Diner

To share

12.5/piece

12 different dishes that are enjoyable to share. We recommend ordering them in various courses so that you can savor your time with us. Additionally, it's also possible to opt for larger portions, suitable for sharing with 4 people.

> Curious for beer suggestions with our dishes? Feel free to ask.

Veggie

Whole artichoke (V)

served with a balsamic dressing

Eagplant mille-feuille (V)

baba ghanoush – dukah – Saffron yoghurt

Roasted cauliflower (V)

harissa – broad bean – mint yoghurt

Burrata caponata 🕔

Sicilian eggplant – walnut - olive

<u>Fish</u>

Fried prawn

Garlic - lemon - ginger

Octopus tentacle

own juice - romesco – broad bean

Red bream fillet

cream – confit lemon – black olive crumble

Ceviche

Peruvian raw fish – sweet potato – tiger's milk

Mussels

white wine - garlic - bagna cauda

Meat

Steak tartare

harissa – saffron - egg yolk

Shoulder tender Tagliata

Parmesan – arugula - balsamic

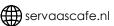
Boston-butt

Sweet potato – black garlic gravy – green asparagus

| Supplementen | |
|--------------------------------|-----|
| Bread with butter and tapenade | 5.5 |
| Homemade fries | 3 |
| Sweetpotato fries | 3.5 |
| Salade mix | 3 |
| Roasted potatoes | 3 |
| Green asparagus with parmesan | 6.7 |

V = vegetarian or option for vegetarian

English menu on our website



Menu Servaas

17:00 tot 22:00

6 dishes to share, recommended by the chef. served in 3 courses With table water and bread

36.5 per person (minimal 2 pers.)

Burrata caponata (V) Sicilian eggplant – walnut - olive

> Fried prawn Garlic - lemon - ginger

Eggplant mille-feuille (V) baba ghanoush – dukah – Saffron yoghurt Shoulder tender Tagliata Parmesan – arugula - balsamic

Roasted cauliflower (V) harissa – broad bean – mint yoghurt Boston-butt Sweet potato – black garlic gravy – green

asparagus

(V) = vegetarian or option for vegetarian





Diner

Main courses

Served with fries or bread +3

harissa – curry – mint yoghurt

Slow-cooked Boston-butt 24.5 sweet potato – black garlic gravy – green asparagus

Pan fried red bream fillet cream – confit lemon – black olive crumble

Roasted cauliflowersteak (V) 24.5

Stew of the week 17.5 ask us about the stew of the moment

salad mackerel V 16.5 spinach – red onion – new potato – capers – mustard seed – lemon dressing

Côte à l'os (for 2 pers.) 72.5

Rib-eye with bone, cut (\pm 750 gr.) Served with seasonal veggies and homemade fries or sweet potato fries

Cataplana (voor 2 pers.) 67.5

Authentic Portuguese fish dish with various fish, shellfish, and seafood. Prepared and served in a pan made of beaten copper. Served with rustic bread.

V = vegetarian or option for vegetarian

Desserts

| Lemon curd cheesecake Lemon – cream cheese – fresh raspberry | 9.5 |
|---|------|
| Chocolate mousse mandarin sorbet – white chocolate crumble | 9.5 |
| Coffee deluxe petit fours with a coffee of your choice | 10.5 |
| Cheese platter 5 cheeses – beer syrup – rustic bread | 14.5 |

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