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

Huisgerookte pastrami €17,50
Brioche, pickles, coleslaw, mustard seeds, amsterdam onion, chive cream

Duck roll €17,-
Duck liver mousse, abricot, radicchio, red cabbage, truffle potato, fig gel

Tuna sashimi €17,50
Dashi, rettich, kohlrabi, quinoa, umi budo, soj pearls

Mosaic of salmon & cod €17,50
Yellow beet, fennel, orange, sambal badjak, lovage cream

Beet tartare €15,50
Smoked almonds, Amsterdam onion, chives, garlic toast, beetroot crackers, ajo blanco

Mushroom forrest €14,50
Bolete, beech mushroom, sweet potato, chives, duxelles, red cabbage

Tostada baba ganoush €14,-
Chickpeas, pomegranate, feta, red onion, sumac, coriander, labneh

Side dishes

Fresh fries €5,75
Choice of mayonaises: Smoked paprika, truffle, chipotle of vegan

Sweet potato fries €7,50
Choice of mayonaises: Smoked paprika, truffle, chipotle of vegan

Cauliflower €6,-
Hummus, baharat, chickpeas, dukkah

Warm

Beef skewer €18,-
Potato muslin, red cabbage, meloes onion, apple, truffle, jus de veau

Rendang €17,-
Indonesian stewed beef, pandan rice in banana leaf, coriander, spring onion, coconut foam, sereh oil

Pork belly €17,50
Pineapple, polenta, achiote, relish, mole

Pearls from the sea €18,50
Argentinian prawn, red mullet, scallop, bantam, samphire, bimi, bok choy, antiboise, bisque

Skrei €18,50
Orzo, carrot, parsnip, bonito flakes, pea pesto, hollandaise

Mille-feuille of celeriac €16,-
Potato, parsnip, miso, black garlic

Stuffed green cabbage €15,-
Jackfruit, leek, carrot, ras el hanout, leek oil

Gyoza's (3 pc.) €14,50
Oyster mushroom, cucumber, carrot, spring onion, coriander, teriyaki

Colder

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

Go bananas €11,-
Bananacake, gingerbread, coffee caramel, white chocolate mousse, banana ice cream

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

Marquise €11,-
Chocolate, red fruit, coffee espuma, macaroon crumble, mascarpone ice cream

Stewed pear €11,-
Crème pâtissière, appelcompôte, almond, pear-vanilla ice cream

Choice of Ensemble

3 rounds €46,-
3 rounds vega or vegan €42,-
4 rounds €56,-
4 rounds vega or vegan €54,-

Served with fresh fries & cauliflower

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

Tuna sashimi
Dashi, rettich, kohlrabi, quinoa, umi budo, soj pearls

Beet tartare
Smoked almonds, Amsterdam onion, chives, garlic toast, beetroot crackers, ajo blanco

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In between dish with 4 rounds

Pork belly
Pineapple, polenta, achiote, relish, mole

Gyoza's (3 pc.)
Oyster mushroom, cucumber, carrot, spring onion, coriander, teriyaki

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Beef skewer
Potato muslin, red cabbage, meloes onion, apple, truffle, jus de veau

Skrei
Orzo, carrot, parsnip, bonito flakes, pea pesto, hollandaise

Mille-feuille of celeriac
Potato, parsnip, miso, black garlic

Go bananas
Bananacake, gingerbread, coffee caramel, white chocolate mousse, banana ice cream

Espresso martini affogato (+ €3,-)
Espresso martini, vanilla ice cream

Stewed pear
Crème pâtissière, appelcompôte, almond, pear-vanilla ice cream