

# COCKTAILS

Our signature cocktails



## Camparita | 14

Tequila, Campari, Agave, Sage, Lime Juice  
Sweet & Sour

## Luna Rossa | 15

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

## Oye Como Va | 16,5

Clarified Pineapple and Coconut Ron,  
Bergamot Liqueur, Lime, Coconut Cream  
Tropical & Creamy

## Caffè Negroni | 14

Gin, Coffee Beans Infused Campari,  
Red Vermouth  
Bittersweet & Strong

## Ume Aperitivo | 15

Blossom Gin, Umeshu, Cocchi Americano,  
Fino Sherry, Oolong infusion  
Light & Umami



## Alux Sour | 15,5

Mezcal, Ancho Reyes Verde, Matcha Syrup,  
Lime Juice  
Smoky & Earthy

## Yuzu Paloma | 14

Tequila, Yuzu, Agave, Lime Juice, Grapefruit Soda  
Fresh & Citrusy

## Three of Hearts | 16,5

Gin, Luxardo Maraschino, Suze, Cherry Bitters,  
Cocchi Americano, Grapefruit Bitters  
Botanical, Strong & Sweet

## Bandera Roja | 15

Mezcal, Bell Pepper Cordial, Habanero Bitters,  
Bitter Lemon Soda  
Sweet & Sour  
-Also available Zero-

## Old Fashioned Lies | 16,5

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

# MOCKTAILS

## Young Yuzu | 11

Cucumber Cordial, Yuzu, Sparkling Riesling

## Indigo Magic | 11

Blue Spirulina, Coconut Water, Ginger Syrup

## Gin Tonic 00 | 11

Tanqueray Gin & Tonic, Cucumber

## Virgin Spritz | 12

Laori n4, Riesling & soda

# G&Ts

Tanqueray Gin, dried lime | 11

Hendricks Gin, cucumber | 14

Monkey 47, Fresh Flowers | 15

Ukiyo Gin, Fresh mint | 16

## Bubbles

### **Meres** | Gls 8,5 Btl 40

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

### **Tiphaine, Nadege** | Gls 11 Btl 50

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

### **Cuvee L'origine" Gimonnet-Gonet** | Gls 15 Btl 75

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

## White

### **Gavi, Guido Matteo** | Gls 7,5 Btl 35

Cortese di Gavi, Italy - DOCG -  
Extremely fresh and pleasant, white fruit and floral

### **Vine in Flames, Budureasca** | Gls 8,5 Btl 42

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

### **Le Pie Colette, Mouthes Le Bihan** | Gls 9 Btl 45

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

### **Roero Arneis, Bric Varomaldo** | Gls 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** | Gls 11 Btl 55

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

## Red

### **Pinot Noir, Vine in Flames** | Gls 7,5 Btl 35

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

### **Jazzo del Demonio, Terre del grifo IGP** | Gls 8,5 Btl 42

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

### **Violante, Montecappone** | Gls 9 Btl 45

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

### **Renaissance, Terre de Cosmoculture** | Gls 10 Btl 50

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

### **Valpolicella Ripasso, Wild Nature, Fidora** | Gls 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 | Gls 9,5 Btl 48  
Vermentino, Grenache blanc, Viognier, France - Vin Nature - Dry  
and round, white flowers, orange and almonds

**Sosol x Winestories - Maracaibo** | Gls 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 | Gls 8 Btl 37

Grenache, Syrah, Cinsault, Cabernet Sauvignon, Mourvèdre, Rolle  
France - Delicate & fresh, melon, peach & apricot

## Alcohol Free Wine

Steinbock Sparkling Riesling, Hofstatter | Gls 9 Btl 45

Riesling, Germany - complex, mineral and lively  
with apple notes

Steinbock Riesling, Hofstatter | Gls 8,5 Btl 38

Riesling, Germany - Aromatic, fresh and slightly floral  
with a balanced acidity

"Breakway Merlot", Bergdolt, Reif & Nett | Gls 9 Btl 45

Merlot, Germany - Spicy, fruity aroma with  
notes of dark berries and red pepper

## Dessert Wine

**Auslese, Tschida** | Gls 8 Btl 40

Welschriesling, Chardonnay en Gruner Veltliner  
Juicy and silky, lavender and honey with hints of honeydew melon and citrus

**Visciole, Montecappone** | Gls 11 Btl 55

Montepulciano, "Visciole" Cherries, Italy - Pleasantly intense and Sensual  
Red berries, hints of peach and ripe pear

## 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



# STARTERS



**Groene curry kokosnoot bloemkool soep, toFu blokjes | 12**  
Green curry coconut cauliflower soup, toFu cubes



**Geroosterde aubergine crème, bulgur, tzatziki, zwarte tahin, boerenkool chips | 15**  
Roasted eggplant creme, bulgur, tzatziki, black tahin, kale chips



**Rode biet rijst sushi, spinazie, artisjokcrème, tuscan peppers-mayonaise en krokante linzen | 14**  
Beetroot rice sushi, spinach, artichoke cream, tuscan peppers mayo, crispy lentils top



**"Mexicaans sushi" groene spirulina rijst, avocado, zwarte bonen crème, chipotle mayo, sesamzaadjes | 14**  
"Mexican sushi" green spirulina rice, avocado, black beans cream, chipotle mayo, sesame seeds



**"Koraal" rode tempura jalapeños, pittige nori saus, peterselie en kappertjes mayo | 16**  
"Coral" red tempura jalapeños, spicy nori sauce, parsley and capers mayo



**Geroosterde bloemkool rillette, yoghurt, gefrituurde pita, onze pittige boter curryblaadjes, komijnzaad, mosterdzaad | 16**  
Roasted cauliflower rillette, yogurt, Fried pita, our spicy butter, curry leaves, cumin seeds, mustard seeds



**"Rawvioli" van rode biet, cashew bieslook kaas, gekarameliseerde ui | 15**  
"Rawvioli" of red beetroot, cashew chives cheese, caramelized onions



**Tasting Menu at 55,50 pp (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



## MAIN COURSES

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

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

**Blauwe spirulina tagliolini, basilicum kokos cashewpesto, saffraangel | 22**

Blue Spirulina Tagliolini, basil coconut cashew pesto, saffron gel



**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



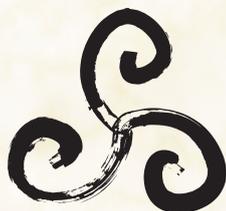
**Oesterzwam schelpen, rode linzen dal, confit aardappel, tomaat kaviaar, gepofte lotus zaadjes | 23**

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



**Zwarte houtskool ravioli, shiitake, teriyaki saus, Furikake | 24**

Black charcoal ravioli, shiitake mushrooms, teriyaki, Furikake



## DESSERTS



**Aardbei Amandel Crumble Tart, Mandarijn Creme, Aardbei Kaviaar | 12**

Strawberry Almond Crumble, Mandarin Curd, Strawberry caviar



**Zwarte sesam semifreddo, walnoten dadels, bramencoulis, pure chocolade | 13**

Black sesame semifreddo, Walnuts 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