

restaurant

Draft beer		Bottle	
Kornuit	2,90	Asahi	3,50
Grimbergen Blond	4,50	't Ijwit	4,75
Grolsch Weizen	4,50	Ijbiri	5,00
Grolsch Session I.P.A.	4,50	Grolsch 0.0%	3,50

Wine

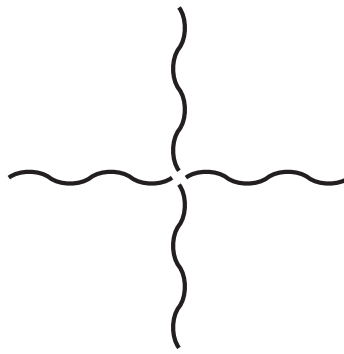
Grillo organic	4,40/22,00
Colombard&Ugni Blanc	4,50/24,00
Gruener Veltliner	5,00/27,50
Zweigelt Rose	5,00/27,50
Nero D'Avola	4,50/24,00
Monastrell Valcanto	5,50/29,00

Cocktails&Spirits

Jajem negroni	9,00	Jajem	3,50
Mezcal margaritha	9,50	Hermit gin	6,80
Gin elderflower	9,00	V2C gin	6,50
Red light mule	9,00	Bobby's gin	6,30
Tres Hombres La Palma Blanco	6,50	Aberfeldy	6,50
Tres Hombres 7 yr	7,50	Frysk Hynder	7,30
Tres Hombres Porto Bayan	8,50	Millstone 10 yr.	8,00
Union 55	6,30	Aultmore 12 yr.	7,00

*ask our bartenders for the full spirits menu or your favorite cocktail

Soda		Juices	
Fritz cola/sugarfree	3,00	Green juice	7,00
Sourcy sparkling/flat	2,70	Red Juice	6,80
Sparklig ice tea	2,70	Apple/Pear juice	2,70
Tonic/Ginger ale/Ginger beer	3,00	Tomato juice	3,00
Club Mate	4,50		



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Breakfast	from 11:00-16:00
Yogurt/Rhubarb/Granola	5,00
Vegan Yogurt/Berries/Granola	6,50
French toast/Red fruit/Camomile	8,50
Banana bread	2,50

Lunch	from 12:00-16:00
Zucchini soup/Poached egg	10,00
Farmers salad/Old cheese/Leaven	8,50
Mackerel/Green apple/Leaven	9,50
Tomato salad/Mint/Garlic toast/Burrata	13,50
Beet salad/Salted nuts	11,50

Dinner	from 18:00-22:00
Zucchini soup/Poached egg/Cherry tomato	10,00
Ceviche/Mackerel/Juniper/Cucumber	13,00
Beet/Roasted/Smoked/Crispy/Emulsion	10,00
Farik/Eggplant/3 yr. aged cheese	12,00
Plaice/Celeriac/Fermented laurel/Tarragon	13,00
Cod/Mashed potatoes/Dried tomato/Jasmine	15,00
Yogurt/Salted caramel/ Olive oil	8,00
Apricot/Almond biscuit/Camomile	9,00

All day	
Crispy artichoke/Dip of citrus	7,50
Fish fingers/Sauce ravigote	8,50
Crispy cherry tomato/Crumble	7,50
French fries of tempeh/Mayonaise	5,50
Garden of crudités/Bean creme/Olive	8,50
Nuts/Olives/Chips	6,50
Bread/Olive oil/Hummus	4,50
Side salad	4,00
Side tomato salad	6,00