



LUNCH
11.00 - 15.00

Brekkie Sandwich	10½
potato bun – ei – cheddar	
harissa mayo	
Klassieke Omelet	10½
desembrood – bieslook – ei – boter	
extra	
+ kaas	2
+ avocado	3
Tosti & Soepje	11½
desembrood – jonge Gouda	
mierikswortel – gochujang	
harissa mayo – soepje	
12-uurtje	18
desembrood – kroket	
seizoenssoep – kaas – ei	
Breakfast Burrito	13
ei – kalkoen worst – aardappel	
cheddar – tortilla – samuel's hete saus	
Broodje Merguez	12
rund merguez – harissa mayo	
ingelegde rode ui – feta	
Caesar Salade	18
romaine sla – ansjovis – parmezaan	
ei – croutons – gepaneerde kipreepjes	
Soepje van de dag	5½

DINER
17.00 - 22.00

“VOOR”

Steak Tartaar	14½
matbucha – harissa – labneh – chips	
Ceviche van zeebaars	14½
leche de tigre – biet – zoete aardappel	
ghoa – mais tortilla chips	
Salade van de maand	14
seizoensgroenten en fruit	
Stracciatela	14½
geroosterde prei – ghoe	
mustard – pangrattato	
vinaigrette van bruine boter	
Sabih	13½
aubergine – tahini – groene peper	

“HOOFD”

Dorade “Butterflied”	29½
beurre blanc – groene olie – citroen	
Geroosterde kool (v)	15
miso – labneh – bieslook – sjalotjes	
Smash burger	14½
potato bun – cheddar – augurk	
groene mayo – mosterd	
+ extra patty	3½
Gebraden kip	23
aardappelpuree – bimi	
jus van sojasaus en sjalotten	
Steak friet 200 gram	24½
kogelbiefstuk – kampot peper saus	
friet – mayo	

“NA”

Coconut sponge cake	9
witte chocoladeganache	
kokosschuim – hazelnoot	
Chocolademousse	8
cacaopoeder – maldon zout	
Affogato	6½
espresso – vanille-ijs	
Huisgemaakt ijs	3
vraag naar onze smaak van de dag!	
1 bolletje	

SNACKS
15.00 - 22.00

Olijven	5
Bitterballen (v)	7½
van paddenstoelen – groene mayo	
4 stuks	
Bitterballen	8½
rundvlees/draadjesvlees – mosterd	
6 stuks	
Spinazie feta cigars (v)	6½
spinazie – feta – prei – labneh	
3 stuks	
Corn ribs	8
gegrilde mais – chipotle boter	
limoen	
Brood & Boter	9
zuurdesembrood – opgeklopte	
gezouten boter – bieslook	
“BIJ”	
Groene Bonensalade	9
sperziebonen – edamame – doperwtten	
beurre blanc – kruiden mix	
Friet	5
zaanse mayo	
Kropsla	5
bieslook – citroendressing	



LUNCH
11.00 - 15.00

Brekkie Sandwich potato bun – egg – cheddar harissa mayo	10½
Classic Omelette sourdough bread – chives egg – butter	10½
extra	
+ cheese	2
+ avocado	3
Tosti Grilled Cheese & Soup sourdough - young Gouda - gochujang harissa mayo - seasonal soup	11½
"12-uurtje" sourdough bread – croquette seasonal soup – cheese – egg	18
Breakfast Burrito egg – turkey sausage – potato cheddar – tortilla – samuel's hot sauce	13
Hotdog beef merguez – harissa mayo pickled red onion – feta	12
Caesar salad romaine lettuce – anchovies parmesan – egg – croutons crispy chicken	18
Seasonal side soup	5½

DINNER
17.00 - 22.00

"STARTER"

Steak Tartare matbucha – harissa – labneh – chips	14½
Seabass Ceviche leche de tigre – beetroot – ghoe sweet potato – corn tortilla chips	14½
Salad of the month seasonal vegetables – fruits	14
Stracciatella charred leek – pangrattato – ghoe brown butter mustard vinaigrette	14½
Sabih eggplant – tahini – green pepper	13½

"MAIN"

"Butterflied" Sea Bream beurre blanc – chives – lemon	29½
Roasted Cabbage (v) miso – labneh – crispy shallots chives	15
Smash Burger potato bun – cheddar – green mayo mustard – pickles + extra patty	14½ 3½
Roast chicken mashed potatoes – bimi soy shallots jus	23
Steak & fries 200 gram round steak – kampot pepper jus fries – mayo	24½

"DESSERT"

Coconut dream sponge cake white chocolat ganache – hazelnut coconut foam	9
Chocolate mousse cacao powder – maldon salt	8
Affogato espresso – vanilla ice cream	6½
Home made ice cream ask for the flavor of the day! 1 scoop	3

SNACKS
15.00 - 22.00

Olives	5
Bitterballen (v) mushroom – green mayo 4 pcs	7½
Bitterballen slow-braised beef – mustard 6 pcs	8½
Spinach & Feta Cigars (v) spinach – bulgarian feta – leek labneh	6½
Corn ribs charred corn – chipotle butter lime	8
Bread & Butter sourdough bread from Batch whipped green butter – chives	9
"SIDES"	
Green Been Salad (v) string beans – green peas edamame – beurre blanc – herb mix	9
Fries zaanse mayo	5
Lettuce (v) chives – lemon dressing	5

