



LUNCH DISHES

French toast with a cream of dates, fresh fruit and sweet tahini	11
Shakshuka with an egg and fresh herbs Served with pita bread	14
Omelette with roasted vegetables and curry mayonnaise Served with sourdough bread	11
Supplements:	
○ Parma ham	4
○ Parmesan cheese	4
Manoushe – Lebanese flatbread with za'atar and minced lambs meat out of the oven, labneh and red cabbage Served with amba	14,5
Roasted sweet potato - pumpkin soup with harissa oil and dukkah Served with sourdough bread	9
Bread with olive oil and salt flakes	6

Cake or pastry *check our blackboard* 6

Gimme more!

FOR + €4 WE CAN FATTEN UP
YOUR FOCACCIA WITH
EXTRA CHEESE OR MEAT!

FOCACCIA'S

SAN MARCO with Parmigiano out of the oven, caper mayonnaise and tre carni - mortadella, prosciutto di Parma & spianata Romana	13
SAN MICHÈL with gorgonzola out of the oven, grilled aubergine, capers and Hannah's secret spicy sauce	11
IL CAPO with homemade pecorino cream, prosciutto di Parma, truffle mayonnaise and rocket	12
LA BELLEZZA with stracciatella by Caseus, homemade pistachio cream, roasted bell pepper and basil	12
LA DURA with rilette of mackerel, dill, little gem and radishes	11
IL BAMBINO (kids) - half of a focaccia with Gouda cheese out of the oven, prosciutto di Parma and ketchup	6

*All cheeses can be replaced with vegan cheese

APERITIVO & BAR BITES



Charcuterie & olives	15
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
Olives by Meeuwig	6
Rilette of mackerel with pickled spring onions	11
Small bowl of soup with grissini	7
Grilled aubergine with stracciatella and tahin ✓	10
Pimientos de padron	6
Holtkamps bitterballen ('croquette' balls)	8
Arancini served with a pesto dip	9
Vegan bitterballen ✓	8
Holtkamps shrimp croquettes	7,5
Antipasti plateau misti (for two or more) - Platter generously filled with a selection of our bar bites	27

Specials on blackboard

SECONDI PIATTI PLATEAU

For our 'Menu del Giorno' see the blackboard
Main courses are served with a variety of side dishes ✓

We use seasonal products

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

Veggie - Vegetarian	22
Pesce - Fish	26
Carne - Meat	27

Menu of the chef - 3 or 4 courses

Tell our staff if you have any dietary requirements

40/50

DESSERTS

Allergies?

LET US KNOW!

Sgroppino	10
Cannoli with ricotta and pistachio ice cream	9
Cake of the day <i>on blackboard</i>	7
Affogato	5,5
Supplement: Liquor of your choice	4
White chocolate mousse with passionfruit coulis	9
Homemade ice cream out of Hannah's ice cream parlor per bol 1,70/coupe 7,5	



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

Allergies?
LET US KNOW!

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