

Small Plates

MISO AUBERGINE 9 VEGAN
rode miso glaze - bosui - sake - sesam

STEAK TARTAAR 13
aardappelchips - paprika - tabasco

ANSJOVIS SALADE 9 V
gepocheerd ei - Parmezaanse kaas - croutons

OESTERZWAMMEN TACO'S 13 V
knoflooksaus - Madame Jeanette

ZWAARDVIS CEVICHE 16
*crispy mais - passievrucht tijgermelk -
avocado - koriander*

UDON NOODLES 12 VEGAN
shiitake - paksoi - gyoza

BLACK TIGER GAMBA'S 22
mango-chili salsa - kokos-rum vinaigrette

SPARERIBS 16
sticky glaze - ingelegde rettich - pork crackling

POUSSIN 18
krokante aardappelgratin - kippenjus

BUIKSPEK BAO BUNS 16
*ingelegde rettich - koriander - spicy chutney -
kimchi mayonaise*

PASTA VONGOLE 16
peterselie - witte wijn

MORE INTO BAR FOOD?

ASK YOUR WAITER FOR
OUR DRINKS & BAR FOOD MENU

Chef's Menu

TWEE GANGEN
SHARED DINING MENU
€32.5 PER PERSOON

Sides

FRITES 5.5 V
mayonaise

TRUFFELFRITES 6.5 V
truffelolie - Parmezaanse kaas - mayonaise

ZOETE AARDAPPELFRITES 6.5 VEGAN
kimchi mayonaise

AVOCADO-KOOLSALADE 6.5 V
sesamdressing

Sweets

LIMOEEN-GEMBER CRÈME BRULÉE 9
pandan roomijs

TRIPLE CHOCOLADE BROWNIE 10
hazelnoot roomijs

WISSELENDE TAARTSELECTIE 6.75
rood fruit - slagroom +0.75

V = vegetarisch
VEGAN = vegan
🌿 = vegan mogelijk

Scan voor de
allergenenlijst
Heeft u een allergie?
Laat het ons weten.



Small Plates

MISO EGGPLANT 9 VEGAN
red miso glaze - spring onion - sake - sesame

STEAK TARTARE 13
potato crisps - paprika - tabasco

ANCHOVY SALAD 9 V
poached egg - Parmesan cheese - croutons

OYSTER MUSHROOM TACO 13 V
garlic sauce - Madame Jeanette

SWORDFISH CEVICHE 16
*crispy corn - passionfruit tigermilk -
avocado - coriander*

UDON NOODLES 12 VEGAN
shiitake - bok choy - gyoza

BLACK TIGER PRAWNS 22
mango-chili salsa - coconut-rum vinaigrette

SPARERIBS 16
sticky glaze - pickled daikon - pork crackling

POUSSIN 18
crispy potato gratin - chicken gravy

PORK BELLY BAO BUNS 16
*pickled daikon - coriander - spicy chutney -
kimchi mayonnaise*

PASTA VONGOLE 16
parsley - white wine

MORE INTO BAR FOOD?

ASK YOUR WAITER FOR
OUR DRINKS & BAR FOOD MENU

Chef's Menu

TWO COURSE
SHARED DINING MENU
€32.5 PER PERSON

Sides

FRIES 5.5 V
mayonnaise

TRUFFLE FRIES 6.5 V
truffle oil - Parmesan cheese - mayonnaise

SWEET POTATO FRIES 6.5 VEGAN
kimchi mayonnaise

AVOCADO-CABBAGE SALAD 6.5 V
sesame dressing

Sweets

LIME-GINGER CRÈME BRULÉE 9
pandan ice cream

TRIPLE CHOCOLATE BROWNIE 10
hazelnut ice cream

CHANGING TART SELECTION 6.75
red fruit - cream +0.75

V = vegetarian
VEGAN = vegan
🌿 = vegan option

Scan for the
allergen list
Do you have an allergy?
Please let us know.

