



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)

- Maiale Tonnato – sourdough – olives – capers €20
- Squid – broccoli – green beans – sweet tahini €17
- Leek sweet & sour – goat ricotta – raisins €16
- Pumpkin – chilyoghurt – cilantropesto €16
- Zeeuwse Mussels – cherrytomato – cumin €17
- Open ravioli – cauliflower – 'Nduja €17
- Cornchicken – cress – grapefruit – chicory – sumak €19

- Hazelnut – dark chocolate – caramel €10
- Pineapple – banana – coconut €9
- Cheese your moment €10

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

EXPERIENCE / SAM&N

experience 1

Sourdough – capers – olives – sage
& Maiale Tonnato
cocktail: : Gin – Yuzu Sake – watermelon – mint

experience 2

Squid – broccoli – green beans – sweet tahini
& Leek – goat ricotta – raisins
cocktail: Amaro – cucumber – honey – lemon

experience 3

Zeeuwse Mussels – cherrytomato – cumin
& Pumpkin – chilyoghurt – cilantro
cocktail: Tequila – kumquat – grapefruit – ginger

experience 4

Cornchicken – cress – grapefruit – sumak – chicory
& Queenpasta – cauliflower – 'Nduja
cocktail: Calvados – Vermouth – pineapplesage – fenugreek

experience 5

Pineapple – coconut - banana
& Hazelnut – dark chocolate – caramel
or Cheese your moment
cocktail: Japanese Whiskey – passionfruit – vanilla – lime