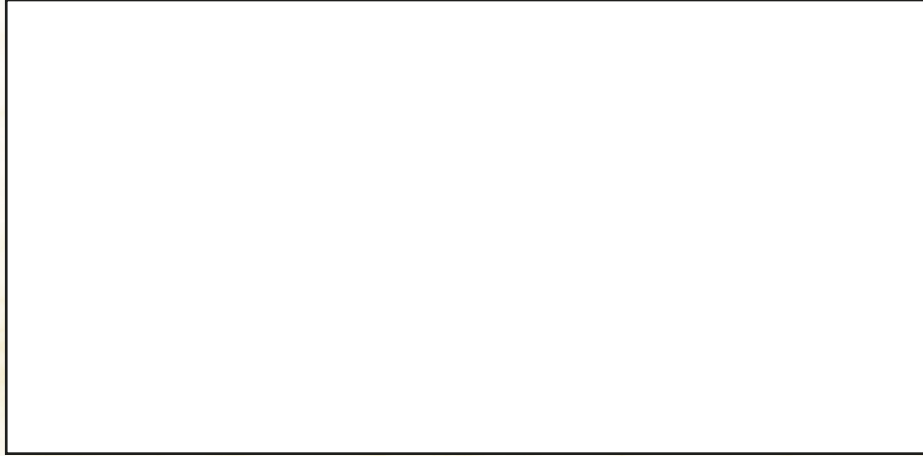




COCKTAILS

Our signature cocktails



Carrot Samba | 14,5

Spicy Carrots, Cachaca, Aperol,
Bergamot Mandarin soda
Fresh & Spicy

Luna Rossa | 15

Vodka, Beetroot, Mandarin Liqueur,
Orange Juice, Mint, Lemon
Earthy & Fruity

Oye Como Va | 16,5

Clarified Pineapple Plantation Ron and
Italicus Bergamot Liqueur, coconut cream
Tropical & Creamy

Furikita | 15,5

Mezcal, Ancho Reyes, Pineapple, Furikake
Spicy, Sweet & Smokey

Yuzu Highball | 14,5

Cucumber Cordial, Gin, Yuzu, Ginger beer,
sake
Light & Fresh



Flower Snap | 13,5

Arette Tequila, Violet, Grapefruit Soda, Rose Spray
Floral & Fresh

Bergamot Noir | 15

Tanqueray Gin, Red Vermouth, Campari,
Chinotto and Bergamot
Bitter & Sweet

Martini goes Bananas | 16

Cold Brew Coffee, Vodka, Di Saronno,
Banana, Kalhua
Sweet & Bold

Old Fashioned Lies | 16,5

Peanut butter washed Bulleit bourbon,
Maple Syrup, Aztec Chocolate Bitter, Angostura
Rich & Nutty

MOCKTAILS

Zen Fizz | 10

Cucumber Cordial, Yuzu, Ginger Beer

Indigo Magic | 11

Blue Spirulina, Coconut Water, Ginger Syrup

Gin Tonic 00 | 11

Alcohol Free Gin & Tonic, Cucumber

Virgin Spritz | 12

Laori n4, Riesling & soda

G&Ts

Tanqueray Gin, dried lime | 11

Ukiyo Gin, fresh mint | 13

Hendricks Gin, cucumber | 14

Monkey 47, Fresh Flowers | 15



Bubbles

Meres | Gl 8,5 Btl 40

Meres Spumante, 100% Bombino Bianco, Italy - Brut -
Fresh & brilliant, lime, green apple

Tiphaine, Nadege | Gl 11 Btl 50

Cabernet Franc, Chenin, France, Rosè - Petillant Naturel -
Fresh & elegant, raspberries and strawberries, light spices notes

Cuvee L'origine" Gimmonnet-Gonet | Gl 15 Btl 75

Blanc de blancs - Chardonnay
Rich & Mineral, ripe apple & brioche

White

Gavi, Guido Matteo | Gl 7,5 Btl 35

Cortese di Gavi, Italy - DOCG -
Extremely Fresh and pleasant, white Fruit and floral

Vine in Flames, Budureasca | Gl 8,5 Btl 42

Chardonnay, Romania - DOC
Deep and intense with a long aftertaste, vanilla, coconut and pineapple

Le Pie Colette, Mouthes Le Bihan | Gl 9 Btl 45

Semillon & Sauvignon, France -Bio dynamic-
Tonic & silky, pear, almond & white fruit

Roero Arneis, Bric Varomaldo | Gl 10 Btl 50

Roero Arneis, Italy, - Fruity mineral note, long persistence Aromas of ripe yellow stone fruit, eucalyptus and honey from the nose

Premium Fume', Budureasca | Gl 11 Btl 55

Chardonnay, Pinot Gris, Sauvignon, Romania - DOC
Round and Complex, Pineapple and ripe pear, smoked oak and hints of vanilla

Red

Pinot Noir, Vine in Flames | Gl 7,5 Btl 35

Pinot Noir, Romania - DOC
Complex and delicate, Strawberries, cherries and light spices

Jazzo del Demonio, Terre del grifo IGP | Gl 8,5 Btl 42

Nero di Troia, Italy, - Smooth and Balanced, black cherries and violet, spicy notes with a long balsamic finish

Violante, Montecappone | Gl 9 Btl 45

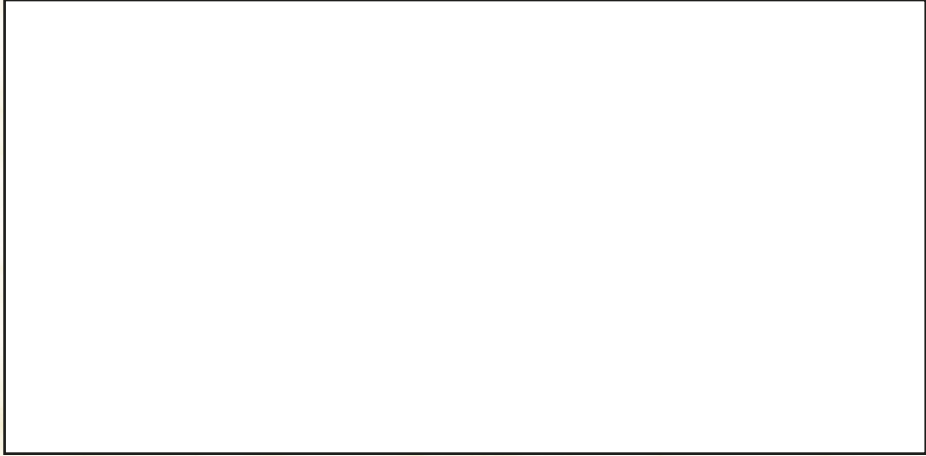
Lacrima, Italy - IGT
Soft and Fragrant, raspberries, white pepper, blackberries

Renaissance, Terre de Cosmoculture | Gl 10 Btl 50

Grenache, Syrah, Carignan, France - Vin Nature- Powerful & rich, spices & dark red fruit

Valpolicella Ripasso, Wild Nature, Fidora | Gl 12 Btl 60

Corvina, Corvinone & Rondinella, Italy - Organic & low intervention - Deep round & very soft, long finish black cherry & plum, vanilla & sweet tobacco



Orange

"Le Combe de Prunier", Domain la Grange d'Ain | Gl's 9,5 Btl 48
Vermentino, Grenache blanc, Viognier, France - Vin Nature - Dry
and round, white flowers, orange and almonds

Sosol x Winestories - Maracaibo | Gl's 10 Btl 50
Maracaibo, Sosol, 100% Ribolla Gialla, Italy - Vin Nature -
Deep & elegant, peach and nuts, long aftertaste

Rosè

Rosè Domain Pinchinat, Cotes de Provence | Gl's 8 Btl 37
Grenache, Syrah, Cinsault, Cabernet Sauvignon, Mourvèdre, Rolle
France - Delicate & fresh, melon, peach & apricot

Alcohol Free Wine

Steinbock Sparkling Riesling, Hofstatter | Gl's 9 Btl 45
Riesling, Germany - complex, mineral and lively
with apple notes

Steinbock Riesling, Hofstatter | Gl's 8,5 Btl 38
Riesling, Germany - Aromatic, fresh and slightly floral
with a balanced acidity

"Breakway Merlot", Bergdolt, Reif & Nett | Gl's 9 Btl 45
Merlot, Germany - Spicy, fruity aroma with
notes of dark berries and red pepper

Dessert Wine

Moscato Giallo, Castel Firmian | Gl's 7,5 Btl 33
Moscato, Italy
Elegant & fresh - Peach, honey & melon

Coteaux du Layon, Chateau Soucherie | Gl's 8,5 Btl 40
Vallée du Layon, France
Light sweet - Citrus & Lychee



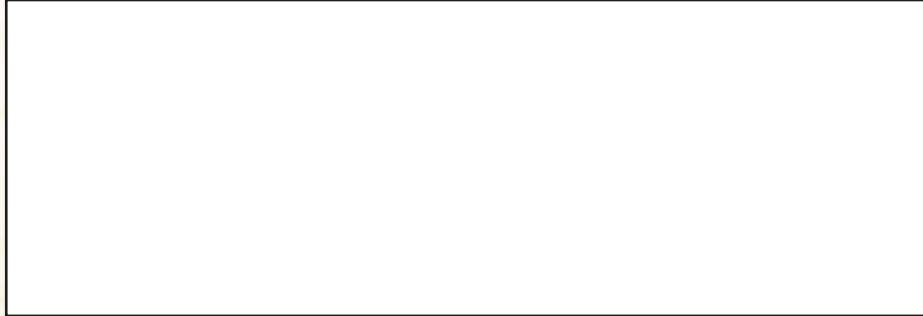
Beers

On tap from Two chef's Brewing:

H-E-A-R-T-H Pils		5% 4
Bon Chef	IPA,	5% 5
White Mamba	Wit beer,	5% 5

On Bottle:

Peroni Nastro Azzurro	Italian lager,	5% 5
Corona	Corn beer,	4,5% 5
Grolsch 00%	Blonde,	0% 3,5
Funky Falcon	IPA,	0,2% 4,5



Tasting Menu at 55,50 (Min 2 ppl)

Our new Sharing Menu is a curated trip through Hearth's world, letting you and your tablemates dip into the best of our regular lineup



STARTERS



Groene curry kokosnoot bloemkool soep met tofu blokjes | 12

Green curry coconut cauliflower soup with tofu cubes



Geroosterde aubergine crème, bulgur, tzatziki, zwarte tahin met boerenkool chips | 15

Roasted eggplant creme, bulgur, tzatziki, black tahin with kale chips



Rijst sushi verrijkt met rode biet, spinazie, artisjokcrème, tuscan peppers-mayonaise en krokante linzen | 14

Beetroot infused rice sushi, spinach, artichoke cream, tuscan peppers mayo, crispy lentils top



Mexicaans geïnspireerde sushi met groene spirulina rijst, avocado, zwarte bonen crème, chipotle mayo, gegaardeerd met sesamzaadjes | 14

Mexican inspired sushi with green spirulina rice, avocado, black beans cream, chipotle mayo, topped with sesame seeds



"Koraal" rode tempura jalapeños geserveerd met een pittige nori saus met peterselie en kappertjes mayo | 16

"Coral" red tempura jalapeños served on a spicy nori sauce with parsley and capers mayo

Geroosterde bloemkool rillette, handgemaakte yoghurt, gefrituurde pita, onze pittige boter met curryblaadjes, komijnzaad, mosterdzaad | 16

Roasted cauliflower rillette, handmade yogurt, Fried pita, our spicy butter infused with curry leaves, cumin seeds, mustard seeds



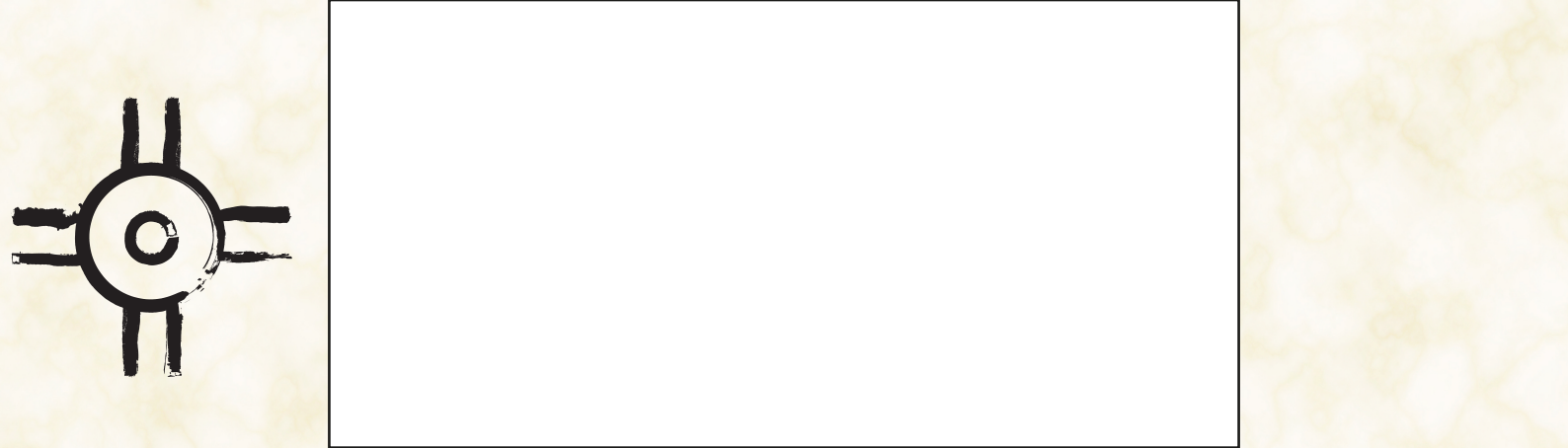
"Rawvioli" van rode biet gevuld met cashew bieslook kaas & gekarameliseerde ui | 15

"Rawvioli" of red beetroot filled with cashew chives cheese and caramelized onions

SNACKS

Spicy Nuts mix | 5
Mixed Olives

Our "Faux Gras" | 10
Served with toasted bread



MAIN COURSES

Broccoli gnocchi, zongedroogde tomaten saus, cashewnoten knoflook kaas, aardappel chips | 20

Broccoli gnocchi, sundried tomatoes sauce, cashews garlic cheese topped with potato chips

Ramen met rode noedels in een nori bouillon, soja en paddenstoelenkaviaar, zeekraal in tempura | 21

Red Noodles Ramen on a nori broth, soy and mushrooms caviar, salicornia in tempura



Amarantkotelet, aubergine groene curry saus, linzenragout, lente ui cashewnoten kaas, basilicum & koriander groene olie | 22

Amaranth cutlet, eggplant green curry sauce, lentils ragout, spring onions cashews cheese, basilicum & coriander green oil



Oesterzwam schelpen geserveerd op rode linzen dal met confit aardappel tomaat kaviaar en gepofte lotus zaadjes | 23

King oyster mushroom scallops served on red lentils dal, potato confit, tomato caviar and puffed lotus seeds



Zwarte houtskool ravioli gevuld met shiitake, teriyaki saus, wasabi crisp & sesame | 24

Black charcoal ravioli filled with shiitake mushrooms, teriyaki sauce, wasabi crisp & sesame



DESSERTS



Aardbei en Amandel Crumble Tart met Mandarijn caviar en Creme | 12

Strawberry and Almond Crumble, Mandarin Curd & Caviar



Semifreddo met zwarte sesam, walnoten en dadels, bramencoullis, pure chocolade | 13

Black sesame semifreddo, walnuts and dates base, blackberry coulis, dark chocolate

Tahin kokos chocolade cake, pistache ricotta, kokoswater kaviaar | 12

Tahini coconut chocolate sponge, pistacho ricotta, coconut water caviar



Mixed Sla van de week
Mixed salad of the week

| 9

SOFT DRINKS

- Made Blue Foundation** Purified still water 700ml | 5
Made Blue Foundation Purified sparkling water 700ml | 5
Yugen Kombucha Pineapple and chili | 5
Yugen Kombucha Ginger and lemon | 5
Fritz Kola | 4
Fritz Kola, zero sugar | 4
Big Tom Pure tomato juice | 5
Schulp Organic apple juice | 5
Three cents Bergamot & mandarin soda | 5
Three cents Pink grapefruit soda | 5
Three cents Ginger beer | 5
Three cents Tonic water | 5

HOMEMADE SOFT DRINKS

- Our Lemonade** Fresh lemon & pomegranate syrup | 5
Detox Lemonade Fresh lemon, "Curcumama" organic turmeric & ginger syrup | 6,5
Homemade Ice Tea "white wonder" white tea & homemade syrup | 5

COFFEE

Kalahari organic coffee

- Americano** | 3,5
Espresso | 3,5
Espresso macchiato | 4
Double espresso | 5
Flat white | 5,5
Cappuccino | 5
Latte macchiato | 4,5
Organic matcha latte | 5,5
Chai latte | 5,5
Golden turmeric latte | 5,5

TEA

- Green Power** | 5
Green "Gunpowder" with spirulina, lemongrass, matcha, guarana and mate
Japan Sencha | 5
Green tea pure mild and soft
Lemon chai | 5
Cardamon, lemongrass, coco, ginger, cloves
Amsterdam Blend | 5
Black Tea, cinnamon, cloves, vanilla
White wonder | 5
White tea, berries, goji, roses
Fresh Mint tea | 4
Fresh Ginger tea | 4