## DINNER

# Sharing Dishes

Artichoke with ricotta, pickled lemon and roasted pumpkin seeds 15

Roasted cabbage with potato aïoli, potato crisp and shiitake XO-saus 12,5

Green curry gazpacho with gamba's, chili, lime leaf and cilantro 14,5

Panisse with green pea cream, labneh and mint 12

Dutch mussels with nduja and potato mousseline 17

Roasted beet with black garlic, furikake and seaweed sauce 14

Shortrib with cornbread, chimichurri and bay leaf gravy 17,5

Potato millefeuille with nori, basil cream, chanterelles and cherry tomatoes 14,5

## Sides

Broccoli salad with red onion, olives and sunflower seeds 8

Potato bread with butter 6,5

Loaded potatoes Asian style - with kimchi, spring onioni, chili mayonnaise and sesame 9,5

Loaded potatoes Italian style - with truffle mayonnaise and parmesan cheese 10

Loaded jacket sweet potato - with creme fraiche, chimichurri and sweet potato chips 9

### Dessert

Almond cake with strawberries, lemon and crème patissier 10

Chocolate cake with popcorn, caramel and vanilla parfait 11

Cheese selection with nut bread and fig compote 14,5

## DRINKS & SNACKS

Snacks

15.00 - 21.30

5
9
11.5
9.5
10
9

## Draft beer

**Gulpener Pilsner** 5%

**Gulpener IPA** 6%

**Gulpener Weizen** 5.3%







3,75 | 7 5.5 | 10.5

25cl | 50cl

5.5 | 10.5

## Wine







#### White

Sauvignon Blanc & Riesling	6		38 (1L)
Pfluger   Germany			
Gruner Veltliner	7	I	35
Tom Dockner   Austria			
Chardonnay	8	1	40
Pfluger   Germany			

#### Rose

Syrah & Grenache Noir

L'ore de Sables | France 7 | 35

#### Red

Cabernet Saugvignon & Merlot	6		38 (1L)
Pfluger   Germany <b>Montepulciano</b>	7	1	35
Becco Reale   Italy  Pinot Noir	9	ĺ	45
Pfluger   Germany		•	

### Bubbly

#### Cava

Xarello & Macabeo | France 8.5 | 42