

# DINNER

17:00 - 22:00



## MAIN DISHES

### Surprisingly familiar

We've travelled around the world for our menu, finding tasty, authentic dishes and bringing them back to Bunk where we give them our own surprising twist. While we love meat and fish, most of our dishes are available vegetarian, as well.

Above all, we always work sustainably and with responsibly sourced ingredients, so that your food doesn't just taste good, it feels good, too.

### Pro portions

For the light eaters we keep our portions more than manageable. For a full stomach we suggest ordering more than just a main course.



## STARTERS

<b>TOM KA</b>	9.00
a lightly spiced and creamy Thai celeriac coconut soup with ginger, lime, fish sauce, mushrooms and red pepper	
· <i>meat: soft-cooked chicken</i>	10.50
· <i>fish: marinated prawns</i>	11.50
<b>SUSHI</b>	12.00
sushi rice with preparations of wasabi, soy, seaweed, radish, yuzu, sesame and fresh salmon	
· <i>veggie: avocado</i>	10.00
<b>TEX-MEX TACO</b>	13.50
crispy taco with Cajun steak, cheddar cream, avocado, sweetcorn, green salsa and BBQ sauce	
· <i>veggie: Cajun carrot tartare</i>	12.00
<b>MELANZANE</b>	10.00
a twist on the Sicilian melanzane with eggplant, mozzarella, Parmesan cheese, tomato and basil	
<b>CALDO VERDE</b>	9.50
Portuguese soup made from potato, onion, olive oil and cabbage	

- Eggs
- Peanuts
- Nuts
- Gluten
- Lactose
- Vegan is optional
- Unicorns!

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

We only like plastic when it comes to payments.

<b>RENDANG</b>	16.50
Indonesian beef stew, with preparations of rice, sweet and sour vegetables and Eastern spices	
· <i>veggie: stewed cabbage</i>	14.50
<b>GNOCCHI</b>	17.00
with fresh walnut and sun-dried tomato pesto, rocket lettuce, roasted cherry tomatoes, crispy parmesan and a ricotta foam	
· <i>fish: pan-fried sea bass</i>	21.00
<b>CREAMY MISO SOUP</b>	15.00
soup with udon noodles, lots of fresh vegetables, seaweed, sesame and egg - topped off with a powerful miso, mushroom, soy broth	
· <i>meat: glazed pork belly</i>	16.50
· <i>fish: marinated prawns</i>	17.50
<b>TAJINE</b>	16.50
Moroccan stew with steamed vegetables, apricot, grilled chicken and powerful tomato-herb sauce	
· <i>veggie: grilled pumpkin</i>	14.50
· <i>fish: pan-fried sea bass</i>	20.50
<b>SAUERKRAUT</b>	16.50
fresh sauerkraut with preparations of potato, slow cooked pork belly, mustard, mini gherkins and Amsterdam onions with gravy	
· <i>veggie: slow cooked celeriac</i>	15.50



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## DESSERT

<b>SNICKERS</b>	8.50
peanut ice cream, chocolate shards, salted caramel and nougatine	
<b>FRO-YO</b>	8.50
yoghurt ice cream with yoghurt crumble, red fruit coulis and white chocolate cream	
<b>PASTEL DE NATA</b>	8.50
pastry, custard cream, cinnamon ice cream and lime	
<b>TARTUFO</b>	8.50
preparations of chocolate with hazelnut ice cream, cream and crunch of nuts	
<b>CHEESE</b>	12.50
a selection of "Oudwijker" cheese with rye bread and apple syrup	
<b>SEND LOVE TO KITCHEN</b> <i>unlimited</i>	0.00