

# DINNER

17:00 - 22:00

## 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> 🍤	12.00
<b>SUSHI</b> 🍣🐟🍶🌱	13.00
sushi rice with preparations of wasabi, soy, seaweed, radish, yuzu, sesame and fresh salmon	
· <i>veggie: avocado</i> 🥑	11.50
<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>GAZPACHO</b> 🍷🥑🌱	9.00
based on the classic Spanish dish, enriched with watermelon and a feta crumble	
<b>EGGPLANT</b> 🍆🍶🌱	11.00
roasted eggplant with sesame and miso, served with a white bean hummus, naan and a fresh mint-yoghurt-feta sauce, topped with pomegranate seeds	

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|--------------|---------------------|
| 🌱 Gluten     | 🥜 Peanuts           |
| 🥛 Milk       | 🍄 Celery            |
| 🥚 Eggs       | 🍷 Mustard           |
| 🐟 Fish       | 🌱 Sesame            |
| 🦀 Crustacean | 🍷 Sulfite           |
| 🐌 Mollusk    | 🌱 Lupine            |
| 🍷 Soy        | 🌱 Vegan is optional |
| 🥜 Nuts       | 🍷 Unicorns!         |

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

🗑️ We only like plastic when it comes to payments.



## MAIN DISHES

<b>RENDANG</b> 🍷🍷	17.50
Indonesian beef stew, with preparations of rice, sweet and sour vegetables and Eastern spices	
· <i>veggie: stewed cabbage</i> 🌱	15.50
<b>GNOCCHI</b> 🍷🥚🥚🥚	18.50
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> 🐟	22.50
<b>MISO SOUP</b> 🍷🍷🍷🌱	17.00
creamy 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>	18.50
· <i>fish: marinated prawns</i> 🍤	19.00
<b>TAJINE</b> 🍷	18.50
Moroccan stew with steamed vegetables, apricot, grilled chicken and powerful tomato-herb sauce	
· <i>veggie: grilled pumpkin</i> 🌱	16.00
· <i>fish: pan-fried sea bass</i> 🐟	22.50
<b>MASALA</b> 🍷🍷🥚	20.50
confit chicken thigh, with string beans, cauliflower, filled roti, parsley and a masala sauce	
· <i>veggie: roasted yellow beet</i> 🌱	19.00



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## DESSERT

<b>SNICKERS</b> 🍫🍫	10.00
peanut ice cream, chocolate shards, salted caramel and nougatine	
<b>FRO-YO</b> 🍷🍷	10.00
yoghurt ice cream with yoghurt crumble, red fruit coulis and white chocolate cream	
<b>PORNSTAR MARTINI</b> 🍷🍷🍷	9.00
based on the world-renowned cocktail, a bavarois of lime served with meringue, cookie and passion fruit sauce	
<b>TARTUFO</b> 🍷🍷🍷	10.00
preparations of chocolate with hazelnut ice cream, cream and a nut crunch	
<b>CHEESE</b> 🍷🍷🍷	14.00
a selection of "Oudwijker" cheese with rye bread and apple syrup	
<b>SEND LOVE TO KITCHEN</b> <i>unlimited</i>	0.00