffle risotto 15.50

Friday Veggie or beef burger 15.50

Saturday Minestrone stew 15.50

### Sunday We rest