

de kruidenier

RESTAURANT

DINER

17:30-22:00

STARTERS

Charred zucchini tartare V 16,- 

Pana Carasao - Tarragon - Mustard seed

Pulpo 18 ,-

Skordalia - Piment d'espelette

Capers - Olives - Thyme honey

Peas V 17,-

Wild garlic - Goat yogurt

Apricot mustard - Walnuts

Pointed cabbage V 16,-

Hazelnut - Leek - Magnolia

Starter of the week 17,-

Chef's choise

Purple mini artichokes V 17,- 

Carrot - Radish - Samphire - Celery

DESSERTS

Pastel de Nata 5,-

Rum Baba V 15,-

Creme Suisse - Sea buckthorn berry

Bengal pepper

Cheese platter V 15,-

Quince - Pane Carasau - Nuts

Tartelette Rosewater mousse V 12,- 

Za'atar - Pine oil - Peach

Vegan chocolate ganache V 12,-

Lambada strawberry - Lady bedstraw

Bukwheat

Espresso Martini V 14,-

MAIN COURSE

Eggplant V 26,- 

Kataifi - Green pepper Gravy

Cime di rapa - Mint

Kohlrabi cooked in salt crust V 26,-

Spinach - Stracciatella - Seeds - Lemon

Fish of the week 28,-

Chef's choise

Guinea fowl 30,-

Green asparagus - Chanterelles

Garden bean - Silver onion - Gravy

Lamb neck 34,-

Sea lavender - Apricot - Green Lentils

Pistachio - Yogurt

4 course menu chef's choice 56 ,-

With wine pairing (3 glasses) 24,-

COCKTAIL SNACKS

Marinated anchovies 5,-

Baba ganoush and labaneh with flatbread V 12,-

Italian greene olives V 5, 

Oysters 3,5,- a piece.

Breton artichoke with garlic dressing V 12,- 

Bitterballen 7,-

Always report if you have any allergies!

Shared menu

13:00-17:00

Flatbread with baba ganoush and labaneh 12,- **V**

Flatbread toast with Gorgonzola Dolce and persillade 12,- **V**

Flatbread with skordalia and kalamata olive salsa 12,- **V**

Flatbread with mackerelsalad, red peppers and artichoke 13,-

Flatbread (V)egan shawarma with tahini, coriander and sumac onion 13,- **V**



Marinated cebolita's, red peppers and artichoke 10,- **V**



Marinated Italian green olives 5,- **V**



Dry sausage with piri piri together made with butcher Van Donk from Weesp 9,-

Breton Artichoke with a dressing of garlic 12,- **V**



Salad with Stracciatella di buffalo and season vegetables 15,- **V**

Oysters with mignonnette 3,- a piece.

Cheese platter with 4 cheeses 15,- **V**

Pulpo con piment d'espillette and smoked almonds 12,-

Bitterballen 6 pieces 7,-

Pastel de nata 5,- **V**

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any allergies*

Mixed Platter for 2 35,-

Also a vegetarian option 32,5,-