

## Snacks / bites

### VEGETARIAN



<b>crunchy green peas</b> .....	4,5
sea salt - black pepper	
<b>pimientos de padrón</b> .....	4,5
spiced salt - black pepper	
<b>bread platter</b> .....	5,5
herb butter - olive oil - olives - seasoned salt - aioli	
<b>sweet potato fries</b> .....	5,5
parmesan - truffle mayonnaise	
<b>nachos</b> .....	8,5
cheddar - guacamole - tomato salsa - crème fraîche	
<b>not so tuna</b> .....	9
mini tortilla - piri piri sauce - corn	
<b>"salmon" verde</b>   .....	9,5
orange coriander chutney - Sichuan oil - pea salad	

### FISH

<b>marinated salmon</b> .....	8
sesame wasabi dressing - soy sauce - shiso purple - bean curd	
<b>deep fried sushi</b> .....	8,5
wasabi mayonnaise - soy sauce	
<b>shrimp croquettes</b> .....	9
garlic crème fraîche - lime oil - radish lettuce	

### MEAT

<b>bitterballen</b> .....	6,5
Dutch deep fried meat balls - mustard	
<b>chicken bites</b> .....	9
bok choy kimchi - kimchi mayonnaise - landcress	
<b>empanada El Jefe</b> .....	9
filling: chorizo and vegetables - spicy relish - bell pepper	
<b>lacquered duck breast</b> .....	9
apple, pear and verjuice chutney - pancake	




## Dinner

17:00 – 22:00

### STARTERS

<b>soup</b> 	7
Ask our staff about today's selection.	
<b>vegetable tart</b>  	8
aubergine - carrot - artichoke - aucchini - shallot caviar - salsa verde	
<b>panzanella salad</b>  	8
bell pepper - tomato - onion - cucumber - capers - bread croutons - with choice of: vegan 'non tuna' OR anchovies in beer batter	
<b>poultry salad</b>	8
beetroot in kriek - lettuce - pulled chicken - lacquered duck breast - cherries - Parmesan prawn crackers - borlotti beans	
<b>rice paper with marinated salmon</b>	8,5
kimchi - sesame dressing - nori - apple	
<b>mezzaluna filled with gamba</b>	9
bell pepper couli - lambs lettuce - grilled avocado	
<b>cold lamb rouleau</b>	10,5
wafer - baba ganoush - cucumber - relish - vadouvan dressing	
<b>bread and bites</b>	10,5
herb butter - olive oil - spiced salt - olives - aioli sauce - young cheese - old cheese - parma ham - dried sausage	
<b>warm platter</b>	15
bitterbal - arancini - shrimp croquette - cheese - nachos - sausage - sauces - bread	

### MAIN COURSES VEG / FISH

<b>panzanella salad</b>  	13
bell pepper - tomato - onion - cucumber - capers - bread croutons - with choice of: vegan 'non tuna' OR anchovies in beer batter	
<b>pasta</b> 	15
With seasonal ingredients.	
<b>cauliflower steak</b>	16,5
pearl barley risotto - herbal oil - casava chips	
<b>bbq red mullet in banana leaf</b>	18
curry rice - finely chopped vegetables - lemon oil	

## Dinner

17:00 – 22:00

### MAIN COURSES MEAT



<b>poultry salad</b> .....	<b>13</b>
beetroot in kriek - lettuce - pulled chicken - lacquered duck breast - cherries - Parmesan prawn crackers - borlotti beans	
<b>hamburger of Lakenvelder beef</b> .....	<b>17,5</b>
herb mayonnaise - pickles - onion - bacon - cheddar - ketchup - fries	
<b>spring chicken</b> .....	<b>20</b>
roasted roseval - slow cooked celeriac - rosemary gravy	
<b>steak*</b> .....	<b>20</b>

### **steak of the day\*** ..... **daily price**

Our steaks come from a local farm 'Vlees van Gijs' from the Blonde d'Aquitaine cow. This is a unique cow breed, as you can taste. For our meatlovers we have selected some amazing pieces. Ask our staff about the availability.

\*these dishes will be served with fries - salad - chimichurri - seasonal garnishes

### DESSERTS

<b>'panna cotta'</b>   .....	<b>7</b>
marinated forest fruits	
<b>chocoholic</b> .....	<b>7,5</b>
chocolate bros - white chocolate mousse - caramel ice cream - ruby chocolate bar	
<b>vegan foam cake</b> .....	<b>8</b>
lime orange curd - dark chocolate - pistachio - fig ice cream	
<b>barbecue pineapple crumble</b> .....	<b>8</b>
lemon tarragon ice cream	

# Wines

## WHITE

<b>sauvignon blanc</b> .....	<b>4,75 / 23,5</b>
Vermentino - Saint Félix - Pays de l'Hérault - France / fresh - smooth - aroma's of citrus	
<b>rueda verdejo</b> .....	<b>5,25 / 26</b>
Bodegas Esperanza - Spain / full, fruity, soft, fresh	
<b>pinot grigio</b> .....	<b>5,75 / 28,5</b>
Riff - Progetto Lageder - Veneto - Italy / crisp fresh - mineral - soft taste	
<b>chardonnay</b> .....	<b>6 / 30</b>
Bodega Enate - Somontano - Spain / full, fruity, slightly creamy	

## RED

<b>syrah grenache</b> .....	<b>4,75 / 23,5</b>
Chispas - Campo de Borja - Spain / aromas of ripe fruits, blackberries, cherries, floral notes	
<b>pinot noir</b> .....	<b>5,25 / 26</b>
Villa Wolf - Pfalz - Germany / light, fruity, soft, slightly cooled	
<b>primitivo</b> .....	<b>6 / 30</b>
Masseria Li Veli - Puglia - Italy / full, intens, spicy, wood aging	
<b>cabernet sauvignon</b> .....	<b>6,5 / 32,5</b>
Post Card Series - Stark Condé - Stellenbosch - South Africa / medium body, blueberries, vanilla, wood aged	

## ROSÉ / C^V^

<b>cinsault grenache</b> .....	<b>4,75 / 23,5</b>
Domaine Saint Félix - Pays de L'Hérault - France / light, raspberry, fresh, juicy, soft	
<b>cava</b> .....	<b>6,5 / 32,5</b>
'Primer' Brut Reserva	
Pere Ventura - Penedès - Spain / light, elegant, hints of almonds and toast	

## Beers

### DR^FT

Heineken.....	3,25 / 5,75
seasonal beer.....	variable
Gabbe Our very own Casa beer!.....	4,95
Lagunitas IPA.....	4,95
guest brewery.....	variable

### BOTTLE

La Chouffe.....	4,95
Affligem Tripel.....	4,95
Affligem Blond.....	4,95
Brouwerij 't IJ - IJwit.....	5,25
Brouwerij 't IJ - Natte.....	5,25
Brouwerij 't IJ - Zatte.....	5,25
Apple Bandit cider.....	3,5
Erdinger 0.0%.....	3,5
Heineken 0.0%.....	3,5

## drinks

### COCKTAILS

15:00 - 20:00

**Red Light Negroni** ..... 8,5

old genever - Willem's Wermoeed - Campari

**Aperol Sour** ..... 8,75

Aperol - cava - soda - lemon juice -

sugar syrup - eggwhite

**Limoncello Mojito** ..... 8,75

limoncello - lime - elderflower syrup -

mint - soda

**Old Fashioned** ..... 8,75

Bourbon - Angostura bitters - sugar

**Royal Lavender** ..... 9

gin - lavender syrup - lemon juice - foamer - Royal Bliss vibrant yuzu tonic

**Margarita** ..... 9

tequila - Cointreau - blood orange puree -

lime juice - sugar syrup

**Chilled Hibis Martini** ..... 9

gin - Cointreau - hibiscus - elderflower syrup -

basil - lemon

alcohol free

**Appletastic** ..... 6,5

apple juice - lime juice - soda

elderflower syrup

**Pear-drop** ..... 7,5

pear juice - lime juice - eggwhite - tabasco -

gingerbeer

**coffee in good spirits** ..... 7,5

Irish Coffee

Italian Coffee

Spanish Coffee

French Coffee

## drinks

### OUR F^VOURITES

15:00 - 20:00

<b>Blissfull Berry</b> .....	8,5
Aperol - cherry liqueur - grenadine - mint - lime - Royal Bliss Bohemian Berry	
<b>El Corado</b> .....	8,75
dark rum - coconut syrup - orange juice - pineapple juice - lime	
<b>It's better than yours</b> .....	9
vodka - Baileys - vanilla syrup - chocolate syrup - strawberry puree - whipped cream	
<b>East Side</b> .....	10
mandarin liqueur - gin - cava - cranberry juice - lime - eggwhite	

Y **Didn't find your favourite?**

**No worries, our bartenders like to make you something special!**

### & TONICS

<b>Tanqueray</b> .....	8,5
Fever Tree tonic - lime	
<b>Bobby's</b> .....	9
Fever Tree tonic - orange - clove	
<b>Gin Mare</b> .....	10,5
Fever Tree mediterranean tonic - rosemary	

### LIQUEURS

<b>Baileys</b> .....	5
<b>Amaretto</b> .....	5
<b>Licor 43</b> .....	5
<b>Kahlúa</b> .....	5
<b>Dambruie</b> .....	5
<b>Cointreau</b> .....	5
<b>Limoncello</b> .....	5

## drinks

### DUTCH DISTILLED

<b>Ketel 1 young genever</b> .....	4
<b>Ketel 1 old genever</b> .....	4
<b>Willem's Wermoed</b> .....	5

### FOREIGN DISTILLED

<b>Plantation 3 Stars</b> white rum.....	5
<b>Plantation Original Dark</b> dark rum.....	5
<b>Corralejo</b> reposado tequila.....	5
<b>Grey Goose</b> vodka.....	7

### WHISKEYS

<b>Jameson</b> Irish whiskey.....	4,5
<b>Jack Daniels</b> Tennessee whiskey.....	4,5
<b>Bulleit</b> bourbon whiskey.....	5,5
<b>Bulleit</b> rye whiskey.....	6
<b>Monkey Shoulder</b> blended malt whisky.....	6
<b>Glenfiddich</b> 12 years - single malt Scotch's whisky.....	6,5
<b>Lagavulin</b> 16 years - Islay single malt Scotch's whisky.....	9,5

### COGNAC

<b>Courvoisier V.S.</b> .....	6
<b>Rémy Martin</b> .....	8