
COCKTAILS

Our signature cocktails



Golden Hour | 14

Fennel infused gin, homemade rhubarb syrup, yellow chartreuse, lemon juice

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



Blue Wave Margarita | 14

Coconut oil Fatwashed Tequila, blue curaçao and coconut syrup, lime juice

Alux Sour | 14

Mezcal, Ancho Liquor, organic matcha and lime juice

Our Negroni | 15

Lemon inFused gin, Campari, Del professore vermouth, & Laphroaigh whiskey

Mocha Martini | 14

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

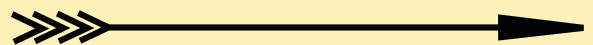
MOCKTAILS

Rhubarb Fizz | 10

Seedlip gin, Everleaf, lemon juice & homemade rhubarb syrup

Pineapple Punch | 9

Pineapple juice, lime, rhubarb & almond syrup



G&Ts

Tanqueray Gin, dried lime | 10

Bloom Gin, fresh mint | 12

Hendricks Gin, cucumber | 14

WINES

Bubbles

Prosecco DOCG '84 | Gls 8 Btl 32
100% Glera, Italy - Brut
Fruity & aromatic, golden apple, acacia flower

Leclerc Briant Champagne | Gls 15 Btl 75
Réserve Brut Bio 2019
Cuvée Chardonnay, Meunier & Pinot Noir, France -Bio-Dynamic-
Rich and elegant, mandarin, apricot & green apple

White

Pinot Grigio Delle Venezie, Campi | Gls 7 Btl 30
Pinot Grigio, Italy - Dry & harmonious, pear & acacia flower

Munir, Valdibella | Gls 8,5 Btl 37
Cataratto, Italy -Vin Nature- Aromatic, spicy & slightly creamy,
ripe white peach, blossoms & citruses

Le Pie Colette, Mouthes Le Bihan | Gls 9 Btl 45
Semillion & Sauvignon, France -Bio-Dynamic- Tonic & silky,
pear, almond & white fruit

Vermentino di Gallura DOCG, Cumitasana | Gls 9,5 Btl 52
100% Vermentino, Italy - Harmonious and aromatic, lemon, thyme,
sage and exotic fruits

Cailloux Blanc, Domaine de Jumeaux | Btl 57
Chardonnay & Chenin, France - Vin Nature- Full body &
structured, oak & almond

Red

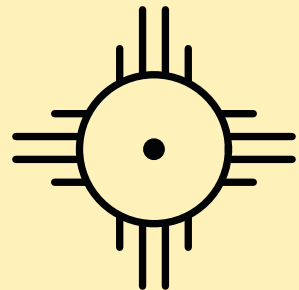
Casa Los Frailes, Monastrell | Gls 7 Btl 30
100% Monastrell, Spain - Bio dynamic - Fresh, round & juicy, herbs, cherries & hint balsamic

Tete Red, Les Tetes | Gls 8,5 Btl 37
Cabernet Franc, Grolleau de Loire, Merlot, France -Vin Nature-
Light & delicate, summery red fruits & grass

Chianti Classico DOCG, Casa del Vento | Gls 9 Btl 48
100% Sangiovese, Italy - Round and Spicy, Black Berries, Vanilla and Light wood

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



WINES

Orange

Veneto Bianco, Wild Nature, | Gl's 8,5 Btl 42

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

"Sulle Buccè" Valdibella | Gl's 9 Btl 45

100% Grillo, Italy - Vin Nature - Fresh, aromatic & slightly smoky, intense flower & citrus notes, aromatic herbs

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

Dessert Wine

Moscato Giallo, Castel Firmian | Gl's 7,5 Btl 30

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

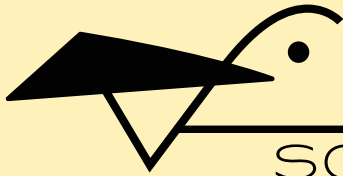
Coteaux du Layon, Chateau Soucherie | Gl's 8,5 Btl 40

Vallée du Layon, France
Light sweet - Citrus & Lychee

Beers

On tap from Two chef's Brewing:

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

Groene curry kokosnoot bloemkool creme met toFu blokjes | 12

Green curry coconut cauliflower cream with toFu cubes



Velouté van kikkererwten en tomaten geserveerd met knapperige oregano | 11

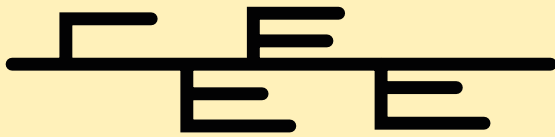
Chickpeas and tomatoes velouté served with crispy oregano



Add croutons | 2

SNACKS

- Spicy Nuts mix | 4
- Mixed Olives | 4
- Bread & Mixed Olives with Aioli Dip | 6



STARTERS

"Faux Gras" van paddenstoelen, linzen, walnoten, kruiden en cognac, geserveerd met geroosterd brood | 9

"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 | 13

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



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

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



Syrisch geïnspireerde sushi met rode quinoa, gemarineerde aubergine, pickled augurk en gerookte toFu, gegarneerd met gerookte paprika aioli | 14

Syrian inspired sushi with red quinoa, marinated eggplant, pickled cucumber and smoked toFu, topped with smoked paprika aioli



Mexicaans geïnspireerde sushi met groene spirulina rijst, avocado, zwarte bonen crème, chipotle mayo, gegarneerd 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 | 16

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

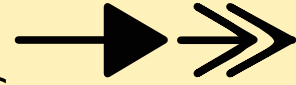


Zucchini boot salade met gemarineerde spelt, tomaten, chiodgia biet, radijs en huisgemaakte guacamole | 16

Zucchini boat salad with marinated spelt, tomatoes, Chioggia beet, radish & homemade guacamole



MAIN COURSES



"Falafel Waffle" met spinazie, guacamole & aioli | 17,5

"Falafel Waffle" served with spinach, guacamole & aioli



Broccoli gnocchi, zongedroogde tomaten saus, cashewnoten knoflook kaas, aardappel chips | 19

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

Aubergine rice flour gnocchi over Sichuan cannellini bonen en tomatensaus, bosui cashewkaas, lotus chips | 21

Aubergine gnocchi with Sichuan cannellini beans and tomato sauce, spring onions, cashew cheese & lotus chips



Zwarte charcoal ravioli gevuld met shiitake, teriyaki saus, wasabi crisp & sesame | 22

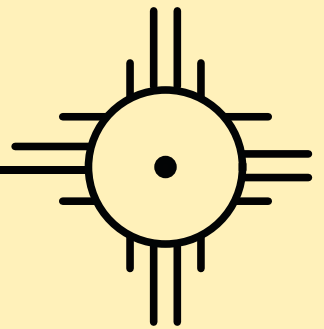
Black charcoal ravioli filled with shiitake mushrooms, teriyaki sauce, wasabi crisp & sesame



"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



Lemon curd, sablé & blauwe bessen | 9

Lemon curd, sablé, blueberries

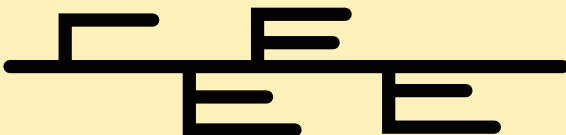
Courgette pure chocolade pinda brownie geserveerd met pittige sinaasappelslagroom | 12

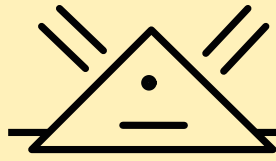
Zucchini chocolate peanut brownie served with spicy orange whipped cream



Kokos SemiFreddo, Dadels en Walnoten, pure chocolade & aardbeien | 11

Walnuts & Dates base, coconut milk semifreddo, dark chocolate & strawberries





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

TEA

Kalahari organic coffee
'Coffee with a conscience'

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

Green Energy | 4,5

Green tea, ginseng, passion pit

Lemon chai | 4,5

Cardamon, lemongrass, coco, ginger, cloves

Yoga Spirit | 4,5

Green n white tea, anis, cardamom, turmeric

White wonder | 4,5

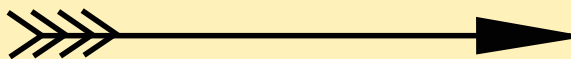
White tea, berries, goji, roses

Fresh Mint tea | 3,5

Fresh Ginger tea | 3,5

APERITIF

Aperol	6,5
Campari	7
Vermouth Dolin	7
Vermouth Punt e Mes'	7
Vermouth del professore'	7,5



VODKA

Partisan	6
Ketel One	7
Ciroc	10



WHISKY

Jameson	6
Bullit Rye	8
Bullit Borboun	8
Bowmore 12y	12
Nikka Days	12
Arran 10y	12
Laphroaig 10y	12
Talisker 10y	12
Oban Little Bay	13

GIN

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

RUM

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

DIGESTIVE

Limoncello Quaglia	6
Amaro Unnimaffissu	6
Sambuca Isola Bella	7
Amaretto Disaronno	7
Grappa Barolo Quaglia	8
Cognac Jean Luc Pasquet	10



TEQUILA & MEZCAL

Mezcal Nuestra Soledad Ejutla	7
Tequila Arette blanco	7
Tequila Ocho blanco	8
Tequila Don Julio reposado	10
Tequila Don Julio Anejo	10
Mezcal Derrumbes n3 San Luis	10
Mezcal Illegal reposado	10
Del Maguey VIDA Clásico	12