



LUNCH

| | |
|---|------|
| French toast with a cream of dates, fresh fruit and sweet tahini | 10 |
| Brioche bun with crayfish, fennel, caper mayonnaise and pickled spring onions | 16,5 |
| Shakshuka with an egg and fresh herbs Served with pita bread | 14 |
| Omelette with roasted vegetables and curry mayonnaise Served with sourdough bread | 10 |
| Supplements: | |
| ○ Parma ham | 3,5 |
| ○ Parmesan cheese | 3,5 |
| Manoushe – Lebanese flatbread with za'atar and minced lambs meat out of the oven, labneh and red cabbage Served with amba | 14,5 |
| Celeriac carpaccio with a lemon-black garlic vinaigrette, chervil salad and pomegranate seeds Served with sourdough bread | 13,5 |
| Supplement: | |
| ○ Feta cheese | 3,5 |
| Rillette de canard with a homemade pickle and grilled sourdough bread | 15 |
| Baked parsnip scallops with buttermilk caperberries, nori and an herb-infused oil | 15 |
| Hannah's soup of the moment | 9 |
| Circular soup – 'No waste cooking' with seasonal products Served with sourdough bread | |
| Hannah's salad of the moment | 13 |
| Circular salad – 'No waste cooking' with seasonal products | |
| Cake or pastry <i>check our blackboard</i> | 6 |
| Bread with olive oil and salt flakes | 5,5 |

Allergies?

LET US KNOW!

APERITIVO

| | | |
|---|-------------------|-----|
| Irish fines no.3 oysters with a shallot vinaigrette | each 3/ per three | 10 |
| Manchego with tomato jam & pimientos de padron | | 11 |
| Boquerones – Marinated anchovies with preserved lemon | | 8 |
| Bread with labneh & za'atar or vegetable dip | | 7,5 |
| Caseus' sausage & olives | | 15 |
| Holtkamp bitterballen ('croquette' balls) served with mustard | | 7,5 |
| Crayfish bitterballen served with caper mayonnaise | | 8 |
| Arancini served with a pesto-lemon dip | | 7,5 |
| Vegan bitterballen served with mustard | | 7,5 |

PRIMI PIATTI PLATEAU

Antipasti platters are served with olives, Lebanese flatbread with dip pickled red onions and the components of your choice:

| | |
|---|----|
| <input type="radio"/> Veggie - Vegetarian | 13 |
| <input type="radio"/> Pesce - Fish | 15 |
| <input type="radio"/> Carne - Meat | 15 |
| <input type="radio"/> Misti – Mix (for two or more) | 27 |

SECUNDI PIATTI PLATEAU

Main course platters are served with a variety of side dishes ✓ and the main component of your choice:

We use seasonal products

WE WANT TO COOK AS SUSTAINABLE AS POSSIBLE, THAT'S WHY OUR MENU CHANGES EVERY WEEK!

| | |
|--|----|
| <input type="radio"/> Veggie - Vegetarisch | 21 |
| <input type="radio"/> Pesce - Vis | 25 |
| <input type="radio"/> Carne - Vlees | 25 |

DESSERTS

| | |
|---|-----|
| Sgroppino | 10 |
| Cannoli with ricotta and pistachio ice cream | 9 |
| Cake of day <i>on blackboard</i> | 7 |
| Affogato | 5,5 |
| Supplement: Liquor of your choice | 4 |
| Four cheeses from Caseus with 'kletzenbrood' (dried fruit loaf) | 14 |
| White chocolate mousse with passion fruit coulis | 8 |

Allergies?
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SUNDAY BRUNCH

BRUNCH MENU - for two or more

45

Tramezzini misti

Croissants with a variety of toppings

Fresh fruit

Two choices:

- Shakshuka with pita bread
- or
- Scrambled eggs with sourdough bread

Fresh orange juice & prosecco

Curious to see what a menu like this looks like?



SCAN THIS QR-CODE FOR A LITTLE SNEAKPEAK!

BRUNCH DISHES

French toast with a cream of dates, fresh fruit and sweet tahini

10

Two mini croissants with

○ homemade marmalade and mascarpone

or

○ tomato jam and manchego

6,5

Scrambled eggs with a curry mayonnaise and sourdough bread

8,5

Shakshuka with an egg and fresh herbs

14

Served with pita bread

Yogurt with granola and fresh fruit

7,5

Bruschetti misti - three small toasts with different kinds of toppings

14

Allergies?

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