

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

STARTERS TO SHARE

Mushroom toast GM SESU 10.5

Goat cheese | rocket lettuce

Beetroot spread GMNSE 10

Goat cheese | walnuts | brown bread

Baba ganoush GNSE 10.5

Smoked almonds | olive oil | flatbread | paprika | parsley | Vegan

Fried courgette GSO 11.5

Miso | soy sauce | spicy cress salad | Vegan

Steak tartare EGMMUSU 12.5

Egg yolk cream | fried capers | Amsterdam onion | caper berries | black garlic mayonnaise | brioche

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

P Peanuts SE Sesame
MO Molluscs N Nuts
MU Mustard M Milk
G Gluten F Fish
E Eggs CE Celery
SO Soy SU Sulphites



MAINS

Roasted vegetable stew GSECE 21.5

Pumpkin | carrot | celeriac | onion | chicory
Brussels sprouts | mushrooms | red lentil
sauce | brown bread | lovage oil | Vegan

Mushroom gnocchi GNSU 22

Gnocchi | mushroom sauce | wild
mushrooms | rocket | walnuts | Vegan

Bunk burger EGMMU 18

Beef or vegetarian

Dutch aged cheese | tomato | lettuce |
red onion | jalapeño mayonnaise |
sweet potato fries

Confit duck leg CE 23

Potato and apple rösti | confit
sauerkraut | jus

Slow-cooked beef MCESU 22.5

Mashed potatoes with browned butter |
red cabbage | veal gravy with bay leaf
and cloves

Salmon FGMSOSU 22.5

Pearl barley risotto | spinach with tomato |
dill and tarragon beurre blanc



CHEESE

Selection of Dutch cheeses GMN 14

Fig and nut bread | fig jam

Cheesecake EGM 8.5

With a hint of blue cheese | fig jam

DESSERTS

Sticky toffee pudding EGM 10

Pudding | salted caramel | vanilla ice cream

PB & J EGMPSO 11

French toast | peanut ice cream | jam |
whipped cream

Chocolate sponge cake GN 11

Tiramisu mousse | sweet potato and
cinnamon cream | sea salt | Vegan

We only like plastic
when it comes to payments

Espresso Martini 12.5

Ketel One Vodka | Kahlúa | espresso