



DRINKS

MIXED DRINKS:

Tanqueray G&T

Tanqueray London Dry Gin,
Russell & Co botanical tonic, lime 7,75

Tanqueray Ten G&T

Tanqueray Ten Gin,
Russell & Co botanical tonic, grapefruit 9,25

Isle Of Harris G&T

Isle of Harris Gin,
Russell & Co botanical tonic, strawberry 11,25

Gordon's Crisp Cucumber G&T

Gordon Crisp Cucumber Gin,
Russell & Co botanical tonic, cucumber 8,00

Pink Negroni

Willem's Vermoed vermouht,
Tanqueray London Dry Gin, grapefruit juice,
orange peel 8,50

Amaretto Sour

Disaronno Amaretto, lemon juice,
simple sirup, orange peel 5,75

Stormy Zacapa

Zacapa 23yo rum, ginger beer, lime juice,
Angostura bitters, lime 11,25

Homemade Strawberry Vodka Sangria

Merlot, Ketel One vodka, strawberry, lemon,
sparkling water, lime 4,50 / 22,50



Cranberry Ginger Fizz (alcohol free)

Cranberry juice, apple juice, ginger ale,
lemon juice, ginger 4,75

Virgin Paloma (alcohol free)

Grapefruit juice, sparkling water,
simple sirup, grapefruit, rosemary 4,25

BEER ON TAP:

Heineken Pilsner
(18cl / 25cl) 2,30 / 2,50

Brand Pilsner
(18cl / 25cl) 2,40 / 2,60

Current draft rotation 4,50

BEER IN A BOTTLE:

Heineken 0.0% 2,75

Brand Weizen 4,50

Brand Zwaar Blond 4,50

Amstel Bright 4,25

Oedipus Brewing
Ask for our current selection

Two Chefs Brewing
Ask for our current selection



BITES

Cheese sticks with sweet chilli (7pcs) 5,50

'Bitterballen' with mustard (6pcs) 5,50

Shrimp croquettes with aioli (5pcs) 7,50

Combination of cheese sticks, bitterballen and shrimp croquettes (15pcs) 13,50

Bruschetta with: aioli 4,50, baba ganoush 5,50, tomato salsa 5,50, Misto 6,50

Oysters with Mignonette and lemon (1pcs / 6pcs) 2,75 / 13,50

Pita with hummus and roasted beetroot, tahin, dukkah and parsley 8,50

Broad bean falafel, coleslaw and tahini dressing 7,50

Briwat: crispy filo dough with walnut, apricot, feta, mint, thyme,
raisins and honey 6,50

Spek plank: Zeeuws spek, prosciutto, meatloaf and aioli 9,50

Stone Oven Flatbread:

Stewed onions, Parmesan, mushrooms, truffle cream and rocket 13,50

Eggplant, red onion, capers, koriander and almond salsa, fennel and rocket 12,50

Pumpkin, goat cheese, zucchini cream, olives, chili pepper, sage,
basil and cucumber yoghurt 12,75

Merguez, feta, roasted pepper, tomato, herb salad and tahini dressing 14,25

Mozzarella, tomato, basil and buffalo mozzarella 10,50

