

LUNCH MENU

€23

TO START

SOUP OF THE DAY ○

MAIN

LOADED NAAN INDIAN MASSALA ▽

vegan potato masala • roasted chickpeas • pomegranate • raita

CLASSIC PASTRAMI

bagel • warm pastrami • coleslaw • provolone • sour pickle

HOLY CRAB

grilled brioche • crab salad • avocado • mango chutney • lime • fennel

UPGRADE YOUR MAIN DISH +9

STEAK & GARLIC

rump steak (200g) • leek • crispy potato • red wine sauce • with confit garlic

ROASTED POINTED CABBAGE ○

roasted • béchamel • hazelnut crumble • lemon • aged Hague cheese

ROGVLEUGEL (SKATE WING)

crispy fried skate wing • pickled lemon • brown butter with curry and capers



3-GANGEN KEUZEMENU

€43

STARTER

STEAK TARTARE

beef (raw) • capers • mustard seeds • brioche crumble • anchovies

STRACCIATELLA ◯

grilled pear • Taggiasca olives • jalapeño • sage • pistachio

SALMON SOUFFLÉ

pani puri • tandoori • lime • truffle

GREEN ASPARAGUS ▽

labneh • hazelnut • fresh herbs • hazelnut vinaigrette

MAIN

STEAK & GARLIC +5

rump steak (200g) • leek • crispy potato • red wine sauce with confit garlic

ROASTED POINTED CABBAGE ◯

roasted • béchamel • hazelnut crumble • lemon • aged Hague cheese

ROGVLEUGEL +3

crispy fried skate wing • pickled lemon • brown butter with curry and capers

VEGAN MASSALA ▽

potato masala • crispy chickpeas • pomegranate • naan • raita

DESSERT

CHOCOLATE LAVA ☹️ 15 min

pure chocolate • coffee crumble • caramel ice cream

CHEESE SELECTION +3

3 types of cheese • pear compote • brioche

VEGAN ROMANOFF ▽

strawberry • creme suisse • crumble • sorbet

