

STARTER

OYSTER 4.5 p.p.
fine de claire • mignonette

TOMATO TARTARE vgn. 12
kohlraabi • pistachio • homemade seed
cracker • dill vinaigrette

SMOKED OYSTER MUSHROOM vgn. 12
za'atar hummus • red chicory • pickled
red onion • crispy chickpea

CHIPIRONES A LA PLANCHA 14
garlic • parsley • piment d'espelette •
sourdough from 'Kometen Brood'

STEAK TARTARE 14
egg yolk creme • cress •
chili crunch • toast

FRICANDEAU OF VEAL 14
toasted brioche • mustard dressing •
fennel salad • smoked almond •
fresh herbs

AGUACHILE OF COD 14
cucumber • rawit pepper • radish •
fried dutch shrimp

MAIN

BADHUIS SPECIAL 17.5
Weekly changing dish from the chef

SUMMER VEGETABLE PIE vgn. 18
green asparagus • courgette • spinach •
apple chutney • carrot gravy

RISOTTO v. 19
garden peas • lime • sprouted vegetables
• poached egg

SALMON FILLET 23
kohlraabi • tomato salad • white beans •
dill vinaigrette

GRILLED CHICKEN LEG 21
cauliflower puree • carrots •
fresh herbs • gravy

ENTRECÔTE 25
chimichurri • pickled red onion •
roasted baby potatoes • gravy

COD FILLET for 2 persons 27 p.p.
hollandaise • chives • fresh salad •
French fries

DESSERT

SOFT SERVE v. 7
• seasalt-caramel & sugared peanuts
• orange & crumble
• blueberries & granola crumble
• conference pear & cacao nibs

CITRONFROMAGE v. 9
airy lemon mousse • blueberries •
dutch 'hangop'

CRÈME CATALANA v. 9
orange • anise seed • crumble •
lime sorbet

FLATBREAD

ARTICHOKE vgn. 11
tomato • olive

ANCHOVIES 11
tomato • basil

VENNEL SAUSAGE 11
chimichurri • dutch matured cheese

SALAD & SOUP

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

SMASHED CUCUMBER SALAD vgn. 16
spinach • carrot • kohlraabi •
peanut dressing • toasted sesame

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

SIDES

SMALL SALAD vgn. 6
butterhead lettuce • arugula • garden
herbs • chickpeas • vinaigrette

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

ROASTED OXHEART CABBAGE
v. (vgn. optional) 8
beurre noisette • chives

ROASTED CARROTS
v. (vgn. optional) 7
feta cream • dill

OVEN ROASTED BABY POTATOES
v. (vgn. optional) 6
rosemary • thyme • lime mayonnaise

FRENCH FRIES v. 6
with mayonnaise

FRESHLY BAKED FONDANT v. 9
conference pear • verbena • cacao nibs •
yoghurt ice cream

MARINATED PINEAPPLE vgn. 9
cacao nibs • coconut sorbet •
toasted coconut

CHEESE v. 14
from Kef • scrocchi • quince compote

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