

## À LA CARTE

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Sourdough from As, whipped butter, smoked salt	5.5
Pif pickle mix, salsa di noci	5.5
Charcuterie from Buitengewone Varkens	9.5
Marinated mussels, olive oil, sourdough	7.5
Panisse, fine herbs, shoarma sauce	7
Oyster, champagne mignonette	per piece 3.9
	½ dozen 23

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Roasted celeriac, condensed buttermilk, cauliflower	11.5
Overnight roasted cabbage, mussel caesar, sea buckthorn	12.5
Jerusalem artichokes, spent coffee custard, buckwheat	13
Cured pork belly, agrodolce, spring onion	15
Dutch cheeses from Kef	14
Milk ice cream, sour honey, licorice meringue	8.5

## MENU

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Sharing menu 38.5 pp

*Seven dishes spread over five courses to share*

Sharing menu vegetarian 36.5 pp

*Seven dishes spread over five courses to share*

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### Wine pairing

3 glasses 24

4 glasses 31