allergens menu fall/winter 2025

To start with...

Sourdough bread / herb butter €7.50
GLUTEN, LACTOSE, VEGETARIAN OR VEGAN (with hummus)

Smoked almonds €5.50
NUTS, VEGAN

Sicilian green olives €5.75
VEGAN

Cold dishes

Veal tartare / miso-yuzu / crispy nori / bottarga €16.75
LACTOSE, SESAME, FISH, GLUTEN, SHELLFISH, SOY

Red lentils / caramelized carrot / capers €11.00
NUTS, MUSTARD, TRACES OF PEANUTS, SOY

Thinly sliced San Daniele ham €13.75
TRACES OF GLUTEN (possible to avoid)

4 cheeses from De Kaashoeve / crackers €18.50
LACTOSE, TRACES OF GLUTEN (possible to avoid gluten traces), VEGETARIAN

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From the basket

Beef croquettes / Zaanse mustard (5 pcs) €7.50
GLUTEN, LUPINE, MUSTARD, SOY

Mushroom croquettes / aioli (2 pcs) €4.50
GLUTEN, LUPINE, SOY, EGGS, MUSTARD, VEGETARIAN OR VEGAN (without aioli)

Goat cheese croquettes / fig chutney (2 pcs) €4.50
GLUTEN, LUPINE, LACTOSE, VEGETARIAN

Zucchini fritters / feta / dill / mint / tzatziki (3 pcs) €9.00
GLUTEN, LACTOSE, EGGS, VEGETARIAN

Sweet & spicy sticky chicken €9.50
GLUTEN, SOY, SESAME, SULFITES

Gyozas / vegetables / ginger / red chili (6 pcs) €15.00
GLUTEN, SOY, SESAME, VEGETARIAN OR VEGAN (without mayonnaise)

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Warm dishes

Grilled entrecote (350gr)/ herb butter €45.00
TRACES OF GLUTEN, LACTOSE (possible to avoid everything)

Cod pilpil / mini pepper / garlic / parsley €25.50
FISH

Octopus / fava / chimichurri €17.50
SHELLFISH, FISH, MOLLUSCS, SULFITES

Prawn saganaki / tomato / graviera / olive oil €17.75
SHELLFISH, LACTOSE (possible to avoid LACTOSE without graviera)

Pork belly / bacon jam / smoked mozzarella €18.00
LACTOSE, SULFITES

Lamb stew / white bean purée / sweet potato chips €22.75

Eggplant / chickpea purée / date syrup €10.50
LACTOSE

Oyster mushroom / oregano / mini pita / herb oil €11.50
SULFUR, SULFITES, GLUTEN, EGG, MUSTARD, TRACES OF SOY, VEGETARIAN

Cauliflower / turmeric hummus / black garlic yogurt €11.00
SESAME, GLUTEN, LACTOSE, VEGETARIAN OR VEGAN (without yogurt)

Beetroot / pumpkin / corn / seed & nut granola €9.00
LACTOSE, GLUTEN, MUSTARD, TRACES OF PEANUTS, NUTS, SOY, VEGAN

Chunky fries / lemon mayo €6.00
GLUTEN, EGG, MUSTARD (possible to avoid everything), VEGETARIAN OR VEGAN (without mayonnaise)

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For the sweet tooth

Pastel de nata / Madeira caramel €7.00
EGG, GLUTEN, LACTOSE, SOY, SULFUR, SULFITES, TRACES OF NUTS, SESAME

Chocolate muffin / sea salt / olive oil €7.00
GLUTEN, LACTOSE, SULFITES, EGG, SOY, TRACES OF PEANUTS, NUTS, SESAME

French toast / tart cherries €7.00
EGG, GLUTEN, LUPINE, LACTOSE, SOY

Sweet tasting platter to share €12.50
ALL OF THE ABOVE