



Bites

marinated olives (v) 5,5

Coppa di Parma 8

sourdough from Fort Negen with
fermented herb butter (v) 5,5

tostada, bavette tartare, 65° egg yolk 10,5

grilled focaccia, fresh cheese and Zallo anchovies 9,5

brioche porkbelly with chipotle mayo, pickled
red cabbage and watercress 9,75

beer battered onion rings with mezcal cocktail
sauce (v) 8,5

Padrón peppers, ras el hanout aioli and
wild rice (v) 7,5

three cheeses from De Kaaskamer van Amsterdam with
onion molasses (v) 14,5

Haute frituur

fries with chipotle mayo (v) 6

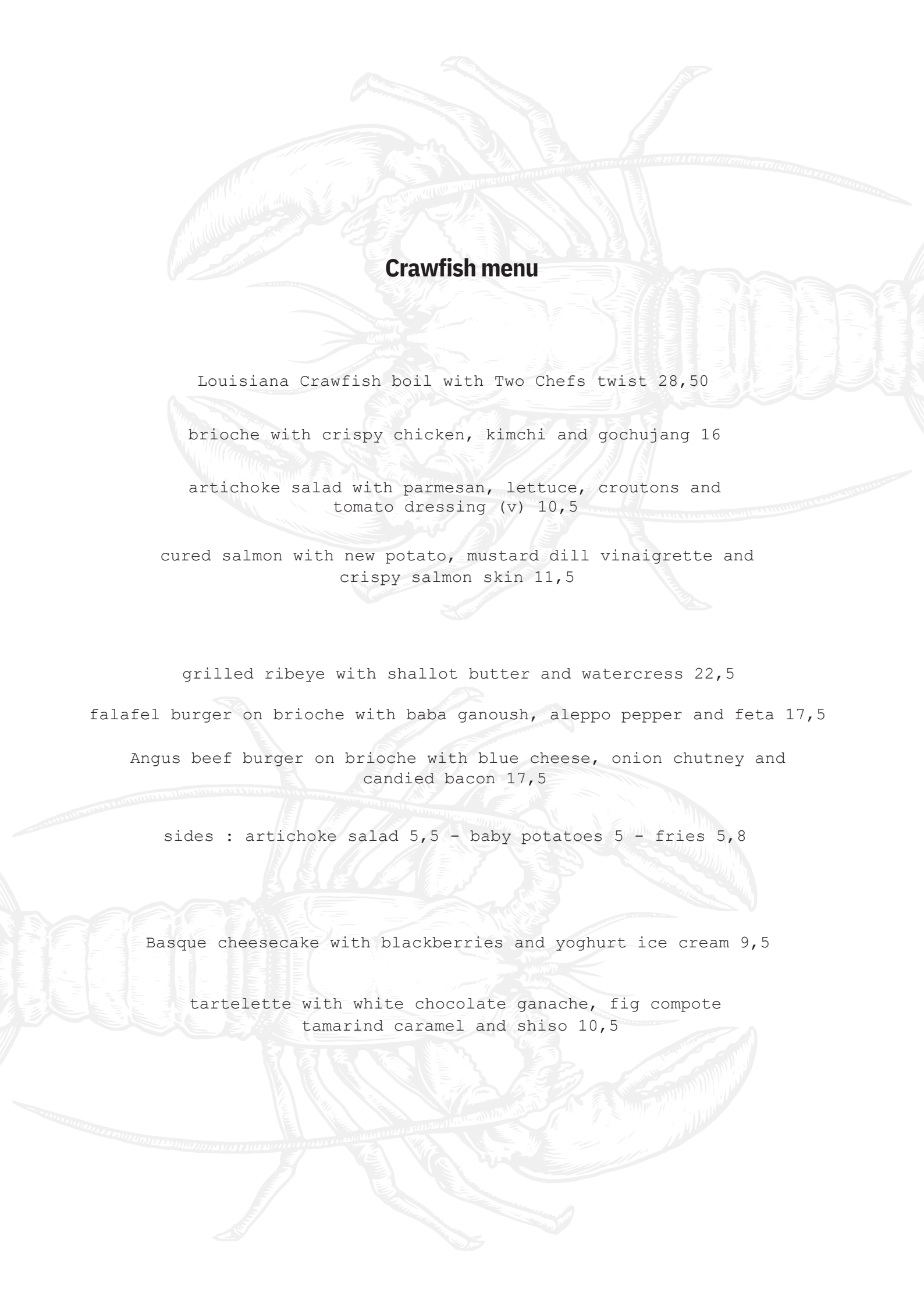
vegan bitterballen with mustard (v) 9,5

bitterballen with mustard 9

cheesesticks with sweet chilli sauce (v) 9,5

calamaris with lemon aioli 10

snack roulette 9,5



Crawfish menu

Louisiana Crawfish boil with Two Chefs twist 28,50

brioche with crispy chicken, kimchi and gochujang 16

artichoke salad with parmesan, lettuce, croutons and
tomato dressing (v) 10,5

cured salmon with new potato, mustard dill vinaigrette and
crispy salmon skin 11,5

grilled ribeye with shallot butter and watercress 22,5

falafel burger on brioche with baba ganoush, aleppo pepper and feta 17,5

Angus beef burger on brioche with blue cheese, onion chutney and
candied bacon 17,5

sides : artichoke salad 5,5 - baby potatoes 5 - fries 5,8

Basque cheesecake with blackberries and yoghurt ice cream 9,5

tartelette with white chocolate ganache, fig compote
tamarind caramel and shiso 10,5