



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) € 4,50
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) € 7,50
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 a minimum of 5 dishes for 2 persons)

- Sourdough pizza – persimmon – ricotta – sambal €15
- Fenelsalad – octopus – figleaf €16
- Beef tartare – beetroot – walnut – verbena €17
- Textures of jerusalem artichoke €16
- Risotto pink cocobeans – brussel sprout
mussel – parmesan cheese €17
- Catch of the day – potato – horseradish €18
- Filet de canette – carrot – buckwheat – sesame €19

- Mascarpone – dark chocolate – coffee €10
- Apple – hay – dulce de leche – pecannut €9
- Cheese your moment €10

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

EXPERIENCE / SAM&N

experience 1

Sourdough pizza – persimmon – ricotta – sambal
& Fennel – octopus - figleaf
cocktail: Tequila – Aperol – Grapefruit – Winter herbs

experience 2

Beef tartare – beetroot – walnut – verbena
& Textures of jerusalem artichoke
cocktail: Amari – Picon – Galliano – bloodorange

experience 3

Catch of the day – potato – horseradish
& Cocobeans – brussel sprout – mussel – parmesan
cocktail: Vermouth – Sherry – citrus – caraway – jasmine

experience 4

Filet de canette – oriental carrot salad
& Buckwheat – red cabage – sesame – egg
cocktail: Sake – Yuzu – lemongrass – capucine

experience 5

Apple – hay – dulce de leche - pecannut
& Mascarpone – dark chocolate - coffee
or Cheese your moment
cocktail: Rum – Falernum – Antica Formula – lime