

Suggestions of the chef

Aperitifs

Pornstar Martini: Absolut vodka/ vanille/ lemon/ sugar/ passion fruit	€11,50
Moscow mule: vodka/ ginger beer/ lemon	€10,50
Pink 47 gin (47% alc) : soft taste with fresh aromas of juniper berries	€12,50

Starters

Hummus with pita bread	€13,00
Gravad lax of salmon: red onions/ green apple/ wasabi mayonnaise/ avruga kaviaar	€17,50
Tuna tataki: quinoa/ cucumber/daikon/Granny Smith/ ponzu	€16,50
Bruschetta with tomato and Parmaham (4 pcs)	€14,00
Trio of bruschetta's: tomato/ guacamole/ olive tapenade/ Parma ham/ smoked salmon (6pcs)	€20,50

Main course

Halibut filet: green asparagus/ langoustine sauce/ mashed potato	€31,50
Tagliata di manzo: grilled sirloin steak/ arugula/ pasta/ parmesan cheese/ cherry vine tomatoes	€38,50
Niçoise salad with grilled tuna: potatoes/ green beans/ olives/ anchovies/ egg	€28,50
Shrimp stuffed tomato (2pcs): peeled tomatoes/ fresh shrimps/ salad/ fries	€33,00
Paella: chicken/ gambas/ chorizo/ mussels/ squid	€32,50
Stuffed chicken: mozzarella/ sun-dried tomato/ Serrano ham/basil/ mushrooms/ zucchini/ cognac sauce/ croquettes	€28,50
Poke bowl: marinated chicken/ tuna tataki/ salmon Gravlax/ quinoa/ wakame/ edamame/ hummus mango/ wasabi mayonnaise	€25,50
Tomato with burrata (veggie): Coeur de boeuf tomato/ basil oil/ shallot	€22,50

Zeeuwse mosselen goudmerk (1200gr)



Natural	€30,00	White wine	32,50
Garlic	€31,00	Curry spicy	32,50
Garlic cream	€32,50	Halve portie natuur	24,50
In de wok (600gr): sake, ginger, coriander, lemongras & mint			25,50

Mossel's will be served with fresh fries & mossel sauce

Dessert

Citrus crumble: cold sabayon/ citrus crème / candied lemon in mojito syrup	€11,50
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