

DINNER

Bunk



Each of our local and seasonal dishes is cooked from the heart using traditional methods with a focus on vegetables.

BITES

Grilled bread toast 8.50
Pico de gallo | black beans | cheddar

Spinach guacamole 9.50
Tortillas | burrata | dried tomatoes

Polenta fries 9
Crispy chili mayo

Smoked ham brioche 9
Sauerkraut | black garlic aioli |
pickled Amsterdam onion

STARTERS TO SHARE

Salad of burnt vegetables 12.50
Kalamata olives | smoked vinaigrette | sardine

Fennel and rhubarb salad 11.50
Pickled cauliflower | Kalamata olives | mint

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

Pumpkin hummus 12.50
Lime yoghurt | pistachio | glazed pork belly

Leek and old cheese croquettes 13.50
Eggplant aioli

Escabeche of seasonal vegetables 12.50
Flamed cured mackerel

Marine lasagna 13.50
Sea lettuce | fried capers | Dutch shrimps

Seasonal mushroom quiche 12
Truffled ricotta | Parmesan



MAINS

Grilled celeriac 21

Wine pear | wild mushrooms |
chickpeas | braised short-rib +3

Braised eggplant 19.50

Tomatoes | garlic yoghurt | baby
carrot

Gnocchi with roasted vegetable jus 19.50

Beetroot | sage butter | wild
mushrooms | grilled bavette +4

Daily Dutch catch 23.50

Sweet potato | garlic emulsion | miso

Parsnip stampot 20

Kale | poached egg | vegetable jus |
grilled sausage +1

Bunk beef or vegetarian burger 14.50

Old Dutch cheese | jalapeño mayo |
onion rings | sweet potato fries +3.50

Daily special 17

Ask our restaurant crew about
the special



DUTCHIES AND THEIR CHEESE

Selection of Dutch cheeses 14

Fig & nut bread | jam

Fiery cheesecake 8.50

Limited availability

DESSERTS

Chocolate & butter 9

Olive oil | salt

Milk brûlée 11

Toffee | milk ice cream

Wine pear 10

Tonka bean | vanilla ice cream

Chia panna cotta 10

Granola | fresh fruit

*Allergic to anything like gluten or people?
Just let us know.*

