

STARTER

OYSTER 4.5 p.p.
fine de claire • mignonette

MARINATED PEAR (vgn. optional) 13
jamon • fig • pistacchio • chilli oil

ROASTED SHALLOT v.(vgn. optional) 12
potato mousseline • mushroom jus •
breadcrumbs

'BLACK TIGER' PRAWNS 14
3 shrimps from the charcoal BBQ •
beurre noisette • orange • chives •
sourdough

STEAK TARTAAR 14
egg yolk cream • cress • brioche toast

HOUSE SMOKED SALMON 14
red chicory • pickled vennel •
dill • crostini

MAIN

BADHUIS SPECIAL 17.5
weekly changing dish by the chef

MUSHROOM PIE vgn. 18
leek • mushroom jus • chutney

RAVIOLI v. 20
red beet • feta • pumpkin seeds • rocket

SEA BASS FILLET 24
smoked potato • fresh dill •
piccata sauce

SALAD & SOUP

ROASTED TOMATO SOUP v. 9
(vgn. optional)
crostini • chimichurri • parmesan

RADICCHIO SALAD vgn. 16
roasted and crispy chickpeas •
garden herbs • sprouted vegetables •
red chicory • vinaigrette

CAESAR 19
chicken thigh • romaine lettuce • anchovies •
parmesan • poached egg

DESSERT

SOFT SERVE v. 7
• seasalt-caramel & sugared peanuts
• ginger crumble & fresh grapefruit
• amarena cherries & pistacchio

GRAPEFRUIT POSSET v. 9
ginger crumble • fresh grapefruit

CRÈME BRÛLÉE v. 9
apricot • lavender • vanilla ice cream •
smoked salt

FLATBREAD

'LOADED' OLIVE OIL v. 7
olive • parsley • parmesan •
sundried tomato

MUSHROOMS v. 11
bleu d'auvergne • rocket

ANCHOVY 11
tomato • basil

FENNEL SAUSAGE 11
chimichurri • comté

SIDES

ROASTED CHICKEN LEG 22
smoked bell pepper • cassoulet • roasted
shallot • crispy garlic

STEAK 25
top round steak • potato mousseline •
oxheart cabbage • chili crunch • jus

SEA BREAM for 2 persons 29 p.p.
butterfly baked • beurre blanc •
side salad • French fries

SIDE SALAD vgn. 6
butterhead lettuce • rocket • garden
herbs • chickpeas • vinaigrette

FLAT BEANS FROM
THE GRILL vgn. 6
maldon salt • herb oil

ROASTED OXHEART CABBAGE v. 8
beurre noisette • chives

ROASTED CARROTS v. 7
feta cream • dill

FRENCH FRIES v. 6
with mayonnaise

Allergies? Let us know!
v. = vegetarian vgn. = vegan