



## 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*

**The Italian Connection** (cocktail) € 10,50  
Amaro – Cynar – La Strega - Galliano - Bloodorange  
*Bittersweet & Thirst-quenching; Low ABV*

**The Carpenter** (cocktail) € 10  
Bulleit Rye Whiskey – Apple – Tonka – Citrus  
*Spicy, Warm & Full Bodied*

**Bloomsbury Bee** (mocktail) € 7  
Tanqueray alcohol free – cucumber  
thyme honey - tonic  
*Citrus & herbal notes; refreshing*

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 )

- Sourdough pizza – celeriac – radicchio – balsamic €13
- Sashimi – cauliflower – capers - mustar €15
- Red Cabbage – paté – cranberry – brioche €15
- Beetroot – quince – blue cheese €14
- Mackerel – pumpkin – ricotta €17
- Sweet potato – sharon fruit €15
- Back Rib – corn – buckwheat €18
- Fondant Chocolate Mousse – pink pepper €9
- Mandarine – hay – gingerbread €9
- Cheeseboard ROK 4 by Konings €12

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

## EXPERIENCE / S A M & N

### experience 1

Sourdough pizza - celeriac – radicchio – balsamic  
& Sashimi – cauliflower – capers – mustard  
*cocktail: Jenever – vermouth – fenugreek – lemon*

### experience 2

Red Cabbage – paté – cranberry – brioche  
& Beetroot – quince – blue cheese  
*cocktail: Bison Grass Vodka – apple – lime - sagehoney*

### experience 3

Mackerel – pumpkin – ricotta  
& Sweet potato – sharon fruit  
*cocktail: Sake – grape molasses – - yuzu – grapefruit*

### experience 4

Back Rib – corn – buckwheat  
& Carrot – Greek yoghurt – paprika  
*cocktail: Bourbon – Amaro – Mint – Watermelon*

### experience 5

Fondant Chocolate Mousse – pink pepper  
& Mandarine – hay – gingerbread  
or Cheeseboard (suppl €5)  
*cocktail: Rum – licorice – orange – ginger*