

DINNER

Bunk



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

STARTERS TO SHARE

Baba ganoush ^{G N SE} 10.5

Smoked almonds | paprika | flatbread |
Vegan

Rice dolmas 11

Savoy cabbage | vegan feta | lemon | *Vegan*

Steak tartare ^{E G M M U S O} 12.5

Egg yolk cream | black garlic mayo | brioche

Veal and herring ^{F E M U S U} 12.5

Veal carpaccio | smoked herring mayo |
crispy pappadum

Caramelised onion ^{M S E S O} 11

Miso | tahini crème fraîche | vadouvan butter

Tomato soup ^{G SE} 10

Basil | garlic | croutons | *Vegan*

SALADS

Smoked salmon salad ^{F E G M N S E M U} 21.5

Fennel | dill crème fraîche | salted cucumber |
pecan nuts

Beef salad ^{G S E M U S U} 19.5

Mesclun | green beans | olives | salted
cucumber

*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
CR	Crustaceans		



MAINS

Celeriac steak ^{G C E M U S O S U} 21

Vadouvan butter | creamy mousseline |
sweet and sour celery | *Vegan*

Lemon courgette risotto ^{E M S U} 22.5

Grana Padano | cress

Pork cheeks ^{F G M C E S U} 26

Orzo | green beans | feta

Diamond steak ^{G M S E C E S U} 28

Buttered potatoes | veal gravy

Butterflied sea bass ^{F E M C E C R M O S U} 28

Fennel salad | avgolemono sauce

ADD ONS

Side salad ^{G SE} 4.5

Tomato | olives | green beans |
croutons | *Vegan*

CHEESE

Selection of Dutch cheeses ^{G M N} 14

Fig jam | nut bread

Cheesecake ^{E G M} 8.5

Touch of blue cheese | fig jam

 *We only like plastic
when it comes to payments*

DESSERTS

Greek yoghurt hang-op ^{G M} 9.5

Berries | biscuit crunch | raspberry jam

Eton messed up ^{E G M} 9.5

Strawberries | Amarena cherries | meringue |
Bastogne crunch

Lemon meringue tartelette ^{E G M} 7

Raspberries | lemon zest

Espresso Martini 12.5

Ketel One Vodka | Kahlúa | espresso





ENGLISH