

Lunch

13:00-15:00

- Flatbread toast with Gorgonzola Dolce and persillade 12,- **V**
- Flatbread toast with fennel salami and Pecorino with persillade 15,-
- Salad with Stracciatella di buffalo and season vegetables 15,- **V**
- Green gazpacho with zucchini, black olives, buckwheat and Focaccia 16,- **V** 
- Flatbread with mackerelsalad, red peppers and artichoke 13,-
- Flatbread Vega(N) shawarma with tahini, coriander and sumac onions 13,- **V**

Cocktail snacks

15:00 – 17:30

*Always report if you have
any allergies*

- Marinated cebolita's, red peppers and artichoke 10,- **V** 
- Marinated Italian green olives 5,- **V** 
- Italian fennel salami 9,-
- Breton Artichoke with a dressing of garlic 12,- **V** 
- Flatbread with baba ganoush and labaneh 12,- **V**
- Oysters with mignonnette 3,- a piece.
- Cheese platter with 4 cheeses 15,- **V**
- Marinated anchovies 5,-

Mixed Platter for 2 35,-
Also a vegetarian option 32,5,-

All day
Bitterballen 7,-
Pastel de nata 5,-

de kruidenier

RESTAURANT

DINER

17:30-22:00

STARTERS

Green asparagus V 16,-

Green asparagus - Raspberry
Radish - Seeds - Magnolia



Stuffed squid 20 ,-

Brandade - Marjoram - Escabeche sauce
Yellow peper - Tomato green d'antan

Zucchini Flower V 20,-

Robiola - Magnolia - Peas - Walnuts

Starter of the week 17,-

Chef's choice

Green Gazpacho V 16,-

Zucchini - Black olives - Buckwheat



DESSERTS

Pastel de Nata 5,-

Pearl barley V 15,-

Figs - White chocolate - Figs leaf
Pomegranate - Kataifi

Cheese platter V 15,-

Quince - Pane Carasau - Nuts

Merengue 12,-

Peach - White wine sauce - Almond
Rosewater - Marshmellow

Cherry V 15,-

Hazelnut - Sweet woodruff
Red wine sauce - Black rice



Espresso Martini V 14,-

MAIN COURSE

Seaweed Bouillabaisse V 27,-

Salty Fingers - Samphire - Oyster leaf
Saffron - Crispy Flatbread



Tomato Coeur de boeuf V 25,-

Stracciatella - Focaccia
Little Gem - Puntarelle - Basil

Fish of the week 28,-

Chef's choice

Beef cheek 30,-

Monks beard - Chard - Carrot - Veal Gravy
Amandine potato - Shallot

Duo of Iberico for 2 persons 60,-

Endive - Chanterelles - Watercress
Pearl onions - Aromatic peppercorns

*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 green olives V 5,-



Oysters 3.5,- a piece.

Breton artichoke with garlic dressing V 12,-



Bitterballen 7,-

Meld altijd als u allergien heeft! We hebben een allergenenkaart.