

Bowie

ontbijt de hele dag, vanaf 9.00

croissant of toast met huisgemaakte jam	4
petit déjeuner, koffie, croissant & verse jus d'orange	8
griekse yoghurt, pecan, granola, aardbei, goji bessen & fruit	10
fluffy pancakes met jam & rood fruit	13
scrambled eggs op zuurdesembrood	9
+ gerookte zalm	4
+ bacon	3
spiegelei op zuurdesembrood	8
+ bacon	3
eggs benedict, gepocheerde eieren op brioche, ham & hollandaise	16
eggs royale, gepocheerde eieren op brioche, gerookte zalm, spinazie & hollandaise	18

zuurdesem

biologisch handgemaakt brood van meneer leffers

pantosti met emmentaler, gruyère & augurk	9
+ ham	3
gerookte makreel, venkel, appel, mierikswortel, dille olie & mizuna	14
avocado, doperwtten, stracciatella di burrata & zachte kruiden	15
+ gepocheerd ei	1.5
+ bacon	3
+ gerookte zalm	4

lunch gerechten vanaf 12.00

oesters, fines de claires (3, 6, 12 st.)	12 / 24 / 48
mosselen, selderij, tijm & nduja-botersaus	16
salade van heirloom tomaat, wilde perzik, hüttenkäse, biet, pistache, sumac & munt	18
dorade niçoise, haricot vert, paprika, aardappel, basilicum, ei & olijven	21
citroen ricotta ravioli, parmezaan, basilicum & tomaat-botersaus	22
steak au poivre, 200gr. kogelbiefstuk, pepersaus & friet	26
lof salade, peer & pompoenzaad	6
franse frites, mayonaise	5

desserts

affogato, siciliaans hazelnootijs, cacao nibs & espresso	9
tarte tatin van pruim & vanille-ijs	11
cheesecake	5

brunch drinks cocktails

chai latte	5
matcha latte	5.5
iced latte	5
bloody mary	10.5
grapefruit mimosa	9.5
espresso martini	14.5

verse sap

jus d'orange	3.5 / 6
rode biet, appel, gember & chili	6.5
wortel, appel & gember	6.5

vraag naar onze allergenenkaart

Bowie

breakfast all day from 9.00

croissant or toast with homemade jam	4
petit déjeuner, coffee, croissant & fresh orange juice	8
greek yoghurt, pecan, granola, strawberry, goji berries & fruit	10
fluffy pancakes with jam & red fruit	13
scrambled eggs on sourdough	9
+ smoked salmon	4
+ bacon	3
fried eggs on sourdough	8
+ bacon	3
eggs benedict, poached eggs on brioche, ham & hollandaise	16
eggs royale, poached eggs on brioche, smoked salmon, spinach & hollandaise	18

sourdough

organic bread from meneer leffers

pan toastie with emmentaler, gruyère & pickles	9
+ ham	3
smoked mackerel, fennel, apple, horseradish, dill oil & mizuna	14
avocado, peas, stracciatella di burrata & soft herbs	15
+ poached egg	1.5
+ bacon	3
+ smoked salmon	4

lunch plates from 12.00

oysters, fines de claires (3, 6, 12 pc.)	12 / 24 / 48
mussels, celery, thyme & nduja butter sauce	16
heirloom tomato salad, wild peach, cottage cheese, beet, pistachio, sumac & mint	18
sea bream niçoise, haricot vert, paprika, potato, basil & egg	21
lemon ricotta ravioli, parmesan, basil & tomato-butter sauce	22
steak au poivre, 200gr. rump steak, peppercorn sauce & fries	26
chicory salad, pear & pumpkin seed	6
french fries, mayonnaise	5

desserts

affogato, sicilian hazelnut ice cream, cocoa nibs & espresso	9
sour plum tarte tatin & vanilla ice cream	11
cheesecake	5

brunch drinks cocktails

chai latte	5	bloody mary	10.5
matcha latte	5.5	grapefruit mimosa	9.5
iced latte	5	espresso martini	14.5

fresh juices

orange juice	3.5 / 6
beetroot, apple, ginger & chili	6.5
carrot, apple & ginger	6.5

ask for our food allergen card