

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

STARTERS TO SHARE

Grilled bread toast ^{G M SE} 8.50
Pico de gallo | black beans | cheddar

Spinach guacamole ^{M SE} 10
Tortillas | burrata | dried tomatoes

Roasted paprika ^{G M SU} 12.50
Yoghurt dip | cucumber | flat bread

Fennel and green apple salad ^{M SU} 11.50
Pickled cauliflower | strawberry vinaigrette | mint | *Vegan*

Courgette carpaccio ^{M N SU} 11
Grapes | pine nuts | raspberry vinaigrette | old cheese | *Vegan possible*

Pumpkin hummus ^{M N SE} 12.50
Lime yoghurt | pistachio | pork belly

Leek and old cheese croquettes ^{G E M} 13.50
Aubergine aioli

Marine lasagna ^{E G M CR SU} 13.50
Sea lettuce | fried capers | Dutch shrimps

Roasted leeks ^{E N SU} 12
Leek and dille vinaigrette | hazelnuts | poached egg



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

CR	Crustaceans	SE	Sesame
P	Peanut	N	Nuts
MU	Mustard	M	Milk
G	Gluten	F	Fish
E	Egg	CE	Celery
SO	Soy	SU	Sulphite

MAINS

Grilled cauliflower ^{G MU M SO CE} 20
Cauliflower cream | leek | mushrooms | kidney beans

Carrot stew ^{G M SO} 22
Slow cooked beef | garlic yoghurt | roasted carrots

Gnocchi ^M 22
Green pea sauce | green asparagus | marjoram

Daily Dutch catch ^{F M SO} 24.50
Sweet potato with miso | stewed leek | garlic sauce | samphire

Fried courgette ^{M N SE} 22
Za'atar | citrus | labneh | tabbouleh



DUTCHIES AND THEIR CHEESE

Selection of Dutch cheeses ^{G M N} 14
Fig & nut bread | jam

Cheesecake ^{E G M} 8.50
With a hint of blue cheese | fig jam


DESSERTS

Chocolate & olive oil ^{E G M} 9
Butter cookie | salt

Cassatoa ^{E G M N} 11
Lemon | orange | ricotta | chocolate sponge cake | pistachio

Honey & corn ^M 11
Vanilla sauce | red fruit | honeycomb | popcorn ice cream

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

 We only like plastic when it comes to payments