

de kruidenier

RESTAURANT

DINNER

17:00-22:00

STARTERS

Consommé of Cucumber V 13,-
Croutons - Wilde herbs - Buckwheat



Pulpo 15,-
Skordalia - Caponata - Walnut

Mackerel 16,-
Radish - Zhug - Cherry - Sesame

Red Beetroot V 15,-
Goat yoghurt - Pecans
Smoked onion - Dille

Starter of the week 15,-
Chef's choice



La Ratte Potato V 15,-
Pointed cabbage - Artichoke - Shalots
Hazelnut - Orange - Andive

DESSERTS

Pastel de Nata 5,-

Pavlova V 12,-
Dolce de leche curd - Olive oil
Red fruit - Rosé pepper

Cheese Platter V 15,-
Quince - Pane Carasau

Watermelon V 12,-
White balsamico - Pistachio - Grapefruit



Apricot V 12,-
Blossom - Kumquat - Macadamia

Espresso Martini V 14,-

Bonbon from pastry shop Hendriks 2,5,-

MAIN COURSES

Tomato Coeur de Boeuf V 24,-
Romesco - Turnip greens - Quinoa - Zucchini



Stracciatella V 24,-
Little gem - Grapes - Point pepper - Farro

Fish of the week 25,-
Chef's choice

Basse-Côte 30,- a.p for 2 Persons
Gravey - Silver Onion
Green asparagus - Bimi

Slow cooked Iberico 26,-
Blackberry salsa - Fregola - Fennel

4 course menu 51,-

Wine pairing* (3 glasses) 25,-

*Wine pairing only available with a 4 course menu

COCKTAIL SNACKS

Fennel salami 9,-

Pickled anchovies 5,-

Baba ganoush and labaneh with flatbread V 8,-

Spanish Gordal olives V 5,-



Artichoke with ajo blanco 13,-



Oyster 3,5,- a piece.

Can with pickled mussels or pulpo 5,-

Marinated Spanish peppers V 8,-



Bitterballen or vegetarian bitterballen 7,-

Always report if you have allergies

de kruidenier

RESTAURANT

LUNCH

12:00-16:00

FLATBREAD TOASTIES 15,-

Gorgonzola Dolce V

Persillade - Nuts

Fennel salami and Pecorino

Persillade - Nuts

Tallegio V

Persillade - Nuts

FLATBREADS 14,-

Hummus V

Zhug - Cherry tomato - Artichoke

Mackarel Salade

Silver onion - Radish - Red pepper

Vega Shawarma V

Oyster mushroom - Tahini - Baharat
Coriander - Sumac onion - Labneh

COCKTAIL SNACKS

12:00-22:00

Fennel Salami 9,-

Pickled anchovies 5,-


Baba ganoush and labneh with flatbread V 8,-

Spanish Gordal olives V 5,- 

Artichoke in ajo blanco V 13,- 

Oysters 3,5,- a piece.

Can with pickled mussels or pulpo 5,-

Marinated Spanish peppers V 8,- 

Bitterballen or vegetarian bitterballen 7,-

À LA CARTE LUNCH MENU

12:00-16:00

STARTERS

Cucumber consommé V 14,- 

Croutons - Wild herbs - Buckwheat

Red Beetroot V 15,-

Goat yogurt - Pecans - Smoked onion - Dille

Pulpo 16,-

Skordalia - Caponata - Walnuts

La Ratte potato V 15,- 

Pointed cabbage - Artichoke - Shalots
Hazelnuts - Orange - Andive

MAIN COURSES

Tomato Coeur De Boeuf V 24,- 

Romesco - Turnip greens - Quinoa - Zucchini

Fish of the week 25,-

Chef's choice

Slow cooked Iberico 26,-

Blackberry salsa - Fregola - Fennel

DESSERTS

Pastel de Nata 5,-

Pavlova V 12,-

Dolce de Leche curd - Olive oil
Red fruit - Rose pepper

Watermelon V 12,- 

White balsamico - Pistachio - Grapefruit

Selection menu

2 courses for 33,-

3 courses for 40,-

Always report if you have allergies