


from 5 PM

MEET OUR LOCAL HEROES













We find a collaboration with the smaller local entrepreneurs very important. That's the reason you can find the logo  spread in our menu.

In all dishes with this logo, we used products from small local entrepreneurs from Amsterdam and surroundings.






Our local heroes, adding extra value to our dishes.

from 12 PM




BITES

Dutch Bitterballen (6 pieces) mustard 	6.5
Cheese Sticks (6 pieces) sweet chili sauce  	6.5
Mini Truffle Croquettes (5 pieces) aioli  	7
Mini Vegetable Spring Rolls (6 pieces) hoisin sauce 	6
Crispy Chickenwings (5 pieces) cajun-lime mayonnaise 	8
Olives from Yakhlaf  	4.5
Mixed Nuts from Aladdin  	4
Snack Platter 	14.5
(16 pieces) Dutch bitterballen, cheese sticks, mini truffle croquettes and mini vegetable spring rolls	










TO SHARE

Bread hummus and aioli  	6.5
Nacho's  cheddar, beans, sour cream, guacamole and jalapeños	8
Simply the Best 	16.5
spareribs, grilled chicken thighs and garlic prawns	
Zurich Platter 	14
grilled artichoke, BBQ onions, grilled zucchini, crispy chickpeas, grilled sausage, old cheese, radish, pickles, bread, olives and nuts	





OUR GREEN EGG FAVORITES

Black Angus Burger	14.5
on a brioche with lettuce, red onion, cheddar, tomato, pickles, mayonnaise and BBQ sauce	
Chicken Burger 	14.5
on a brioche with lettuce, tomato, nacho's and jalapeño-tartar sauce	
Red Carrot Burger  	14.5
from carrot and red beet, on a sourdough bun with sweet and sour carrot, grilled zucchini and tzatziki	
Spareribs	12
BBQ sauce	
Garlic Prawns	11.5
(5 pieces) harissa mayonnaise	
Grilled Chicken Thighs 	10.5
bell pepper mayonnaise	
Whole Seabass	22.5
filled with lemon and herbs, with salsa verde	
Côte de Boeuf 	32.5 p.p
(650 grams, for 2 people) with fries, salad and jus de veau	



ON THE SIDE

Roasted Baby Potatoes  	5
kimchi mayonnaise	
Grilled Seasonal Vegetables  	4.5
thyme and feta	
Green Salad 	5
tomato, croutons and mustard dressing	
Truffle Fries  	5
Parmesan and mayonnaise	
Fries  	4.5
mayonnaise	



TO GET YOU STARTED

Gazpacho feta 	8
Smoked Ribeye 	12
green beans, grilled peaches and sweet and sour radish	
Tomato Carpaccio  	10
mozzarella (vegan option with vegan cheese)	
Steak Tartar	12.5
the classic way, with brioche toast	






THE MAIN SPECIALS

Haddock Fillet	21.5
pearl barley risotto, spinach, leek and a harissa yogurt sauce	
Ribeye Nicoise 	23
baby potatoes, roasted green beans, olives, jus de veau and a tomato dragon relish	
Zucchini Flower 	19.5
filled with a Moroccan couscous salad and salsa verde	




SALADS

Caesar Salad 	14.5
grilled chicken, romaine, boiled egg, bacon, Parmesan and Ansjovis	
Tabouleh Salad 	11
bulgur, cucumber, tomato, crunchy chickpeas, feta and coriander	

TO FINISH IT SWEET

Eton Mess 	9.5
red fruit curd, meringue and mint	
Vegan Chocolate Cake  	9.5
banana caramel pecan ice cream and fresh strawberries	
Chocolate Delight 	2.5 p/pc
chocolate filled with amaretti, nuts and dried fruit	
Holtkamp Pastries 	4.8
raspberry cheesecake chocolate bavaois apple pie	

DRINK YOUR DESSERT

Espresso Martini  	9.5
with Absolut Vodka or Union Spice & Sea Salt rum	
Sgroppino 	9.5
prosecco, vodka and lemon sorbet	

Our meat is served medium-rare.
Do you have an allergy? Please let us know.

 vegan  vegetarian