

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

## STARTERS TO SHARE

**Mushroom toast** GM SE SU 10.5

Goat cheese | rocket lettuce

**Beetroot spread** GM NS E 10

Goat cheese | walnuts | brown bread

**Baba ganoush** GN SE 10.5

Smoked almonds | olive oil | flatbread | paprika | parsley | Vegan

**Fried courgette** G SO 11.5

Miso | soy sauce | spicy cress salad | Vegan

**Steak tartare** EG M MU SO SU 12.5

Egg yolk cream | fried capers | Amsterdam onion | caper berries | black garlic mayonnaise | brioche

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

P Peanuts      SE Sesame  
MO Molluscs      N Nuts  
MU Mustard      M Milk  
G Gluten      F Fish  
E Eggs      CE Celery  
SO Soy      SU Sulphites



## MAINS

**Roasted vegetable stew** G SE CE 21.5

Pumpkin | carrot | celeriac | Brussels sprouts | mushrooms | onion | chicory | red lentil sauce | brown bread | lovage oil | Vegan

**Mushroom gnocchi** GN SU 22

Gnocchi | mushroom sauce | wild mushrooms | rocket | walnuts | Vegan

**Confit duck leg** CE 23

Potato and apple rösti | confit sauerkraut | jus

**Slow-cooked beef** M CE SU 22.5

Mashed potatoes with browned butter | red cabbage | veal gravy with bay leaf and cloves

**Salmon** FG M SO SU 22.5

Pearl barley risotto | spinach with tomato | dill and tarragon beurre blanc



## CHEESE

**Selection of Dutch cheeses** GM N 14

Fig and nut bread | fig jam

**Cheesecake** EG M 8.5

With a hint of blue cheese | fig jam

## DESSERTS

**Sticky toffee pudding** EG M 10

Pudding | salted caramel | vanilla ice cream

**PB & J** EG M P SO 11

French toast | peanut ice cream | jam | whipped cream

**Chocolate sponge cake** GN 11

Tiramisu mousse | sweet potato and cinnamon cream | sea salt | Vegan

**Espresso Martini** 12

Ketel One Vodka | Kahlúa | espresso

 We only like plastic when it comes to payments