

DIN(N)ER

16:00 tot 22:30 uur / 4 PM until 10:30 PM

FORMULEMENU / FORMULA MENU

Wisselend driegangenmenu (zie krijtbord) **25,00**
Three course menu (see chalkboard)

GERECHTEN / DISHES

Rib eye uit onze houtskooloven, little gem, chimichurri **19,00** ☞ #26/85
Rib eye from our charcoal grill, little gem, chimichurri

Hele dorade, groene asperges, zeekraal, venkel **25,00** ☞ #55/92
whole dorade, green asparagus, samphire, fennel

Geroosterde biet, bospeen, dukkah, hangop, balsamico **13,50** ☞ #10/95
Roasted beetroot, carrot, dukkah, yogurt, balsamico

Pulpo, chorizo, kokkels, zeekraal, venkel, kikkererwt **15,50** ☞ #31/50
Pulpo, chorizo, clams, samphire, fennel, chickpeas

Manchego-rode ui ravioli, oesterzwam, pompoen, zilverui **15,50** ☞ #22/43
Manchego-red onion ravioli, oyster mushroom, squash, silverskin onion

Verse Italiaanse worstjes, zwarte bonen, venkel, piperade **14,50** ☞ #41/46
Italian sausage, black beans, fennel, piperade

Soep van de week **6,50**
Soup of the week

WAT KLEINER / BIT SMALLER

Gemarineerde zalmtartaar, zoetzuur, citroenmayonaise **10,50** ☞ #93/55
Marinated salmon tartar, sweet & sour, lemon mayonnaise

Groene asperges, balsamico, Parmezaan **10,00** ☞ #46/47
Green asparagus, balsamic, parmesan

BIJGERECHTEN / SIDE DISHES

Geroosterde aardappels, chipotle-mayonaise **4,00**
Roasted potatoes, chipotle-mayonnaise

Franse friet, chipotle-mayonaise **3,00**
French fries, chipotle-mayonnaise

Kleine salade **4,00**
Side salad

ZOET / SWEET

Bread & Butter pudding, stoofpeer, vanilleparfait notenkaramel **8,50** ☞ #60
Bread & Butter pudding, cooked pear, vanilla parfait, caramelized nuts

Red velvet cake **5,50**
Red velvet cake

Carrot cake **6,00**
Carrot cake

Dessert menu (zie krijtbord) **7,50**
Menu dessert (see chalkboard)

*Geef uw dieetwensen of voedselallergieën aan ons door.
Please inform us if you have any dietary restrictions or allergies.*

BITES

*bepaalde keuze na 22:30 uur /
limited selection after 10:30 PM*

Gemengde noten **3,50**
Mixed nuts

Olijven **3,50**
Olives

Brood, Normandische
gezouten boter **3,50**
Bread, Norman salted butter

Radijs, olijfolie,
Maldon-zout **3,00** ☞ #12
Radish, olive oil, Maldon-salt

Blikje sardines op olijfolie,
citroen, brood **7,50** ☞ #18
*Can of sardines on olive oil,
lemon, bread*

St Félicien (koemelkkaas) uit de oven,
geserveerd met brood **12,50** ☞ #79
*St Félicien (cheese) from the oven, served
with bread*

Oesters Fine de claire No 3
(per stuk) **2,50** ☞ #77/89
Oysters Fine de claire No 3 (per piece)

Garnalenkroketjes (6 stuks),
rouille **9,50** ☞ #55
Shrimp croquets (6 pcs), rouille

Bitterballen (6 stuks),
Dijonmosterd **7,00** ☞ #fluitje
*Bitterballen (savory snacks,
6 pcs), Dijon mustard*

Bieterballen (6 stuks),
mierikswortel-yoghurt **7,50** ☞ #8
*Bieterballen (vegetarian savory
snacks, 6 pcs), horseradish-yogurt*

KAAS / CHEESE CHARCUTERIE

Selectie van 3 / 6 kazen,
brood en vijgen **8,50 / 17,00**
Selection of 3 cheeses, bread and figs

Selectie van 3 / 6 charcuterie,
brood en cournichons **8,50 / 17,00**
*Selection of 3 charcuterie,
bread and cournichons*

3 kazen, 3 charcuterie.

Rayleigh
& Ramsay
wine beer coffee food