

## LUNCH

12.00 - 16.00



## S O U R D O U G H

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### 01. AVOCADO TOAST

two poached eggs, avocado mash with lime, coriander and hazelnut oil, dukkah, chili flakes.....12,50€

### 02. CARPACCIO

entrecôte, pine nuts, arugula, basil mayonnaise, Parmesan.....12,50€

### 03. VEAL CROQUETTES

two pieces, mustard.....9,00€

### 04. CROQUE MONSIEUR

ham, cheese, bechamel, Gruyère.....9,00€  
fried egg + 1,50 €

### 05. OMELET

Gruyère, chives.....11,50€

## S T A R T E R S

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### 06. OYSTERS

Zeeuwse Creuses, 3 or 6 pieces, mignonette, lemon.....11,00/22,00€

### 07. GAMBA CEVICHE

tandoori cream, coconut, cucumber, mango, tomato, kalamansi.....14,50€

### 08. STEAK TARTARE

oyster cream, herring caviar, herb salad, toast  
(90gr or 180gr).....12,50/21,00€  
supplement oyster + 3,50€

### 09. GAZPACHO

croutons, Iberico chip, cucumber, basil oil.....11,00€

### 10. BURRATA

water melon, tomato salad, Kalamata olives, pine nuts, za'atar, tomato vinaigrette.....12,00€

### 11. ROASTED RIBS

ketjap, soy sauce, apple syrup, sesame, spring onion.....12,00€

### 12. CAESAR SALAD

anchovies, poached egg, bacon, Parmesan, croutons,  
with chicken.....17,00€  
with gamba.....22,00€

## M A I N S

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### 13. ENTRECOTE

Dutch 'Dubbeldoel', oyster mushroom, sesame, black garlic cream, red wine jus with sambai vinegar, frites.....24,00€  
*gl. Rioja Reserva 'Vina Alberdi'*

### 14. COD

fillet, ricotta gnocchi, spinach, braised tomato, lemon, basil.....23,00€  
*gl. Pinot grigio 'Lumo'*

### 15. ORZO RISOTTO

peas, broad beans, lemon, parsley oil, Parmesan.....22,50€  
*gl. Sauvignon blanc Connoisseur*

### 16. M&M BEEFBURGER

Gasconne beef, M&M burger sauce, pickles, tomato, bacon, onion, cheese, frites.....17,50€  
*gl. Rioja Reserva 'Vina Alberdi'*

## T O S H A R E

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### 17. BBQ DORADE

antiboise, green salad, frites.....59,50€  
*gl. Pinot grigio 'Lumo'*  
*fl. Albariño O'Rosal Blanco*

### 18. COTE DE BOEUF

BBQ corn with chili and feta, green salad, béarnaise sauce, frites.....67,50€  
*gl. Rioja Reserva 'Vina Alberdi'*  
*fl. Ribera del duero Crianza*

## D E S S E R T S

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### 19. CAFE GOURMAND

coffee or tea served with sweets.....7,50€

### 20. BROWNIE

served hot, with cherries, walnut, and vanilla ice cream.....8,50€

### 21. SCROPPINO

Ketel One vodka, prosecco, lemon sorbet.....8,50€

### 22. HOMEMADE SCONES

clotted cream & jam.....7,50€