



A P E R I T I F

Naturalmente Frizzante Casa Belfi € 7,50
Glera – Veneto – Italy
Pét-Nat: citrus & full bodied; high in minerality

Priorat Natur Vermut Blanco € 8
Granache, Macabeo & Pedro Ximénez
Catalonia – Spain
Intense, aromatic & herbal (no added sulfite)

De Dorstige Lambertus 5,5 % (33cl) € 4
City brewery Maastricht
Blond – fresh, light herbal & bitter aftertaste

Clara (cocktail) € 10
Dolin Dry Vermouth – Forest fruit - elderflower – rosehip
Floral, dry & sour, Low ABV

Purple Rain (cocktail) € 10
Tanqueray Royale Blackcurrant – lavender
Crème de violette – lemon – tonic
Herbal & thirst-quenching

Bloomsbury Bee (mocktail) € 7
Tanqueray alcohol free – cucumber
thyme honey - tonic
Citrus & herbal notes, thirst-quenching

EXPERIENCE menu € 54 p.p.
Discover 10 dishes to share trough 5 experiences
(cocktails not included)

SAM&N menu € 89 p.p.
Go for the whole package with our ALL-IN and discover
the experience menu with 5 adapted cocktails, water &
coffee.

**Our menu's are a fixed formula for which
no adjustments are possible; one dinerformula per table**

A LA CARTE
(we recommend a minimum of 5 dishes for 2 persons)

- Charcuterie Board	€18
- Mussels – chili – cumin – thai basil	€15
- Ceviche – fennel – nectarine	€15
- Salad of tomato – honey melon - pistachio	€14
- goatscheese – flower honey – tapenade	€14
- beef tartare – beetroot – raspberry	€17
- Gnocchi – sage butter – zucchini – parmesan	€16
- Livar pork – cauliflower – pickles	€18
- pineapple – caramel – walnut	€9
- caramelia chocolat – strawberry - cherries	€9
- Cheeseboard ROK 4 by Konings – dates	€11

you can order the adapted cocktails
individually with a dish - €8

S A M & N

experience 1

Sourdough – thyme – ricotta - nori
& mussels – chili – cumin – thai basil
cocktail: Sake – grapefruit – red bush - verbena

experience 2

ceviche of catch of the day – fennel - nectarine
& tomato – honey melon - pistachio
cocktail: Pisco – Orange Curaçao – blackberry - lime

experience 3

beeftartare – beetroot – raspberry - seaherbs
& goatscheese – flower honey - tapenade
cocktail: Amaro – Sweet Vermouth – peach - thyme

experience 4

Livar pork – cauliflower - pickles
& zucchini - sage
cocktail: Bourbon – Cream Sherry – forest honey - verjus

experience 5

pineapple – caramel - walnuts
& caramelia chocolat – strawberry - cherries
or cheese your moment (supl €4)
cocktail: Pommeau – pineapplesage - citrus