

DINNER

APERITIVO KLAARGEMAAKT

LOOPUYT GIN, CAVA, PELLEGRINO, THYME AND GRAPEFRUIT 8

LOOPUYT VIRGIN, PELLEGRINO TONIC, THYME AND GRAPEFRUIT 7

SMALL DISHES

PORTION OF BREAD WITH BEETROOT MAYONNAISE (VG) 4.5

CARROT TAGLIATELLE WITH DATES, FREGOLA, TAGGIASCA OLIVES, CHERVIL PESTO AND ORANGE MAYONNAISE (VG) 7.5

CAULIFLOWER THREESOME (PICKLED, MASHED AND DEEP-FRIED) WITH MACADAMIA NUTS AND SMOKED AIOLI (VG) 6.5

ROQUEFORT WITH NUT CREAM, SMOKED CHOCOLATE, NUT OIL AND CIAPPE CRACKERS (V) 6.5

SMOKED BUFFALO MOZZARELLA WITH BEETROOT TARTARE, BLACKBERRIES AND A DEEP-FRIED ONIONS CRUMBLE (V) 7

SOFT CREAMY GOAT CHEESE, ALMONDS, GREEN OLIVES CHILLI CRESS AND DEEP-FRIED SOURDOUGH BREAD (V) 7

ARANCINI (RISOTTO BALLS) WITH TRUFFLE MAYONNAISE AND MIZUNA (V) 4.5

ROASTED EGGPLANT WITH BELL PEPPER SPREAD, TURKISH YOGURT AND CIAPPE (V/VG POSSIBLE) 6.5

INVOLTINI OF DAIKON RADISH STUFFED WITH BEETROOT TARTARE, MACADAMIA NUTS AND SMOKED AIOLI (VG) 7

MACKEREL TARTARE WITH PICKLED CUCUMBER, SAMPHIRE AND FREGOLA 7.5

TARTARE OF SCALLOPS WITH CRISPY TRUFFLE POTATOES AND TURNIP SOUP 8.5

WILD SALMON MARINATED IN KOMBUCHA AND BEET WITH ORANGE, FREGOLA AND RADISH 7.5

WILD DUCK MOUSSE WITH SMOKED AIOLI, PISTACHIO NUTS AND PICKLED ONIONS 8

PULLED GAME WITH MUSHROOMS, TRUFFLE AND TOAST 8

SALAD

CAULIFLOWER SALAD WITH JERUSALEM ARTICHOKE, APPLE, WALNUT AND TRUFFLE (VG) 11

LARGE DISHES

VEGAN SAUSAGE WITH ARRABIATA SAUCE AND CARROT AND BEAN CREAM (VG) 16.5

VEGETARIAN STEW WITH CARROT, BELL PEPPERS AND ROASTED TOMATO WITH TALEGGIO CHEESE AND BELL PEPPER MAYONNAISE (V/VG POSSIBLE) 15.5

GNOCCHI IN TRUFFLE CREAM SAUCE WITH CANTARELLES, MUSHROOMS AND TOASTED GARLIC BREAD (VG) 14.5

BIG TORTELLINI WITH GOAT CHEESE FILLING IN TOMATO COGNAC SAUCE (V) 16.5

CANNELONI STUFFED WITH SPINACH AND RICOTTA CHEESE IN TARAGON CRAB SAUCE AND FRUTTIDI MARE 17

BEETROOT GNOCCHI STUFFED WITH RICOTTA CHEESE AND WALNUTS WITH A SAUCE OF ROQUEFORT, NUTS AND COFFEE POWDER (V) 16.5

OVEN BAKED GAME SAUSAGE, WITH POTATOES, MOZZARELLA, LENTILS, TOMATO AND BASIL 18

ORGANIC CHICKEN THIGHS MARINATED IN APPLE SYRUP WITH WHITE BEAN CREAM AND CARAMELIZED CARROT 17.5

SIDE DISHES

PORTION OF FRIES WITH MAYONNAISE (VG) 4

POTATO CURRY CROQUETTES (VG) 5.5

SLICE OF BREAD (VG) 1.5

TOMATO SALAD WITH CAPERS (VG) 1.5

DESSERTS

CUSTARD PIE WITH RICOTTA CHEESE, MERENGUE, DILL AND SPICY MANGO SYRUP 5.5

CHOCOLATE PIE WITH CARAMEL AND SEASALT (VG) 5.5

VANILLA ICE CREAM WITH PUMPKIN SEED OIL, A CRUMBLE OF CANTUCCINI COOKIES, PRETZELS AND COFFEE POWDER 5.5

VEGAN CHEDDAH WITH ONIONS FRIED IN APPLE SYRUP WITH RAISIN BREAD (VG) 6

CHEESE PLATTER 1 PERS 9 2 PERS 16

"BUURENKAAS" LOCAL CHEESE BY BOOIJ KAAS-MAKERS, WITH PICKLED FIGS AND A SMALL GLASS OF DON PAPA 8

ARAGOSTINE (ITALIAN COOKIE) STUFFED WITH PISTACHIO CREAM 2.25

WE ARE PROUD TO WORK WITH BOOIJ KAASMAKERS, DAS BROT, RUIG, WILD VAN WILD AND BUFFALO FARM TWENTE.

V = VEGETARIAN
VG = VEGAN

DO YOU HAVE ANY ALLERGIES? TELL US!

