



## A P E R I T I F

- Naturalmente Frizzante** Casa Belfi € 8  
Glera – Veneto – Italy  
*Pét-Nat: citrus & full, mineral*
- Priorat Natur Vermut Blanco** € 8  
Granache, Macabeo & Pedro Ximénez  
Catalonia – Spain  
*Intense, aromatic & herbal (no added sulfite)*
- De Dorstige Lambertus** 5,5 % (33cl) € 4,50  
City brewery Maastricht  
*Blond – fresh, light herbal & bitter aftertaste*
- Purple Rain** (cocktail) € 10  
Tanqueray Black Currant Gin – Citrus  
Lavender – Crème de Violette – Tonic  
*Floral, Bittersweet & Refreshing*
- The Mexican Hustler** (cocktail) € 11  
Mezcal – Grapefruit  
Coriander - Lime  
*Bitter & Sour with herbal notes*
- English Garden** ( mocktail ) € 7,50  
Tanqueray Gin 0.0 – Elderflower  
Apple – Lemon  
*Fruity, Dry, & Floral*

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 – nectarine – ricotta – basil €14
- Zeeuwse mussel – sobrasada - ginger €16
- Ceviche – figleaf oil – avocado €17
- Carpaccio kohlrabi – verbena oil – wasabi mayo €15
- Ragout pork cheeck – geuze - celeriac €17
- Open ravioli – pumpkin – capuchinpesto €16
- Bavette – café de paris sauce €19
- Cabbage – mashed potato €10
- Dark chocolatemousse – vanilla – tonka €9
- Fig – honey – brioche €10
- Cheese your moment

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

## EXPERIENCE / SAM&N

### experience 1

Sourdough pizza – nectarine – ricotta - basil  
& Zeeuwse mussel – sobrasada - ginger  
*cocktail: Gin – Vermouth – apple – celery – hibiscus*

### experience 2

Ceviche – figleaf – avocado  
& kohlrabi – wasabi mayo - verbena  
*cocktail: Sake – lemongrass – cucumber – fennelseed*

### experience 3

Ragout pork cheeks – geuze – celeriac - sage  
& Open ravioli – pumpkin - capuchin  
*cocktail: Punt e Mes – chili – old brown beer – marigold*

### experience 4

Bavette – café de paris sauce - cabbage  
& mashed potato - chives  
*cocktail: : Bourbon – Sherry – Drambuie – citru s*

### experience 5

dark chocolatemousse – vanilla - tonkabean  
& fig – honey - brioche  
or Cheese your moment  
*cocktail: Rum – pineapple(sage) – guave – lime*