

COCKTAILS

Pink Pornstar

Gin - Raspberry - Lemon - Vegan "egg" whites

€ 12,-

Yuzu Sour

Caipi Yuzu - Lime juice - Vegan "egg" whites - Lime

€ 12,-

Blood Orange Paloma

LALA Tequila Reposado - Lemonaid Blood Orange Soda - Grapefruit

€ 13,-

G&T

Malfy Gin Rosa - Royal Bliss Signature Tonic - Grapefruit - Mint

€ 12,-

Bumbonic

Bumbu Original rum - Royal Bliss Signature Tonic - Angostura bitter - Orange

€ 13,-

Mexican Mule

LALA Mezcal - Lukies Ginger beer - Lime - Mint

Looking for a mule from another region? Go for a Vodka, London or Berlin mule!

€ 13,-

Vodka Summer

Absolut vodka - Zomerfris A'damse Frisdrankfabriek - Raspberry - Mint - Red Fruit

€ 12,-

Caipi Margarita

Caipi Ginger - LaLa Tequila Reposado - Lime juice - Spicy salt

€ 13,-

White Sangria

Cava Brut - Caipi Yuzu - Beefeater Gin - Royal Bliss Signature Tonic - Fruit - Mint

jug € 47,50

Frozen Pornstar Martini *(only with sunny weather)*

Vodka - Passion fruit - Vanilla

€ 11,50 / jug € 47,50

Sgroppino *(only with sunny weather)*

Vodka - Lemon sorbet - Prosecco

€ 11,50 / jug € 47,50

SPIRITZ

Orange Spritz *So much more tasty than the well-known orange spritz!*

Willem's Wermoeed Royal Orange - Cava Brut - Sparkling water - Orange

€ 12,- / jug € 49,50

Pink Spritz

Willem's Wermoeed Pink Vermouth - Royal Bliss Signature Tonic - Red fruit - Basil

€ 12,- / jug € 49,50

Limoncello Spritz

Limoncello from Thoob - Cava Brut - Sparkling water - Lemon - Basil

€ 12,- / jug € 49,50

Lillet Spritz

Lillet Rose - Royal Bliss Signature Tonic - Grapefruit - Thyme

€ 12,- / jug € 49,50

Willem's Wermoeed: Dutch-made vermouth inspired by the Orangery in the Hortus Botanicus in Amsterdam.

MOCKTAIL

Paulies Ginger Tonic

Paulies Ginger-Tumeric - Royal Bliss Signature Tonic - Ginger - Mint

€ 7,-

Virgin Mule

Lukies Ginger Beer - Citrus-basil syrup - Basil

€ 7,-

Virgin Mojito

Mint - Lime - Sugar - Sparkling water

€ 7,-

If desired, we can substitute any liquor for Tito's gluten-free vodka. Please note that the gluten-free drinks are prepared in a not 100% gluten-free environment.



HOT DRINKS

Coffee / Espresso	€ 3,50
Frank about tea	€ 3,50
Wild Rooibos - Rooibos with a hint of cinnamon	
Herbal Boost - Herbal tea with lemon peel and ginger	
Jasmin Zen - Green tea with floral jasmine scent and lemongrass	
Fresh tea Mint / Ginger - Orange slice	€ 4,-
Cappuccino	€ 4,-
Chai Latte / Iced Chai Latte	€ 5,-
Dirty Chai Latte	€ 5,-
Flat White	€ 4,50
Ice coffee / Affogato Espresso + scoop vegan vanilla ice cream	€ 5,-
Latte Macchiato	€ 4,50
Warm Chocolate with whipped cream	€ 4,50
Plant based milk	+ € 0,50

COFFEE + LIQUEUR

Carajillo	€ 9,50
Black coffee - Havana Club Añejo especial	
Special Coffee	€ 11,-
Black coffee - Liqueur of choice - Whipped cream	
Irish Coffee	€ 11,-
Black coffee - Jameson Irish Whiskey - Brown sugar - Whipped cream	

JUICY

Paulies Ginger shot Ginger-turmeric concentrate	€ 3,50
Appelaere Cloudy Apple juice 100% pure fruit	€ 4,-
Fresh Orange juice	€ 6,50
Daily Smoothie Fresh fruit/veggie	€ 7,-

SYRUP

Do you prefer still or sparkling water?

		Glass	Jug
Citrus-basil	Roze Bunker	€ 4,50	€ 17,50
Elderflower Power	Roze Bunker	€ 4,50	€ 17,50
Ginger-turmeric	Paulies Ginger	€ 4,50	€ 17,50

SOFT DRINKS

Sparkling dune water	€ 3,50
BOS Ice Tea Lime-ginger / Sparkling lemon	€ 4,50
Chaudfontaine 33 cl Still	€ 3,50
Chaudfontaine 750 ml Still / Sparkling	€ 6,50
Club Mate Natural caffeine drink made of yerba tea	€ 5,50
Coca Cola	€ 3,50
Coca Cola zero	€ 3,50
Grapefruit & Pineapple Adamse Frisdrankfabriek	€ 5,50
Lemonaid - Blood Orange soda	€ 5,50
Lukies Ginger Beer Local, all-natural, less sweet	€ 5,50
Naturfrisk Orangeade Sparkling orange	€ 4,50
Royal Bliss Signature Tonic Water	€ 3,50
Zomerfris Raspberry, mint and lemon balm	€ 5,50

CIDER/HARD SELTZER

Jaanihanso Sweet Natural - Apple cider 33cl 5,5%	€ 7,-	-
GiG Hard Lemonade Orange 5%	€ 6,-	€ 27,50
GiG Hard Seltzer Passion fruit 5%	€ 6,-	€ 27,50

Check the wine list for our wines and bubbles.
More in the mood for a cocktail or a spritz?
Then take a look at the cocktail menu!

5 cold
cans in a
bucket of ice

BEERS

Birra Moretti Sale di mare Pilsner	€ 4,-	€ 18,50
Desperados / Sol	€ 6,-	€ 27,50
Oedipus Pilsner	€ 5,50	-

ALCOHOL LOW/FREE

Affligem Belgisch Wit 0,0%	€ 5,50
Amstel Radler 2%	€ 4,50
Heineken 0,0%	€ 4,50

CRAFT BEER

Oedipus - Rätzel 2,5%	€ 7,-
A sour and effervescent beer with notes of rhubarb and elderflower. An undefined summer blend of beer and soda.	
vandeStreek - Playground - IPA 0,5%	€ 7,-
Netherlands' first and tastiest alcohol free IPA. Full of flavor, fresh and fruity.	
Eeuwige Jeugd - Nitwit - White beer 6%	€ 7,-
A white beer in its purest form. Full and soft taste. A creamy yet fruity beer.	
Frontaal - Juice Punch - NEIPA 5,8%	€ 7,-
A super hoppy and creamy New England IPA with hints of tropical fruit and a light bitter undertone.	
Brouwerij Kees - It's a blond! - Blond 6%	€ 7,-
Traditional blond beer with refreshing aromas and a lightly spicy taste and a hint of coriander.	
Brothers in Law - Yo Momma - IPA 6,2%	€ 7,-
Classic, slightly bitter IPA that's full of hops but still fresh and fruity.	
Oedipus - Thai Thai - Tripel 8%	€ 7,-
Tropical tripel spiced with lemongrass, ginger, coriander, chili pepper and orange peel. So much more exciting than a standard tripel!	
Alternating beer	€ 6,50
So many tasty beers, it's hard to choose! In addition to our regulars, we also offer a beer of the moment!	

SPIRITS

Aperitif - Lillet Rosé	€ 6,50
Cognac - Martell VS	€ 8,50
Gin - Beefeater	€ 6,50
Gin - Malfy - Rosa	€ 7,50
Herbal Bitter - Jägermeister	€ 6,50
Mezcal - LALA Mezcal 100% Tobala agave	€ 6,50
Rum - Havana Club Añejo especial	€ 6,50
Rum - Bumbu	€ 7,50
Tequila - Olmeca Gold	€ 6,50
Tequila - LALA Tequila Reposado	€ 7,50
Vermouth - Willem's Vermoed Royal Orange / Pink	€ 6,50
Vodka - Absolut	€ 6,50
Whiskey - Jameson Irish	€ 6,50
Whiskey - The Glenlivet Captain's Reserve 18 jaar	€ 8,50

LIQUEUR

Baileys Irish Cream	€ 6,50
Caipi Yuzu	€ 6,50
Disaronno - Amaretto	€ 6,50
Kahlua	€ 6,50
Licor 43	€ 6,50
Limoncello van Thoob (Bottle 200 ml € 22,50)	€ 6,50
Ramazotti Sambuca	€ 6,50
Salmari	€ 6,50

This season we have chosen to stay close to home in terms of wines. Beautiful wines from sometimes (still) unknown grape varieties that will surprise everyone! Maybe this is our finest wine list ever..

BUBBLES/SPECIAL

Cruz del Castillo - Viña Xalbador - Cava Brut

Spain, Penedès - Macabeo, Parellada, Xarel-lo

Organic cava with a light golden color and a fine, persistent mousse. Intense aromas of white fruit, very pleasant and well balanced.

Glass € 7,50 / Bottle € 38,50

**We also serve a delightful Spanish Cava 0.0 from MVSA 75cl € 38,50*

Stift Klosterneuburg Brut Reserve GV

Austria - Grüner Veltliner

A sparkling Grüner Veltliner? You read it right! A super special, invigorating wine with a seductively spicy undertone. Delicate effervescence with both fruity and spicy aromas. A celebration in your glass! Something to celebrate or in the mood for something special? This is what you want.

Bottle € 45,-

Château Maris - Rare Orange

France - Muscat

A biodynamic orange wine made by the famous Chateau Maris. A very refreshing wine with bright notes of summer fruit like white peach and apricot. The light orange color comes from fermenting the skins and pits of the white grapes with the grape juice. This is the oldest known way of making wine. Go out of the box and try something special!

Glass € 6,- / Bottle € 32,50

*In the mood for a cocktail with bubbles or vermouth?
Check out our cocktail menu for more options!*

WHITE

Artimone Grillo

Italy - Grillo

Light yellow wine with an intense fruity bouquet of citrus and yellow fruit. The taste offers crisp fruit acids and an elegant spiciness. In our opinion, the perfect aperitif, lunch and dinner wine.

Glass € 6,- Bottle € 32,50

Joaquín Rebolledo Godello

Spain - Godello, Mencía

A straw yellow wine with green hues. A mild bouquet with oily structure in taste, with impressions of apricot, peach and fennel. The wine has excellent balance and complexity.

Glass € 7,50 / Bottle € 38,50

Borgo Conventi

Italy - Friulano

An exceptional wine made from a (still) unknown grape variety. With a bouquet of white blossoms and hazelnuts that mislead you while you taste the spicy briny minerals. The finish is refreshing yet simultaneously soft and round. A must try!

Glass € 7,50 / Bottle € 38,50

Stift Klosterneuburg Gemischter Satz

Austria - Grüner Veltliner, Riesling, Weißburgunder

A medium yellow wine with bright reflections. Fine nuances of fresh apple, pear, kumquat with a floral touch. In the mouth, juicy with lively acids and a hint of tropical fruit in the finish.

Glass € 7,50 / Bottle € 38,50

Dona Maria Amantis Reserva

Portugal - Viognier

A beautiful wine with a rich bouquet of mango, orange and pear. This wine is perfectly balanced with a silky taste, fresh acidity and a touch of oak.

Bottle € 39,50

ROSÉ

Il Rifugio - Blush

Italy, Sicily - Pinot Grigio

A super-light blush rosé. So pale pink it can be mistaken for white. Crispy fresh bouquet with impressions of berries, followed by a soft, fruity taste with a nicely balanced finish.

Glass € 6,- / Bottle € 32,50

Maris Nympe Emue Rosé Bio

France, Languedoc - Grenache, Syrah

The most beautiful color a rosé can have. A biodynamically produced wine with aromas of red fruit and citrus fruits. The perfect thirst quencher!

Glass € 7,50 / Bottle € 38,50

RED

Artimone Negroamaro

Italy - Negroamaro

A deep red with purple edges. A rich bouquet with scents of ripe berries, cherries and black pepper. The taste is well balanced with a light sweet touch of sun-soaked fruit.

Glass € 6,- / Bottle € 32,50

Borgo Conventi Isonzo

Italy - Cabernet Franc

Most people know this grape from the Bordeaux-blend, but if you want to taste Cabernet Franc, authentically, you drink it from Friuli. Green herbs, black currants, blackberries and a velvety, spiced finish.

Glass € 7,50 / Bottle € 38,50

M. Chapoutier, Dominio del Soto

Spain - Tempranillo

A dark bordeaux-red wine from Ribera del Duero with an impressive bouquet of blackberries, black currants with a hint of oak, cacao and vanilla. A strong wine with a robust taste and with soft tannins that will taste better with every sip.

Bottle € 39,50

Our menu features a selection of snacks and dishes. Breakfast is from 10:00 am - 12:00 pm. The other dishes are available for ordering from 12:00 pm - 10:00 pm and are the size of a snack. Perfect for sharing! We recommend a minimum of 2 dishes per person. Feel free to ask the staff for advice.

BREAKFAST 10:00 am - 12:00 pm

Eggs Benedict € 13,50
2 poached eggs - Hollandaise sauce - Brioche
Choose between smoked salmon, bacon or spinach

Açaí bowl € 8,50
Açaí - Banana - Kokos - Granola

BITES

Bread with dips € 8,-
Aioli - Varied dips

Cauliflower bites € 8,50
Roasted cauliflower florets - Parmesan cheese - Salsa verde

Chicken or Veggie skewers 4 pieces € 10,50
Gochujang Glaze - Sesame - Scallions

Chorizo € 8,50
Slices of chorizo glazed with port wine

Funk Gilde mix 5 pieces € 8,50
Fried croquette mix of kimchi and tomato - Spicy sriracha mayonnaise

Prawns € 16,50
In a Korean chili oil - Spring onion - Bread

Wings 6 pieces € 10,50
Fried chicken wings - Buffalo glaze
Or do you prefer the crispy plain version?

Bitterballen 7 pieces € 8,50
Deep fried beef croquettes - Mustard

Nacho's 2.0 € 9,50
Tomatoes - Scallions - Kidney beans - Cheese - Jalapeños - Guacamole - Chili sauce

Charcuterie € 18,50
Coppa di parma - Smoked beef ribeye - Chorizo extra vela - Smoked Almonds - Olives - Crostini

COLD DISHES

Tomato Tataki € 13,50
Seared tomatoes - Creamy eggplant - Basil mayonnaise - Olive salt - Homemade nori chips

Peking duck € 15,50
Gochujang glazed duck - Little gem lettuce - Carrots - White cabbage - Sweet and sour red onion - Sesame dressing

Burrata € 13,50
Marinated tomatoes - Orange - Mesclun - Basil oil

Quinoa € 13,50
Watermelon - Feta - Sweet and sour cucumber - Green herbs - Olive salt

= vegan
 = optional vegan

WARM DISHES

Wolffish € 16,50
Pan-fried wolffish - Spinach - Homemade black bean sauce - Potato crisp

Leek € 13,50
Slow-cooked miso leek - Vanilla beurre blanc - Crispy shallot

Vongole chermoula € 15,50
Vongole - Jalapenos - White wine - Green herbs - Bread

Pork belly € 15,50
Slow cooked, crispy, honey glazed pork belly - Herb salad
Tip: Pair with fondant potatoes!

Roasted Fennel € 13,50
Roasted fennel - Green asparagus - Spring carrots - Marinated tomatoes - Salsa verde - Lemon breadcrumbs

Ravioli Daily price
Varying homemade ravioli. Check the board or ask the staff

Butcher's cut € 21,50
Varying ±180g piece of beef - Chimichurri - Mushroom

SIDES

Spicy cucumber salad € 6,50
Rice vinegar - Chili oil - Furikake

Fondant potatoes € 6,50
Crispy on the outside, soft and fluffy inside with garlic-thyme-butter gravy

Fresh fries € 4,50
A serving of fresh Friethoes fries - Mayonnaise
Can also be ordered with vegan mayonnaise + € 0,50

SWEET

Panna Cotta € 8,50
Vanilla panna cotta - Red fruit

Sweet treat from BakSas € 5,50
The most delicious, sweet, gluten-free cakes ever!

Affogato € 5,-
Vanilla ice cream - Shot of espresso

Deluxe Coffee € 8,50
Coffee/Tea of choice - Olala Chocolate
Go for the super deluxe with a liqueur of your choice on the side € 13,50

Sgroppino *(only with sunny weather)* € 11,50
Vodka - Lemon sorbet - Prosecco

Ice cream on a stick from IJsaart € 3,50
Strawberry cheesecake / Choco brownie / Mango-Passion / etc.

Allergies, dietary preferences or intolerances? Let us know. If possible, we'll be happy to accommodate! Note: Even the gluten-free dishes are prepared in a not 100% gluten-free environment.