



## 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)*
- LeFort Tripel** 8,8 % (33cl) € 5  
Brewery Omer Vander Ghinste  
*Blond – Fruity, Herbal & smooth 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*
- Bloomsbury Bee** ( mocktail ) € 8  
Tanqueray Gin 0.0 – Cucumber  
Fennelseed – Tonic  
*Thirstquenching & Herbal*

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 5 dishes for 2 persons )

- Sourdough pizza – nettle – capers €14
- Cockles – orzo pasta – cherry tomato €16
- Haloumi – beetroot – mustard – thyme €17
- Tartare of Catch of the Day – radish – kohlrabi €17
- Green asparagus – miso – goldenberry €17
- Beef tataki – beans – salty herbs €18
- White asparagus – wild garlic – mimosa – ham €18
- Pork cheek ragout – chickpeas – mushroom €19
  
- Chocolat – strawberry – black berry – anise €10
- Pineapple – coconut – lime € 9
- Cheese your moment €10

You can also order the adapted cocktails individually with a dish (€8,-)

## EXPERIENCE / SAM&N

### experience 1

Sourdough – nettle – capers  
& Clams – orzo pasta – cherry tomato  
*cocktail: : Gin – Amontillado Sherry – Oleo Saccharum*

### experience 2

Tartare of Catch of the Day – radish – kohlrabi  
& Haloumi – beetroot – vinegar of mustard  
*cocktail: Vermouth – Cynar – Pineapplesage – Honey*

### experience 3

Green asparagus – miso – goldenberry  
& Tataki of beef – beans – salin herbs  
*cocktail: Tequila – kumquat – grapefruit – basil*

### experience 4

Pork cheek – mushroom – chickpeas  
& White asparagus – wild garlic – mimosa  
*cocktail: Irish Whiskey – apple – figleaves – lemon*

### experience 5

Ravioli of pineapple – coconut – lime  
& Chocolat – strawberry – blackberry  
or Cheese your moment  
*cocktail: Rum – Italian Bitter – cinnamon – cardemom*