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# Chef's choice

4 rounds composed by our chef €59,-

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## Cold

### Zwolsch breadplatter €6,50

*Sourdough bread from "De Stadsbakker" with olive oil, butter & dukkah*

### Steak tartare €15,50

*Kataifi, quail egg, crostini, egg yolk, Worcester, maldon, shallot, capers, sriracha*

### Thinly sliced steak €14,50

*Pani puri, béarnaise, tarragon, potato, green asparagus, mustard seeds*

### Parma ham & melon €14,-

*Feta, yoghurt, malt vinegar, red pepper, coriander, smoked bacon ice cream*

### Tuna tartare €17,-

*Yellowfin tuna, kimchi, soy pearls, seaweed prawn crackers, samphire, dill-tarragon mayonnaise*

### Gamba on the beach €18,-

*Argentinian prawn (3 pcs), cucumber broth, papadum, wakame, samphire, kalamansi, aioli*

### Sea bass ceviche €15,-

*Mini tomatoes, peanuts, sambal matah, spring onion, tiger's milk, herbal oil*

### Gazpacho €12,50

*Cucumber, croutons, vegan parmesan, olives, tomato, green herb sorbet ice cream*

### Tompouce goat cheese €14,50

*Figs, nut blend, honey, basil, dukkah, aceto, chive-basil oil*

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## Side dishes

### Fresh fries €5,50

*Choice of mayonnaise, smoked paprika mayonnaise, truffle mayonnaise, chipotle mayonnaise or vegan mayonnaise*

### Sweet potato fries €7,-

*Choice of mayonnaise, smoked paprika mayonnaise, truffle mayonnaise, chipotle mayonnaise or vegan mayonnaise*

### Cauliflower €6,-

*Hummus, chickpeas, tahini, coriander, mint, paprika oil*

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# Warm

## Lágrimas de Ibérico €17,50

*Rib meat, chorizo, green tiger tomato, tomato salsa, corn flakes, aioli*

## Rendang €15,50

*Indonesian stewed beef, pandan rice in banana leaf, coriander, spring onion, coconut foam, sereh oil*

## Bao bun Korean fried chicken €14,50

*Kimchi, atjar, spring onion, sesame, miso mayonnaise*

## Short rib on the bone €16,50

*Potato mille-feuille, leek, carrot, red onion, sumac, baharat cream*

## Sea bass €17,50

*Buffalo burrata, bok choy, bantam, dukkah, chimichurri*

## Prawn gyoza €14,50

*Glass noodles, sambal matah, tom yum broth, lime mayonnaise*

## Jackfruit dumplings €14,-

*Spicy broth, red pepper, bean sprouts, coconut, wild rice, lime leaf oil*

## Crispy eggplant €12,50

*Tempura, red cabbage, spring onion, jalapeño, BBQ sauce*

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# Colder

## Cheeseplatter from 'Harry the flavorspecialist' €15,50

*Variety of cheeses, fig bread, syrup, crostini, pickled grapes, mustard seed*

## Crèmeux fraise €9,50

*Strawberries, lime, basil, ruby chocolate, pink pepper, yogurt ice cream*

## Espresso martini affogato €13,-

*Espresso martini, vanilla ice cream*

## Panna cotta €10,-

*Vanilla, orange, meringue, crème patissière, white chocolate, orange sorbet*

## Caramelized pineapple €10,-

*Passion fruit, coconut-peanut crumble, red pepper, curry, rum caramel, coconut-lime sorbet*

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# Choice of Ensemble

3 rounds €43,-

3 rounds vegetarian or vegan €40,-

4 rounds €55,-

4 rounds vegetarian or vegan €50,-

*Served with fresh fries & cauliflower*

## Steak tartare

*Kataifi, quail egg, crostini, egg yolk, Worcester, maldon, shallot, capers, sriracha*

## Tuna tartare

*Yellowfin tuna, kimchi, soy pearls, seaweed prawn crackers, samphire, dill-tarragon mayonnaise*

## Tompouce goat cheese

*Figs, nut blend, honey, basil, dukkah, aceto, chive-basil oil*

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## Tussengerecht bij 4 rondes

### Prawn gyoza

*Glass noodles, sambal matah, tom yum broth, lime mayonnaise*

### Crispy eggplant €12,50

*Tempura, red cabbage, spring onion, jalapeño, BBQ sauce*

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### Short rib on the bone

*Potato mille-feuille, leek, carrot, red onion, sumac, baharat cream*

### Sea bass

*Buffalo burrata, bok choy, bantam, dukkah, chimichurri*

### Jackfruit dumplings

*Spicy broth, red pepper, bean sprouts, coconut, wild rice, lime leaf oil*

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### Panna cotta

*Vanilla, orange, meringue, crème patissière, white chocolate, orange sorbet*

### Espresso martini affogato (+ €3,-)

*Espresso martini, vanilla ice cream*

### Caramelized pineapple

*Passion fruit, coconut-peanut crumble, red pepper, curry, rum caramel, coconut-lime sorbet*