

e n g l i s h M E N U

snacks

oyster with mignonette 2 / 4 / 6	7 / 14 / 21
bread with whipped black garlic butter (v)	5.5
plate with 2 / 4 / 6 / 8 cheeses, pan carasau and apple-pear syrup (v)	8 / 16 / 24 / 32
CPT platter: oysters (2), dried ham, tallegio cheese, bread + butter, olives	16

dishes

Jerusalem artichoke with Vacherin Mont d'Or from the oven, chicory and La Ratte potato chips	11
pierogi	
filled with feta, pumpkin & harissa (v)	10
filled with mushrooms & potatoes (v)	10
sweet potato with eel, dashi and purple radishes	11

cauliflower with piccalilli, almond creme and pickles (v)	11
+ add on: lardo	+ 3
weever fish with mussels, parsley-root cream and buttermilk-tarragon foam	15
creamed corn with celeriac, fried chanterelles and sorrel (v)	13
veal picanha (tailpiece) with XO, salsify, puffed white beetroot and lime leaf oil	15

dessert

beurre noisette ice cream with toasted brioche, fig confiture and hazelnut crumble	8
pure chocolate ganache with crushed blackberries and frozen Lazuli (blue cheese)	10
espresso martini	11
plate with 2 / 4 / 6 / 8 cheeses, pan carasau and apple-pear syrup (v)	8 / 16 / 24 / 32

+

do you have an allergy or dietary requirement?
let us know!

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we serve spring water (still or sparkling) from
EcoTap for the whole evening for €3 p.p.

OUR SUPPLIERS

Buitengewone Varkens

Buitengewone Varkens operates a small farm at the city development project 'Noordoogst' in Amsterdam Noord. The animals they are farming get lots of room to grow and play and enjoy attention, love and care from a team of dedicated volunteer farmers.

De Kaaskamer van Amsterdam

The Kaaskamer (Dutch for 'Cheese Room') is a specialty cheese shop located in the Negen Straatjes in the Amsterdam Jordaan area. They import their cheeses from small cheese makers in the Netherlands and abroad.

Lindenhoff

Lindenhoff is a family-owned business that has great experience in farming in a way that not only produces high-quality products but that also treats the animals and the planet with respect and care.

Brouwerij Homeland

Located on the grounds of the Marineterrein in the East of Amsterdam, Homeland is an urban brewery that is driven by a desire to make adventurous and delicious beers while working as circular and sustainably as possible.

EcoTapwater

The spring and sparkling water we serve you throughout the night comes from our EcoTapwater system. By using that instead of serving you bottled water, we managed to reduce our glass waste and are also saving lots of CO2 for transport, bottling etc. A part of the revenue is also donated to charity.

Wilder Land

Provides us with a big range of delicious teas which are made from indigenous herbs and weeds from in and around Amsterdam. Growing these plants increases biodiversity helps to restore bee, bird and bug populations living on the pastures.

Our Wines

For us, a great wine is not only delicious but is also produced in a way that does not cause harm to the planet, or the people that make it. We therefore select our wines from importers that share these values and who work closely with the wine growers & makers:

Angolo Vinoso
Chabrol
Troppo Giovane
Wine Stories
Zuiver Wijnen