Bowie

ontbijt de hele dag, vanaf 9.00

croissant of toast met huisgemaakte jam	4
petit dejeuner, 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	
tonijnsalade, kappertjes, augurken, peterselie, venkel & mizuna	14
groene asperges, crème fraiche, amandel & aubergine chutney	14
+ gepocheerd ei 1.5	
+ bacon 3	

lunch gerechten vanaf 12.00

ierse oesters (3, 6, 12 st.)	12 / 24 / 48
zeeuwse mosselen, knoflook, prei & normandische cider	18
bloemkool, hummus, dukkah, taleggio, klaverzuring & sumac dressing	24
tagliatelle ragù, doperwten & parmezaan	23
salade van heirloom tomaten, hüttenkäse, spinazie, pistache & sumac dressing	18
bavette, 200gr., bearnaisesaus & friet	26
raapstelen, ricotta, radijs & walnoot	6
franse frites, mayonaise	5

desserts

affogato, siciliaans hazelnootijs, cacao nibs & espresso	9
vanille panna cotta, hollandse aardbeien & kletskop	10
baskische cheesecake	6

brunch drinks

chai latte	5
matcha latte	5.5
iced latte	5

cocktails

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 dejeuner, 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	
tuna salad, capers, pickles, parsley, fennel & mizuna		14
green asparagus, crème fraîche, almond & eggplant chutney		14
+ poached egg	1.5	
+ bacon	3	

lunch plates from 12.00

irish oysters (3, 6, 12 pc.)	12 / 24 / 48
mussels from zeeland, garlic, leek & norman cider	18
cauliflower, hummus, dukkah, taleggio, wood sorrel & sumac dressing	24
tagliatelle ragù, green peas & parmesan	23
heirloom tomato salad, cottage cheese, spinach, pistachio & sumac dressing	18
bavette, 200gr., bearnaise sauce & fries	26
turnip greens, ricotta, radish & walnut	6
french fries, mayonnaise	5

desserts

affogato, sicilian hazelnut ice cream, cocoa nibs & espresso	9
vanilla panna cotta, dutch strawberries & almond lace	10
basque cheesecake	6

brunch drinks

chai latte	5
matcha latte	5.5
iced latte	5

cocktails

bloody mary	10.5
grapefruit mimosa	9.5
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