



## BREAKFAST – LUNCH

(10:00 – 15:00)

### FOOD

#### Turkish eggs

Poached eggs, feta cream, avocado, chili crisp

*Upgrade with smoked salmon + € 2,50*

€ 10,50

#### Greek Yogurt Bowl

Homemade granola, fresh fruit, coconut flakes, cacao nibs

*(available with vegan coconut yogurt)*

€ 9,50

#### Bruschetta Mozzarella

Confit garlic, braised cavolo nero

€ 10,50

#### Bruschetta Anchovy

Confit garlic, passata, anchovies

€ 10,50

### DRINKS

#### Orange Juice

Freshly squeezed

€ 6,50

#### Paulies Ginger shot

Ginger-turmeric concentrate

€ 3,50

#### Smoothie of the Day

Fruit / Veggie

€ 7,-

#### Mimosa

Cava Brut – Fresh orange juice

€ 11,50





# MENU

Our menu changes every 6 weeks. This edition features a selection of snacks and dishes, all available from 12:00 to 22:00. Each dish is appetizer-sized – Perfect for sharing! We recommend ordering at least 2 dishes per person. Feel free to ask our staff for advice.

## BITES

<b>Bread with dips</b> 	€ 9,-
Assorted dips	
<b>Falafel 6 pieces</b> 	€ 10,50
Feta cream, dukkah, harissa tomato antiboise	
<b>Mini drumsticks 6 pieces</b>	€ 11,50
Roasted chicken drumsticks – Oriental glaze <i>Or would you prefer the crispy, plain version?</i>	
<b>Truffle croquettes 5 pieces</b> 	€ 9,50
Fried truffle croquettes by Cas & Kas – Lemon mayonnaise	
<b>Bitterballen 7 pieces</b>	€ 8,50
Traditional Dutch beef croquettes by Oma Bob's – Mustard	
<b>Nacho's chili</b> 	€ 10,50
Cheddar, jalapeño, harissa tomato antiboise, guacamole	
<b>Vegetable gyozas (7 pieces)</b> 	€ 9,50
Homemade chili crisp, spring onion, miso-sesame dip (vegan)	

## COLD DISHES

<b>Burrata of the moment</b>	€ 15,50
Let the chef surprise you with amazing combinations!	
<b>Crayfish</b>	€ 16,50
Zucchini, samphire, lobster aioli	
<b>Marinated tomatoes</b>	€ 14,50
Feta cream, sumac shallots, croutons	
<b>Red beet borani</b> 	€ 14,50
Raisin salsa, yellow zucchini, pine nuts	
<b>Pickled watermelon</b> 	€ 14,50
Pearl couscous, watercress, herb dressing	

## WARM DISHES


<b>Wolffish</b>	€ 19,50
Salmon caviar, pea cream, mustard beurre blanc	
<b>Slow-cooked lamb</b>	€ 19,50
Labneh, frisée mint, sumac	

<b>Ray Wing</b>	€ 19,50
Shellfish, nduja sauce, nasturtium	
<b>Butcher's cut</b>	daily price
Rotating dish with meat in the lead role	

## SPECIAL



<b>Dish of the day</b>	daily price
Varying fish, meat or vegetarian dish. Ask the staff for details	

## SIDES

<b>Loaded corn salad</b> 	€ 7,50
Charred corn, red onion, red pepper, tomato, feta	
<b>Cucumber</b> 	€ 6,50
Tzatziki, spring onion, dill, mustard dressing	

<b>Fresh fries</b> 	€ 4,50
A serving of fresh Friethoes fries – Mayonnaise	

## SWEET

<b>Homemade chocolate mousse</b>	€ 8,50
Puffed buckwheat, Maldon sea salt, olive oil	
<b>Sweet treats by BakSas</b>	€ 5,50
The most delicious, gluten-free cakes ever!	
<b>Affogato</b> 	€ 5,-
Vanilla ice cream – Shot of espresso <i>Upgrade to Affogato Deluxe with a liqueur of your choice for € 11,-</i>	
<b>Coffee Deluxe</b>	€ 8,50
Coffee/Tea of your choice – Olala Chocolate <i>Go for the Super Deluxe with a liqueur of your choice on the side € 13,50</i>	
<b>Sgroppino</b> <i>(only with sunny weather)</i>	€ 13,50
Vodka – Lemon sorbet – Prosecco	
<b>Ice pop by Goodoo</b> 	€ 3,50
Strawberry cheesecake / Mango-Passion / Lemon-Lime / and more!	

 = vegan  
 = optional vegan

*Allergies, dietary preferences or intolerances? Let us know.  
We'll accommodate whenever possible! Note: Even the gluten-free  
dishes are prepared in a kitchen that is not 100% gluten-free.*





## DRINKS

### HOT DRINKS

<b>Coffee / Espresso</b>	€ 3,50
<b>Frank about tea</b>	€ 3,50
Earl Grey – Black tea with floral bergamot Jasmin Zen – Herbal tea with lemon peel and ginger Herbal Boost – Green tea with floral jasmine scent and lemongrass	
<b>Fresh tea</b> Mint / Ginger – Orange slice	€ 4,00
<b>Cappuccino</b>	€ 4,00
<b>Flat White</b>	€ 4,50
<b>Latte Macchiato</b>	€ 4,50
<b>(Iced) Chai Latte / Dirty Chai Latte</b>	€ 5,00
<b>Ice coffee / Affogato</b> Espresso + scoop ice cream	€ 5,00
<b>Warm Chocolate</b> with whipped cream	€ 4,50
<b>Plant based milk</b>	+ € 0,50

### COFFEE + LIQUEUR

<b>Carajillo</b>	€ 9,50
Black coffee – Woodstock'69 Brown aged rum	
<b>Special Coffee</b>	€ 11,-
Black coffee – Liqueur of choice – Whipped cream	
<b>Irish Coffee</b>	€ 11,-
Black coffee – Jameson Irish Whiskey – Brown sugar – Whipped cream	
<b>Affogato deluxe</b>	€ 11,-
Espresso – Scoop vanilla ice cream + Liqueur of your choice	

### JUICY

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

### SYRUP

Summer syrup and concentrate of organic fruit and herbs.  
Do you prefer still or sparkling water?

		Glass	Jug
<b>Citrus-basil</b>	Roze Bunker	€ 4,50	€ 17,50
<b>Crazy berries</b>	Roze Bunker	€ 4,50	€ 17,50
<b>Ginger-turmeric</b>	Paulies Ginger	€ 4,50	€ 17,50

### SOFT DRINKS

<b>Sparkling dune water</b>	€ 3,50
<b>BOS Ice Tea</b> Lime-ginger / Sparkling lemon	€ 4,50
<b>Chaudfontaine 33 cl</b> Still	€ 3,50
<b>Chaudfontaine 750 ml</b> Still / Sparkling	€ 6,50
<b>Coca Cola / Coca Cola zero</b>	€ 3,50
<b>El Tony Mate</b> Natural caffeine drink from mate tea	€ 5,50
<b>Lemonaid Blood Orange soda</b>	€ 5,50
<b>Lemonaid Passion Fruit soda</b>	€ 5,50
<b>Lukies Ginger Beer</b> Local, all-natural, less sweet	€ 5,50
<b>Naturfrisk Orangeade</b> Sparkling orange	€ 4,50
<b>Royal Bliss Signature Tonic Water</b>	€ 3,50

### CIDER/HARD SELTZER

<b>Jaanihanso</b> Sweet Natural – Apple cider 33cl 5,5%	€ 7,50	-
<b>GiG Hard Ice Tea</b> Green 4,5%	€ 6,-	€ 27,50
<b>GiG Hard Seltzer</b> Passion fruit 5%	€ 6,-	€ 27,50

5 cold cans  
in a bucket  
of ice

### BEER

<b>Heineken</b>	€ 4,50	€ 21,-
<b>Desperados / Sol</b>	€ 6,50	€ 29,50

### ALCOHOL LOW/FREE

<b>Affligem Belgisch Wit</b> 0,0%	€ 5,50
<b>Amstel Radler</b> 2%	€ 5,50
<b>Heineken</b> 0,0%	€ 4,50

Check below for crafted, low alcohol beers!

### CRAFT BEER

<b>Two Chefs Brewing – Funky Falcon</b> 0,2%	€ 7,50
A low-alcohol Pale Ale bursting with citrus flavors and lemongrass aromas with floral notes. Super fruity and refreshing.	
<b>vandeStreek – Playground – IPA</b> 0,5%	€ 7,50
Holland's first and tastiest low-alcohol IPA. Full of flavor, fresh and fruity.	
<b>Gebrouwen Door Vrouwen – Gin Wit</b> 6%	€ 7,50
Fresh, full and fruity wheat beer with a surprising addition of juniper, coriander and orange peel.	
<b>Eeuwige Jeugd – Lellebel – Blond</b> 5,7%	€ 7,50
A pale yellow blonde beer with fruity notes of passion fruit and citrus, smooth and refreshing.	
<b>Brouwerij Kees – Hazy Sunrise – NEIPA</b> 5,6%	€ 8,50
Tropical scents, beautiful hazy color, creamy body and a mildly bitter aftertaste.	
<b>Oedipus – Gaia – IPA</b> 7%	€ 8,50
A West Coast IPA as mother nature intended, with more hops than you can shake from a tree.	
<b>Poesiat &amp; Kater – Kaintz – Modern Tripel</b> 8%	€ 8,50
A tripel brewed with four types of grains. Barley, oats, wheat and rye. Aromas of lemon and dill. Coriander is added for the extra full, spicy flavor.	
<b>Alternating beer</b>	€ 7,-
So many tasty beers, it's hard to choose! In addition to our regulars, we also offer a beer of the moment!	

### SPIRITS

<b>Cognac – Martell VS</b>	€ 8,50
<b>Gin – Woodstock'69 Dry gin</b>	€ 6,50
<b>Gin – Malfy – Rosa</b>	€ 7,50
<b>Herbal Bitter – Jägermeister</b>	€ 6,50
<b>Mezcal – ÉLALA Mezcal</b> 100% Tobala agave	€ 7,50
<b>Rum – Woodstock'69 Brown aged rum</b>	€ 6,50
<b>Rum – Bumbu Original</b>	€ 7,50
<b>Tequila – Olmeca Gold</b>	€ 6,50
<b>Tequila – ÉLALA Tequila</b> Reposado	€ 7,50
<b>Vermouth – Willem's Wermoed</b> Royal Orange / Original	€ 6,50
<b>Vodka – Woodstock'69 Vodka</b>	€ 6,50
<b>Whiskey – Jameson</b> Irish	€ 6,50
<b>Whiskey – The Glenlivet</b> Captain's Reserve 18 years	€ 8,50

### LIQUEUR

<b>Baileys Irish Cream</b>	€ 6,50
<b>Caipi Yuzu</b>	€ 6,50
<b>Disaronno – Amaretto</b>	€ 6,50
<b>Kahlua</b>	€ 6,50
<b>Licor 43</b>	€ 6,50
<b>Limoncello van Thoob</b>	€ 6,50
<b>Ramazotti Sambuca</b>	€ 6,50
<b>Salmari</b>	€ 6,50

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!





# WINE

*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*

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

Glass € 8,- / Bottle € 39,50

*We also serve a delightful Spanish Cava 0.0 from MVSA 75cl € 39,50*

### **Stift Klosterneuburg Brut Reserve GV**

*Austria - Grüner Veltliner*

A sparkling Grüner Veltliner? You read it right! A super special, invigorating 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! This is what you want.

Bottle € 47,50

### **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 € 6,50 / Bottle € 35,-

### **Rouge Clair**

*France - Grenache Noir, Syrah*

This unique, red wine is specially vinified to be enjoyed chilled! A subtle wine made from Grenache and Syrah grapes, bursting with summer fruit. The aroma is filled with raspberry and red berries. "Perhaps the only red wine ever that can be enjoyed with a small ice cube." – Michel Chapoutier.

Glass € 6,50 / Bottle € 35,-

*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

### **Stift Klosterneuburg Gemischter Satz**

*Oostenrijk - 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

### **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

### **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.

Glass € 8,- / Bottle € 39,50

## ROSÉ

### **Pasqua, Colori di Italia Rosato**

*Italy - Primitivo, Sangiovese*

This fresh, fruity rosé from the heel of Italy is beautifully balanced. Friendly, approachable, fruity, and refreshing. Alongside the soft aromas of ripe red fruit, you'll taste invigorating, delicate acidity. A wine that never gets boring.

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





## COCKTAILS

### Pornstar Martini

Vodka - Passion fruit - Vanilla - Vegan "egg" whites

€ 13,50

### Blood Orange Paloma

ÉLALA Tequila Reposado - Lemonaid Blood Orange Soda - Grapefruit

€ 13,50

### Whiskey Sour

Whiskey - Lime - Angostura bitters

€ 13,50

### G&T

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

€ 13,50

### Old Fashioned

Bumbu Original rum - Angostura bitters - Orange

€ 13,50

### Mexican Mule

ÉLALA Mezcal - Lukies Ginger beer - Lime - Mint

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

€ 13,50

### Passion Fruit Collins

Woodstock'69 Vodka - Licor 43 - Lemonaid Passion Fruit Soda - Lemon - Basil

€ 13,50

### Spiced Yuzu Highball

Woodstock'69 Rum dark aged - Caipi Yuzu - Limoncello from Thoob - Lukies Ginger beer

€ 13,50

### Caipi Margarita

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

€ 13,50

### White Sangria

Cava Brut - Caipi Yuzu - Woodstock'69 Gin - Royal Bliss Signature Tonic - Fruit - Mint

karaf € 49,50

### Sgroppino

*(only with sunny weather)*

Vodka - Lemon sorbet - Prosecco

€ 13,50 / karaf € 49,50

### Frozen Cocktail

*(only with sunny weather)*

Cocktail of the month

€ 13,50 / karaf € 49,50

## SPRITZ

### The Original

Willem's Wermoeed Vermouth - Lemonaid Blood Orange Soda - Sparkling water - Orange

€ 12,50 / jug € 49,50

### Orange Spritz

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

€ 12,50 / jug € 49,50

### Limoncello Spritz

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

€ 12,50 / jug € 49,50

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

## MOCKTAILS

### Paulies Ginger Tonic

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

€ 8,50

### Virgin Mule

Lukies Ginger Beer - Citrus-basil syrup - Basil

€ 8,50

### Virgin Mojito

Mint - Lime - Sugar - Sparkling water

€ 8,50

*We also have many delicious special soft drinks and syrups. Check out the drinks menu!*