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

Roasted paprika   12.50
Yoghurt dip | cucumber | flat bread

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

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

Pumpkin hummus   12.50
Lime yoghurt | pistachio | 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

Slow cooked leek   13
Mustard vinaigrette | hazelnuts | poached egg

MAINS

Grilled cauliflower   22
Leek | wild mushrooms | chickpeas
Braised short-rib +4.50

Carrot stew   22
Slow cooked beef | garlic yoghurt | roasted carrots

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

Daily Dutch catch   24.50
Sweet potato | garlic emulsion | miso

Roasted courgette   22.50
Za'atar | labneh | tabbouleh

Daily special   19
Ask our restaurant crew about the special

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 & olive oil   10
Butter cookie | salt

Milk brûlée   11
Toffee | milk ice cream

Honey & corn   11
Vanilla sauce | red fruit | honey comb | popcorn ice cream

Chia panna cotta   10
Cherries | vegan vanilla ice cream | quinoa crunch
Vegan

We only like plastic when it comes to payments