

MENU

Snacks

Bitterballen - 8 PCS	9.5
Cheese sticks - 8 PCS	9.5
Chicken wings with BBQ Sauce - 8 PCS	11
Gyoza (V) with Chili Sauce - 8 PCS	9
Mixed platter - 16 PCS of bitterballen, cheese sticks and shrimp croquettes	18

Starters

Corn Cream soup Cream, potatoes, leeks and corn. Served with homemade focaccia Beer: Brand Weizen Wine: Chenin Blanc	13.5
Focaccia Homemade, freshly baked focaccia with herbs butter Prosecco	7
Classic Middle Eastern Trio Muhammara, hummus and babaganoush served with freshly baked pita Wine: Chenin Blanc	13.5
Wagyu beef Carpaccio with Truffle Beef carpaccio, arugula, fresh truffle and olive oil Cava	17.5
Bruschetta Mix Mix of bruschetta: Sun-dried tomato, aubergine and stracciatella & olive paste Wine: Cesteira	14
Gambas Pil-Pil Fresh gambas, garlic, chili, butter and paprika Wine: Verdejo	18.5
Beets Burrata Burrata, beetroot carpaccio, pine nuts, peppers and cherry vinaigrette Wine: Chenin Blanc	16.5
Tuna tartare Fresh tuna, ponzu, chilli, spring onion & mango Wine: Vignes La Madrague Cuvée M&C Provence.	18

Salads

Chicken Caesar salad Fried chicken, baby gem salad, cherry tomato, croutons parmesan cheese Wine: Chardonnay	18.5
Blue Cheese salad (V) Radicchio, lettuce frisée, blue Stilton cheese, pear, mixed nuts with a citrus dressing Wine: Riesling	17
Fresh Tuna salad Sesame seared fresh tuna fillet, baby potato, green beans, olives, cherry tomatoes, egg and a mix of lettuce Wine: Vignes La Madrague Cuvée M&C Provence Bio Rosé	22.5
Asian Noodle salad Noodles, mango, red peppers, spring onions and grilled beef steak Wine: Bordeaux	18.5

Sandwiches

Focaccia Mortadella 🐷 Homemade focaccia topped with creamy stracciatella, mortadella and crushed pistachios Beer: Brand Weizen Wine: Chenin Blanc	15
Focaccia Wagyu Beef Finely sliced Wagyu beef served with arugula, aged parmesan, truffle mayonnaise on a homemade focaccia Beer: Tripel	16.5
Focaccia Pastrami Freshly baked homemade focaccia, pastrami, Scamorza cheese & Dijon mustard Beer: Tripel Wine: Montepulciano	16.5
Focaccia Picanha The best Brazilian beef cut, juicy tomato, mozzarella & chimichurri sauce Beer: Brand Weizen Susana Balbo	17
Pulled Pork Sandwich 🐷 Tender homemade pulled pork with smoky BBQ sauce, fresh coleslaw & crispy onions Beer: Blond, Weizen Wine: Cesteira	16.5
Fried Chicken Sandwich Golden fried chicken with chilli mayo, homemade coleslaw, lettuce and tomato Beer: Blond, Weizen Wine: Chardonnay	16
Add fries (1/2)	+3
Add parmesan truffle fries (1/2)	+3.75

option available for sandwiches only

Mains

Half Chicken **21.5**
Slow-roasted in paprika marinade, served with baby potatoes, grilled corn and a touch of sweet chilli
Wine: Cesteira

Classic Burger **21.5**
Grilled 200g Black Angus beef burger with mature cheddar, bacon, house pickles, caramelized onions, vine-ripened tomato, crisp lettuce & our signature homemade burger sauce
Beer: Weizen, IJwit | Wine: Bordeaux Superiore

Cotoletta alla Milanese 🐷 **24**
Golden-fried pork chop, served with baby potatoes & a wedge of lemon
Wine: Monte Antico Toscana Rosso

Rib-Eye 300G **39.5**
Tender Double Dutch rib-eye, flame grilled and served with asparagus & homemade chimichurri
Wine: Susana Balbo or Montepulciano

Garlic-lime Salmon **27.5**
Freshly baked salmon with garlic & lime, served with creamy sweet potato mash and bok choy
Wine: Verdejo

Rainbow Sea bass **27.5**
Sea bass filet served with green rice and roasted vegetables
Wine: Apostelhoeve Cuvée

Lamb Shank 'Chef Style' **28.5**
Slow-cooked lamb shank, red wine sauce, celery puree and roasted vegetables
Wine: Susana Balbo, Monte Antico Toscana Rosso

Pasta

Rigatoni alla Bolognese **19.5**
Rigatoni with classic bolognese sauce
Wine: Monte Antico Toscana Rosso

Linguine al Pomodoro con Burrata (V) **18.5**
Linguine with tomato sauce, fresh cherry tomato, burrata and basil oil
Wine: Apostelhoeve Cuvée

Linguine Frutti di Mare **23.5**
Linguine, homemade tomato sauce and a seafood selection
Wine: Bordeaux Superior

Risotto Funghi e Tartufo (V) **24**
Creamy risotto with mushrooms and truffle
Wine: Bordeaux Superior

Rigatoni Primavera (V) **17.5**
Rigatoni, sauteed vegetables and cream sauce
Wine: Monte Antico Toscana Rosso

Rigatoni Chicken and Broccoli **18.5**
Rigatoni with sauteed broccoli, chicken and cream sauce
Wine: Bordeaux Superior

Pizza

Pizza Margherita (V) **14**
Tomato sauce, mozzarella, basil

Diavolo 🐷 **18.5**
Tomato sauce, Spinata picante, mozzarella, red onion, olives and spicy oil

Crudo 🐷 **19**
Tomato sauce, mozzarella, Crudo ham, cherry tomatoes, parmesan and arugula

Vegetariana (V) **16.5**
Tomato sauce, mozzarella and roasted veggies

Tartufo (V) **19.5**
Mascarpone truffle cream, mozzarella, arugula, stracciatella & truffle

Quattro Formaggi (V) **17**
Gorgonzola, fontina, mozzarella, pecorino

*** SIGNATURE PIZZA ***

Paradiso (V) **21.5**
Mozzarella, provola, cherry tomatoes, pesto, burrata

Purgatorio 🐷 **21.5**
Mascarpone, mozzarella, funghi, ham

Inferno 🐷 **21.5**
Mozzarella, 'Nduja, spinata, stracciatella, Scamorza cheese, pepperoncino

Kids

Fish fingers, fries and ice cream **12**

Pizza margherita and ice cream **12**

Pasta bolognese and ice cream **12**

Sides

Fries (FRITES UIT ZUYD) **6**

Parmesan Truffle fries **7.5**

Roasted veggies **6**

Fresh mixed salad **5.5**

Baby potatoes with butter and rosemary **7**

Dessert

Miso caramel pears & ice cream **11**

Tiramisu **9**

Malabi with raspberry & pistachio **9.5**

Formaggi Misti **17.5**
Selection of Italian and Dutch cheese, dry fruits, nuts
Wine: Riesling