

Dutch oysters with pickled kohlrabi, cucumber and dill 2 / 4 / 6	8 / 16 / 24	labneh, salted lemon and nasturtium (v)	
bread with whipped black garlic butter (v)	5.5	wild zander with fresh green peas, wild spinach, beans and a sauce of yeast	garden 19
plate with 2 / 4 / 6 / 8 cheeses, compote and pan carasau (v) $$	8 / 16 / 24 / 32	leg of lamb with savooi cabbage and lamb broth	18
coppa from Buitengewone Varkens (A'dam Noord)	9.5		
tartlet with a foam of goat cheese, green asparagus and spicy peanuts (v)	9.5		
radishes, pickled cucumbers and yellow beets with a white bean hummus	8	bordje met 2 / 4 / 6 / 8 kazen, pan carasau en compote (v)	8 / 16 / 24 / 32
		chocolate mousse with maldon salt & olive oil	8.5
		blood orange cake with rosemary ice-cream	9.5
Bacon from Zealand with chipirones	12	espresso martini	13
roasted celeriac with shallot cream and chimichurr:	ie (v) 10		
roasted leeks with a sauce of fiore oudwijker and sourdough crumble	11		
mackerel with tjollo tjollo	14		+
asparagus with a sauce of riesling, salted veggies and grapes (\boldsymbol{v})	15	do you have an allergy or other die	etary requirement? let us know!

zucchini from the BBQ with zucchini flour tempura,

18