

DINNER

Bunk



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

LET'S BEGIN

Bread ^V 3.5

Butter | olive oil

Baba ganoush ^{VG} 10.5

Smoked almonds | paprika | flatbread | olive oil

STARTERS TO SHARE

Roasted beetroot ^V 9.5

Goat's cheese cream | mushrooms | walnuts | apple syrup

Marinated salmon 13

Fennel orange dill salad | citrus dressing | capers | tapioca cracker

Entrecôte 13

Herb salad | black garlic mayo | potato crisps | crispy corn

Caramelised onion ^{VG} 11

Miso | tahini sour cream | vadouvan butter

Roasted sweet potato ^{VG} 10.5

Cashew ricotta | pistachio | herb salad | maple syrup

Hutspot soup ^{VG} 9

Potato soup | carrot cream | Amsterdam onion

Burrata ^V 11

Tomato | pappadum | pumpkin seed mayo | basil cress | pomegranate syrup

Allergic to something like gluten or people.

^V Vegetarian

Ask us for recommendations or the full allergen list.

^{VG} Vegan

MAINS

Pointed cabbage ^{VG} 20

Celeriac cream | cluster mushrooms | green pea sauce

Gnocchi ^V 21

Tomato sauce | mozzarella | cherry tomato | courgette | Grana Padano

Duck breast 26

Hoisin sauce | pearl barley shiitake | pak choi | salted orange gel | sesame

Slow-cooked beef 26

Sweet potato mash | braised leek | Granny Smith | herb salad | veal jus

Cod fillet 26

Potato mousseline | spinach tomato | bouillabaisse sauce | crouton | rouille

CHEESE

Selection of Utrecht cheeses ^V 14

Kletzenbrot | quince jelly and jam

Chocolate cheesecake ^V 9.5

Raspberry jam | pecan nuts

DESSERTS

Orange meringue tartelette ^V 7.5

Orange mint | orange yoghurt ice cream

Chocolate mousse ^V 3.5 *per 100 gram*

Olive oil | sea salt

Pear tart ^V 7.5

Almond cream | poached pear | walnut ice cream

Espresso Martini ^V 12.5

Vodka | Kahlúa | espresso

 We only like plastic
when it comes to payments



ENGLISH