



A P E R I T I F

- Legipont Brut 2022** - Heuvellands € 8
Legipont pear – Heuvelland, Maastricht
Dry & full, Méthode Champenoise
9 months maturation on French oak
- 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
- Blood Like Wine** (cocktail) € 10
Tanquera Sevilla Gin – Punt e Mes
Cherry Heering - Bloodorange
Bittersweet, Dry & Fruity
- Bodø Boys** (cocktail) € 11
Aquavit – Dill & Anise Cordial
Lillet Blanc – Tonic
Herbal & Thirst-quenching
- Bloomsbury Bee** (mocktail) € 7,50
Tanqueray alcohol free – cucumber
thyme honey - tonic
Citrus & herbal notes; refreshing

EXPERIENCE menu € 54 p.p.
Discover 10 dishes to share through 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 diner formula per table**

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

- Sourdough pizza – onion – cinnamon - serrano ham €14
- Paté – chicory – apple – raisin €15
- Beetroot – yoghurt – sumak – hazelnut €14
- Salmon gravlax – potato – laurel – fennel €16
- Catch of the day – leek – miso €16
- Green asparagus – miso – gold berry – cress €16
- Holstein – parsnip – brussel sprouts - chermoula €18
- Fondant chocolate – blood orange – lemon €9
- Mascarpone – pear – almond - hay €9
- Cheese your moment €10

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

EXPERIENCE / SAM&N

experience 1

Sourdough pizza – cinnamon – onion
& Paté – chicory – apple – raisin
cocktail: Amontillado Sherry – cognac – cranberry - redbush

experience 2

Beetroot – yoghurt – sumak – hazelnut
& Salmon gravlax – potato – laurel – fennel
cocktail: Cynar – vermouth – cucumber – Thai basil

experience 3

Catch of the Day – leek – miso
& Green asparagus – miso – gold berry - cress
cocktail: Rye Whiskey – apple – tonka – lemonthyme

experience 4

Holstein – parsnip – brussel sprouts - chermoula
& Celeriac – pumpkin – mushroom - sage
cocktail: : Sake – Suze – mango – chili

experience 5

Fondant chocolate – blood orange – lemon
& Mascarpone – pear – almond - hay
or Cheese your moment
cocktail: Rum – lime – ginger – ananas