BITES

	Euro
Wild Terschelling oysters	
Natural / Lemon & Pepper	4 (ps)
6&24 Gin / Tamarillo / Codium	4,5 (ps)
Macarons with duck liver (4 pieces)	9
Fried olives	6
Sardines “Herpac” from South Spain Cured in Salt or Pickled	9,5
Dutch beef sausage form Epe	7
Crispy broad beans	4
Tartelettes / Beetroot / Smoked quark Baharat (3 pieces)	8
Bread with dips	5,5

CUTTING MACHINE (50gr)

Iberico Bellota Ham, Back leg	15
Paleta Iberico Bellota, Front leg	12
Iberico Lomo	10
Chorizo	7
Salchichon di Bellota (Spicey sausage)	7
Sobrasada de Mallorca	5,5
Cecina de Leon Trozo (Beef)	7
Tuna mojama	9
Mix plateau	18

DUTCH CHEESES

Witte van Köning (Cow)	9
Picobello (Goat)	9
Goudse boeren oplegkaas (Old)	9
Boerderij Oudwijker Fiore (Red)	9
Ladys blue (Blue)	9

DISHES COLD

Brioche eel / Horseradish / Sea fennel	15
Ceviche / Brandade / Tiger Milk	12
Dutch Buratta / Lovage / Samphire	14
Tomato structures / Cheese foam / Wild rice	11
Rouleaux Beef Loin / Brie / Lentils	16
Scallops / Cabbage kimchi / Passion fruit	18

DISHES WARM

Langoustine BBQ	22
Sweetbreads / Cabbage / Furikaki	24
Octopus / Green tomato / Ricotta	20
Baked avocado / Curry / Papaya	14
Bisque shellfish	16
Celeriac / Macadamia / Pumpkin	13
Short rib / Curry / Gremolata	15

DESSERT

Popcorn & Caramel	11
Flexible chocolate & Red Fruit	11
Tarte tatin & White chocolate	11
Coconut & Blackberries & Beetroot	11
Dutch cheese plate	15

In between 12 - 15 uur

Lunch menu 2 Courses	25
Lunch menu 3 Courses	30

(it is a set menu, ask the team)