

# 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** 10  
Tortillas | burrata | dried tomatoes

**Smoked ham brioche** 10  
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  
Aubergine aioli

**Escabeche of seasonal vegetables** 13  
Cured and smoked mackerel

**Marine lasagna** 13.50  
Sea lettuce | fried capers | Dutch shrimps

**Seasonal mushroom quiche** 12  
Truffled ricotta | Parmesan



## MAINS

**Grilled celeriac** 22  
Wine pear | wild mushrooms | chickpeas  
*Braised short-rib +4.50*

**Braised aubergine** 21  
Tomatoes | garlic yoghurt | baby carrot

**Gnocchi with roasted vegetable gravy** 22.50  
Beetroot | sage butter | wild mushrooms  
*Grilled flank steak +4*

**Daily Dutch catch** 24.50  
Sweet potato | garlic emulsion | miso

**Parsnip stampot** 21  
Kale | poached egg | vegetable gravy  
*Grilled sausage +2*



## DUTCHIES AND THEIR CHEESE

**Selection of Dutch cheeses** 14  
Fig & nut bread | jam

**Cheesecake** 8.50  
With a hint of blue cheese | fig jam

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


## 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

 *We only like plastic  
when it comes to payments*