



## 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 a minimum of 5 dishes for 2 persons )

- Sourdough pizza – cherrytomato – 'Nduja – thyme \* €15
- Lettuce salade – octopus - bloodorange €16
- Bresaola – celeriac – horseradish - hazelnut \* €17
- Jerusalem artichoke – paté – mushroom – sesame \* €16
- Tortellini – ricotta – spinach – nori \* €17
- Mackerel – pumpkin – kale – jalapeno - ponzu €18
- Guinea fowl – parsnip – chermoula – cauliflower \* €19
  
- Bounty; Coconut – dark chocolate – caramel €10
- Panna cotta – honey – passionfruit - mango €9
- Cheese your moment €10

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

## EXPERIENCE / SAM&N

### experience 1

Sourdough pizza – cherrytomato – 'Nduja – thyme  
& Lettuce – octopus – bloodorange  
*cocktail: Sake – Suze – Aloë Vera – lemon*

### experience 2

Celeriac – horseradish – apple – hazelnut – Bresaola  
& Jerusalem artichoke – paté – mushroom – sesame  
*cocktail: : Bourbon – grapefruit – cinnamon – kaffir*

### experience 3

Mackerel – pumpkin – kale – jalapeno – ponzu  
& Panisse – cauliflower – greek yoghurt  
*cocktail: Vermouth – Aquavit – verbena  
fenugreek – chamomille*

### experience 4

Guinea fowl – parsnip – chermoula  
& Tortellini – ricotta – spinach – nori  
*cocktail: Gin – Grand Marnier – Oleo Saccharum – rosemary*

### experience 5

Coconut – dark chocolate – caramel  
& Panna cotta – honey – passionfruit – mango  
or Cheese your moment  
*cocktail: Rum – kumquat – amaro – chili – lime*