

# DINNER FROM 5 PM

## STARTER

### SOUP OF THE DAY ♦ 7.00

Inspired by the vegetables of this season

### TOMATO SOUP ♦ 7.00

With cherry tomatoes and basil oil

### MACHO NACHO ♡ 10.00

Tortilla chips, tomato salsa and guacamole

### BREAD PLATTER ♦ 5.00

Spanish baguette with dips

### CARPACCIO 11.00

Truffle dressing, old cheese, capers and seed mix

### GOAT CHEESE SALAD ♡ 10.00

Stewed pear, chicory, walnut and honey

### ORIENTAL SALAD ♦ 10.50

Oyster mushroom, kimchi, asparagus and sesame

## SALAD

### CARPACCIO 16.50

Truffle dressing, old cheese, capers and seed mix

### GOAT CHEESE ♦ 15.50

Stewed pear, chicory, walnut and honey

### ORIENTAL ♡ 16.00

Oyster mushroom, kimchi, asparagus and sesame

## EXTRA

### CHEF SALAD ♦ 4.00

### FRIES WITH MAYO ♡ 3.00

### MAYO OR KETCHUP 1.00

### SMOKEY KETCHUP 1.50

## FAVORITE

*Served with fries and mayo*

### THE BASKET BURGER 15.50

Dutch beef, bacon, young cheese and BBQ sauce

### CHICKEN SATAY 17.00

Gado gado, peanut coconut sauce and krupuk

### QUINOA BURGER ♡ 15.50

Goat cheese, cranberry and avocado

### QUICHE OF THE DAY 16.00

Inspired by the vegetables of this season

## IN SEASON

### STEW WITH TRUFFLE 18.50

Dutch beef, winter vegetables and mashed potato

### SALMON FILLET 19.50

In a creamy bisque with new potatoes, fennel and cauliflower

## SWEET

### CHEESECAKE 8.00

Warm cherries

### ARTISANAL APPLE PIE 7.50

Vanilla ice cream and whipped cream

### BANANA CAKE ♦ 7.00

Coconut sorbet and caramel sauce

If you have an allergy, just let us know!

♡ = vegetarian ♦ = vegan