

SHARED DINNER

BAO BUN KIP — 12⁵⁰

2 Bao Buns - Yakatori kip - Peppadew mayonaise
 Zoetzure rode kool & komkommersalade
*2 Bao Buns - Yakitori chicken - Peppadew mayonnaise
 Pickled red cabbage & cucumber salad*

BABI PANGANG — 15⁵⁰

Buikspek gelakt met sinaasappel & Hoisin
 Rode kool - Bosui - Crème van miso & pompoen
*Pork Belly glazed with orange & Hoisin - Red cabbage
 Spring onion - Miso & pumpkin cream*

MEXICAN SLIDERS — 17⁵⁰

OR VEGAN BLACK BEAN BURGER

Angus Burgers - Tomatensalsa - Chipolote mayonaise
 Avocado - Little Gem - Cheddar - BBQ saus
*Angus Burgers - Tomato Salsa - Chipotle Mayo
 Avocado - Little Gem - Cheddar - BBQ Sauce*

NOORDZEE VISSOEP — 10⁵⁰ / P.P.

Matelot van vissoorten - Rouille - Brood crouton
 Zilte kruiden - Hollandse garnalen
North Sea fish stew - Rouille - Bread crouton - Salty herbs - Dutch shrimps

QUESADILLA — 12⁵⁰

Geroosterde groentes - Cheddar - Tomatensalsa
Roasted vegetables - Cheddar - Tomato salsa

GOI CUON — 13

Komkommer - Red meat radijs - Tauge - Paksoi
 Rijstvermicelli - Wortel - Pinda dipsaus
*Cucumber - Red meat radish - Bean sprouts
 Bok Choy - Rice vermicelli - Carrot - Peanut dip*

QUINOA SOFTSHELL TACO — 14⁵⁰

Bloemkoolsoorten - Avocado crème
 Zoete geroosterde aardappel - Granaatappelpitjes
Cauliflower - Avocado cream - Sweet roasted potato - Pomegranate

TACO THREESOME — 15⁵⁰

Softshell Taco's Pulled Chicken - Avocado
 Tonijn salade en diverse toppings
Softshell Tacos with Pulled Chicken - Avocado - Tuna salad and various toppings

BEEF TATAKI — 16⁵⁰

Rode peper - Wakame - Bosui - Radijs scheuten - Sambai dressing
Red pepper - Wakame - Spring onion - Radish sprouts - Sambai dressing

STEAK TARTARE — 16

Ponzu crème - Gebrande mini mais - Rettich
 Cassave - Meloes uitjes - Daslook mayonaise
Ponzu cream - Charred baby corn - Daikon - Cassava - Melon syrup - Wild garlic mayo

KINGFISH CEVICHE — 18⁵⁰

Tijgermelk passievrucht - Zoete aardappel - Komkommer
 Zeekraal - Krokant van octopus
Tiger's milk passionfruit - Sweet potato - Cucumber - Samphire - Crispy octopus

TUNA TARTARE — 21⁵⁰

Flan van wakame - Dashi - Zilte kruiden
 Red meat radijs - Algenpoeder - Wasabi emulsie
Wakame flan - Dashi - Salty herbs - Red meat radish - Seaweed powder - Wasabi emulsion

JAPANESE AUBERGINE — 16

Miso - Granaatappelpitjes - Bosui - Sesam - Shiso salade
 Paksoy - Roodlof - Zwarte knoflook
*Japanese eggplant - Miso - Pomegranate - Spring onion - Sesame
 Shiso salad - Pak Choy - Red chicory - Black garlic*

VEGAN THAI CURRY — 19

Bok Choi - Shiitake - Aubergine - Korianderolie
 Asperges - Sugar snaps - Basmati rijst
Bok Choy - Shiitake - Eggplant - Coriander oil - Asparagus - Sugar snaps - Basmati rice

ENTRECÔTE - DRY AGED - 250 G. — 34⁵⁰

Chimichurri - Maiscrème - Mini mais - King oyster
Chimichurri - Corn cream - Baby corn - King oyster mushroom

SALMON — 24⁵⁰

Zalm - Hollandaise saus - Lamsoren
 Asperges - Bosui - Gratin - Vliegvis kaviaar
*Salmon - Hollandaise sauce - Marsh Samphire - Asparagus
 Spring onion - Gratin - Flying fish roe*

KIDS

KIDS MENU — 12⁵⁰

Kroket of Burger of Taco met friet en garnituur
Croquette or Burger or Taco with fries and garnish

START YOUR EVE

LANDBROOD — 7⁵⁰ 🌿

Versgebakken brood met tomaten-aïoli
Freshly baked bread with tomato aioli

CHARCUTERIE — 13⁵⁰

Vleeswaren - Ambachtelijke selectie
Cold cuts - Artisanal selection

PIMENTE DE PADRON — 8 🌿

Groene pepers - Zeezout - Olijfolie
Green peppers - Sea salt - Olive oil

GEAY OYSTERS — 5 1 PCS.

Oesters - Rode wijnazijn - Sjalot
Citroen & Tijgermelk - Passievrucht
Oysters - Red wine vinegar - Shallot - Lemon & Tiger's milk - Passionfruit

SIDES

FRIET — 5

Cajun Kruiden - Mayonaise
French fries - Cajun Spices - Mayonnaise

COLIFLOR ASADA — 9⁵⁰ 🌿

Geroosterde bloemkool - Harissacrème - Frisse limoen
Roasted cauliflower - Harissa cream - Fresh lime

ASIAN MUSHROOMS — 7⁵⁰ 🌿

Bimi - Yakitori saus - Geroosterde champignons
Bimi - Yakitori sauce - Roasted mushrooms

COLESLAW — 5⁵⁰ 🌿

Gemengde salade van koolsla en kimchi
Mixed salad of coleslaw and kimchi

LOADED FRIES — 12⁵⁰ 🌿

Guacamole - Crème Fraîche - Cheddar - Bosui - Tomatensalsa - Jalapeños
Guacamole - Crème Fraîche - Cheddar - Spring Onion - Tomato Salsa - Jalapeños

CORNRIBS — 10⁵⁰ 🌿

Gefrituurde mais ribs koriander limoendip & chimichurri
Fried corn ribs with coriander lime dip & chimichurri

AFTER DINNER

CRÈME BRULÉE

VAN HAAGSE HOPJES — 9⁵⁰
Amandelkletsop - Witte Chocolade IJs
Almond Tuile - White chocolate Ice Cream

CRÉMEUX VAN MANGO & KALAMANSI — 11⁵⁰

Kokos Sorbet - Spekkoek - Lychee
Kumquats - Crumble Van Yoghurt
Coconut Sorbet - Spekkoek - Lychee - Kumquats - Yogurt Crumble

COUPE EXOTICA — 9⁵⁰

Papaya - Compote van nashi peer - 2 Sorbets
Crumble Van framboos & witte chocolade - Slagroom
*Papaya - Nashi pear compote - 2 Sorbets
Raspberry & white chocolate crumble - Whipped cream*

CHURROS — 10

Huisgemaakte Churros - Kaneelsuiker - Vanille IJs
Homemade Churros - Cinnamon sugar - Vanilla Ice Cream

SIGNATURES

THE FORBIDDEN DRINK — 14

42 Below Vodka - De Kuyper Crème de Banana
Kwai Feh Lychee Liqueur - Pineapple Juice
Monin Coco Syrup

ETERNAL VIBE ELIXIR — 15

Patron Silver Tequila - 42 Below Vodka
Bacardi Carta Blanca Rum - Kwai Feh Lychee Liqueur
De Kuyper Triple Sec - Lemon Juice
Simple Syrup - Cranberry Juice

ADAM'S GOLDEN SIN — 16

Derrumbes No.3 San Luis Mezcal - Lime Juice
Pineapple Juice - Agave Syrup - Ginger Beer
Tajín Powder

EVE-LUTION OF SPICE — 17

Patron Reposado Tequila - Lime Juice
Mango Puree - Agave Syrup - Red Pepper