

COCKTAILS

Our signature cocktails



Basil Swing | 14

Tanqueray gin, limoncello, basil & blueberry syrup

Ambrosia | 14

Irish whiskey, homemade red wine n almond syrup, vegan foamer and lemon juice

Flower Drop | 13

Tequila, lime, grapefruit soda, citrus salt, rose liquor

Yuzu Martini | 14

Soju, Ketel one vodka and Yuzu

PearFect Manhattan | 15

Mezcal, Del professore sweet vermouth, Dolin dry vermouth & home made Pear syrup



Pomegranate Mezcalita | 14

Mezcal, homemade pomegranate syrup, mandarin, lime & agave syrup

Alux Sour | 14

Mezcal, Ancho Liqueur, organic matcha, lime juice

Our Negroni | 15

Campari, lemon infused gin, del professore vermouth & Laphroaig whiskey

Mocha Martini | 14

Our Espresso Martini twist with Plantation dark rum, vegan dark chocolate liqueur, simple syrup and espresso

MOCKTAILS

Cocochilly | 10

Organic coconut water, chili, yuzu & mint

Pineapple Punch | 9

Pineapple juice, lime, grenadine & almond syrup

Gin Tonic 00 | 9

Seedlip & Tonic, cucumber

Virgin Spritz | 12

Laori n4, Riesling & soda

G&Ts

Tanqueray Gin, dried lime | 10

Bloom Gin, fresh mint | 12

Hendricks Gin, cucumber | 14

Monkey 47, fresh flowers | 15

Bubbles

Prosecco DOCG '84 | Gls 8 Btl 32

100% Glera, Italy - Brut -
Fruity & aromatic, golden apple, acacia flower

Integro, Chiusa Grande | Gls 11 Btl 50

Chardonnay, Italy - Petillant Naturel -
Fine and intense, pleasantly fruity, crispy with notes of bread crust

Champagne Chavost | Gls 15 Btl 75

Cuvee Chardonnay, Meunier & Pinot Noir, France - Brut Nature -
Rich and pleasant, apricot and roasted almonds

White

Gavi, Guido Matteo | Gls 7,5 Btl 32

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

Riesling Trocken, Brüder Becker, | Gls 8,5 Btl 40

100% Riesling, Germany, - Bio dynamic- Mineral, fresh-sour
Freshly mown grass, green apple, lime zest, slightly floral, beautiful acidity

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 55

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

Cailoux Blanc, Domaine de Jumeaux | Btl 60

Chardonnay & Chenin, France - Vin Nature-
Full body & structured, oak & almond

Red

Casa Los Frailes, Monastrell | Gls 7 Btl 30

100% Monastrell, Spain - Bio dynamic - Fresh, round & juicy, herbs, cherries & hint balsamic

Nero di Troia, Terre del grifo IGP | Gls 8,5 Btl 37

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

Tempranillo, Ingenium | Gls 9 Btl 48

Tempranillo, Spain - Vin Nature - Deep and intense, licorice & blackberries

Renaissance, Terre de Cosmoculture | Gls 9,5 Btl 50

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

Valpolicella Ripasso, Wild Nature, Fidora | Btl 55

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

Orange

“Veneto Bianco”, Wild Nature | GlS 9 Btl 45

Chardonnay, Pinot Grigio, Italy - Vin Nature - Rich and expressive, aromas of honey and white flowers, notes of ripe pear, lychee and peach

“Le Combe de Prunier”, Domain la Grange d'Ain | GlS 9 Btl 45

Vermentino, Grenache blanc, Viognier, France - Vin Nature - Dry and round, white flowers, orange and almonds

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 Riesling Zero, Hofstätter | GlS 8 Btl 34

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

Steinbock Sparkling Riesling, Hofstätter | GlS 8,5 Btl 38

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

Dessert Wine

Moscato Giallo, Castel Firmian | GlS 7,5 Btl 30

Moscato, Italy
Elegant & fresh - Peach, honey & melon

Coteaux du Layon, Chateau Soucherie | GlS 8,5 Btl 40

Vallée du Layon, France
Light sweet - Citrus & Lychee

Beers

On tap from Two chef's Brewing:

Holy Gunter	Lager,	5% 4
Bon Chef	IPA,	5% 5
White Mamba	Wit beer,	5% 5
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



SOUPS

SNACKS



Groene curry kokosnoot bloemkool creme met toFu blokjes | 12

Green curry coconut cauliflower cream with toFu cubes

Spicy Nuts mix | 5 **Mixed Olives | 5**



Geroosterd prei en aardappel Veloutè met gekarameliseerde saffran ui | 12

Roasted leek and potatoes Veloutè topped with caramelized saffron leek

Toasted bread with Aioli & Mixed Olives | 7

Add croutons | 2



STARTERS



"Faux Gras" van paddenstoelen, linzen, walnoten, kruiden en cognac, geserveerd met geroosterd brood | 12

"Faux Gras" of button mushrooms, lentils, walnuts, herbs and cognac, served with toasted bread



"Koraal" rode tempura jalapeños geserveerd met een pittige nori saus met peterselie en kappertjes mayo | 15

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



"Rawviolet" van rode biet gevuld met cashew bieslook kaas & gekarameliseerde ui | 14

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

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

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



Rode quinoa sushi met witte toFu, shiitake en sriracha mayonaise | 14

Red quinoa sushi with white toFu, topped with shiitake sriracha mayo



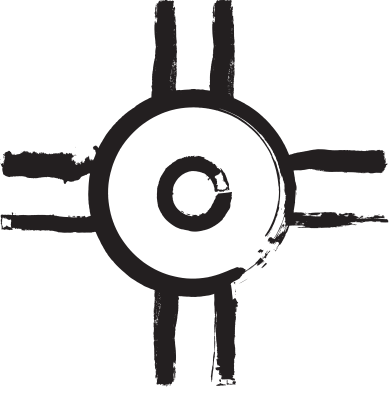
Mexicaans geïnspireerde sushi met groene spirulina rijst, avocado, zwarte bonen crème, chipotle mayo, gearneerd met sesamzaadjes | 14

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



Tartare van bloemkool gemarineerd zoals ceviche met guacamole, jalapeño mayo, croutons & schuim van blauwe spirulina, limoen | 15

Cauliflower tartare marinated ceviche style with guacamole, jalapeño mayo, croutons & blue spirulina lime foam



MAIN COURSES

Broccoli gnocchi, zongedroogde tomaten saus, cashewnoten knoflook kaas, aardappel chips | 18

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



Boekweit linzen gnocchi met hazelnoot tomaten-ragout tijm ricotta en gefrituurde salie blaadjes | 22

Buckwheat lentil gnocchi, hazelnut tomato ragout, thyme ricotta and fried sage leaves



Oesterzwam schelpen geserveerd op rode linzen dal, gepofte lotus zaadjes | 22

King oyster mushroom scallops served on red lentils dal, puffed lotus seeds



Zwarte charcoal ravioli gevuld met shiitake, teriyaki saus, wasabi crisp & sesame | 23

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

"Kind of blue" Blauwe spirulina tagliolini met amandel en citroen saus, paprika en cashew kaas | 23

"Kind of blue" Spirulina tagliolini with almond and lemon sauce, bell peppers and cashew cheese



DESSERTS

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

Strawberry and Almond Crumble, Mandarin Curd & Caviar



Matcha SemiFreddo, Dadels en Walnoten, white chocolade & Framboos coulis | 12

Walnuts & Dates base, matcha semiFreddo, white chocolate & raspberries coulis



Crougette pure chocolade pinda brownie geserveerd met pittige sinaasappelslagroom | 12

Zucchini chocolate peanut brownie serve with spicy orange whipped cream

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

Homemade Lemonade Fresh lemon & rhubarb syrup | 4,5

Homemade Exotic Ice Tea Organic ice tea & homemade syrup | 4,5

Walden Ice Tea Organic ice tea peach & jasmine | 4

Fritz Kola | 3,5

Fritz Kola, zero sugar | 3,5

Amsterdam Fris Drankje, Chili & passion Fruit soda | 4

Three cents Ginger beer | 4

Three cents Pink grapefruit soda | 4

Big Tom Pure tomato juice | 4

COFFEE

Kalahari organic coffee

Americano | 2,75

Espresso | 2,5

Espresso macchiato | 3

Double espresso | 4

Flat white | 4,5

Cappuccino | 3,5

Latte macchiato | 4

Organic matcha latte | 4,5

Chai latte | 4,5

Golden turmeric latte | 4,5

TEA

Green Energy | 5

Green tea, ginseng, passion pit

Lemon chai | 5

Cardamon, lemongrass, coco, ginger, cloves

Amsterdam Blend | 5

Black Tea, cinnamon, cloves, vanilla

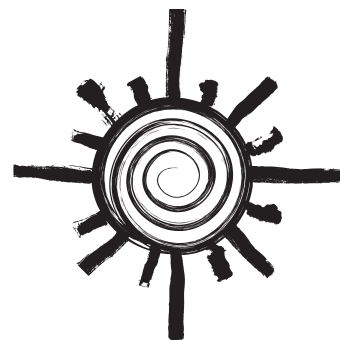
White wonder | 5

White tea, berries, goji, roses

Fresh Mint tea | 4

Fresh Ginger tea | 4

SPIRITS



Aperitif

Aperol	6,5
Campari	7
Dolin	7
Punt e Mes'	7
Del Professore	7,5

Gin

Tanqueray	7
Tanqueray n'10	10
Bloom	9
Hendrick's	11
Monkey 47	12

Whisky

Jameson	6
Bullit Rye	8
Maker's Mark	8
Bowmore 12y	12
Nikka Days	12
Arran 10y	12
Laphroaig 10y	12
Tallisker 10y	12
Oban Little Bay	13

Vodka

Partisan	6
Ketel One	7
Ciroc	10

Tequila & Mezcal

Mezcal Nuestra soledad Ejutia	7
Tequila Arette blanco	7
Tequila Ocho blanco	8
Tequila Don Julio reposado	10
Tequila Don Julio Añejo	10
Mezcal Derrumbes n3 San Luis	10
Mezcal Illegal reposado	10
Del Maguey VIDA Clásico	10

Rum

Plantation 3 stars	6
Plantation Original Dark	7
Plantation Pineapple	7
Plantation coconut	7
Diplomatico Reserva Exclusiva	10
Diplomatic n1 Batch Kettle Rum	12
Diplomatico n2 Barbet Rum	12
Cane Rock Jamaican Rum	12

Digestive

Limoncello	6
Amaro Unimaffissu	6
Sambuca	7
Amaretto Disaronno	7
Grappa	8
Cognac Jean Luc Pasquet	8