



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 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 dinerformula per table**

A LA CARTE

(we recommend 5 dishes for 2 persons)

- Sourdoughpizza – wild garlic – sea lavender – lardo €14
- Cockles – razor clam – asparagus – ricotta – sage €16
- Ceviche – yuzu – cucumber – tomato €17
- Sobanoodles – mushroom – egg yolk €17
- Beetroot – apricot – Brabantse Blauwe cheese €17
- Tartare of beef – pickles – cauliflower – capers €18
- Lamb – eggplant – pointed pepper – panisse €18

- Strawberry – rhubarb – Greek yoghurt – elderflower €10
- Nectarine – carameliachocolat – blackberry € 9
- Cheese your moment €10

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

EXPERIENCE / SAM&N

experience 1

Sourdough – wild garlic – sea lavender – lardo
& Cockles – razor clam – asparagus – ricotta – sage
cocktail: :

experience 2

Ceviche – yuzu – cucumber – tomato
& Sobanoodles – mushroom – egg yolk
cocktail:

experience 3

Beetroot – apricot – Brabantse Blauwe cheese
& Tatare of beef – pickles – cauliflower - capers
cocktail:

experience 4

Lamb – eggplant – pointed pepper – mint – chili
& Panisse - miso
cocktail:

experience 5

Strawberry – rhubarb – Greek yoghurt – elderflower
& Nectarine – carameliachocolat – blackberry
or Cheese your moment
cocktail: Tequila – watermelon – vanilla – lime