
Chef's choice

4 rounds composed by our chef €59,50

Cold

Zwolsch breadplatter €8,-

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

Steak tartare €17,-

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

Thinly sliced steak €16,50

Green asparagus, fennel, olive crumble, croutons, basil, aceto, Parmesan cheese cream, pesto mayonnaise

Parmaham & melon €15,50

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

Tuna tartare €18,50

Yellowfin tuna, kimchi, samphire, soy pearls, seaweed crackers, dill-tarragon cream

Eel in green €17,50

Brioche, celery, Granny Smith, edamame, potato crackers, green herb sauce, pea pesto

Kohlrabi ceviche €14,50

Couscous, wild rice, lime, blood orange, fennel, mint, red pepper, ras el hanout, coconut, tahini

Naanta €13,-

Baba ganoush, chickpeas, pomegranate, feta, red onion, sumac, coriander, labneh

White asparagus €16,50

Classic egg salad, chives, dried egg yolk, dukkah, yoghurt crackers, pea cream, yoghurt dressing

Side dishes

Fresh fries €5,75

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

Sweet potato fries €7,50

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

Grilled pointed cabbage €6,-

Curry, coconut, peanut, coriander

Warm


Trio of pork belly €17,-
Sweet, spicy & umami


Rendang €16,50
Indonesian stewed beef, pandan rice in banana leaf, coriander, spring onion, coconut foam, sereh oil

Lágrimas de Ibérico €19,50
Chorizo bitterbal, green asparagus, tomato chutney, nduja cream, pumpkin-harissa sauce

Cod dimsum €17,-
Carrot, oyster mushroom, bell pepper, pak choi, lemon, ponzu pearls, lava, kroepoek, tom kha kai bouillon, lemon mayonaise

Salmon €19,50
White asparagus, potatoes, sage butter, bonito flakes, egg yolk, dill, parsley, Hollandaise

Korean not a chicken €15,-
Oyster mushroom, pickled vegetables, sesame, spring onion, gochujang 

Ravioli €15,-
Eggplant, artichoke, spinach, pak choi, chickpeas, cashew, za'atar, pomegranate molasses, baharat bouillon 

Softshell taco €15,-
Jackfruit, sweet potato, refried beans, red onion, avocado, salsa


Colder

Cheeseplatter from 'Harry the flavorspecialist' €14,50
Variety of cheeses, fig bread, syrup, crostini, pickled grapes, mustard seed

AMerican chocolate chip cookies €11,-
Marshmallow, brioche, orange, strawberry, peanut ice cream

Espresso martini affogato €13,-
Espresso martini, vanilla ice cream

Panna cotta €10,50
Vanilla, rhubarb, white chocolate, crème patissière, raspberry sorbet

Mango sticky rice €10,- 
Sticky rice, mango, passion fruit, coconut, chili-mango sorbet

Choice of Ensemble

3 rounds €46,-

3 rounds vegetarian of vegan €42,-

4 rounds €56,-

4 rounds vegetarian of vegan €54,-

Served with fresh fries & cauliflower

Steak tartare

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

Tuna tartare €11,50

Yellowfin tuna, kimchi, samphire, soy pearls, seaweed crackers, dill-tarragon cream

Kohlrabi ceviche

Couscous, wild rice, lime, blood orange, fennel, mint, red pepper, ras el hanout, coconut, tahini

Between dish with 4 rounds

Parmaham & melon

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

Korean not a chicken

Oyster mushroom, pickled vegetables, sesame, spring onion, gochujang

Rendang

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

Salmon

White asparagus, potatoes, sage butter, bonito flakes, egg yolk, dill, parsley, Hollandaise

Ravioli

Eggplant, artichoke, spinach, pak choi, chickpeas, cashew, za'atar, pomegranate molasses, baharat bouillon

Espresso martini affogato (+ €3,-)

Espresso martini, vanilla ice cream

Panna cotta

Vanilla, rhubarb, white chocolate, crème patissière, raspberry sorbet

Mango sticky rice

Sticky rice, mango, passion fruit, coconut, chili-mango sorbet