



Dinner Menu

ANTIPASTI MISTO VEGETARIANO 28
Mixed vegetable platter with Burrata cheese & focaccia bread

OYSTERS **daily price**
Raw served with red wine vinegar & onions

TATAKI YELLOWFIN TUNA 29
Pumpkin - mole verde - lime mayonnaise - pumpkin seeds

KIBBELING CODFISH 17
Dutch codfish bites - remoulade mayonnaise

SMOKED EEL 35
Served on toast - eggplant miso - little gem - asparagus vinaigrette

ESCARGOTS 24
Gratineted in blue cheese butter

ZEELAND MUSSELS **daily price**
Small portion or large mussel pot *if available

SASHIMI TUNA / SCOTTISH SALMON 25
Soy - wasabi

CEVICHE WAHOO 25
Passionfruit - orange - coconut - avocado - cilantro

VITELLO TONATO 30
Pastrami veal - seared tuna - tuna mayonnaise - anchovies

SHRIMP 29
Gremolata - chili pepper - lobster sauce - cherry tomatoes

TAKOYAKI CRAB (small Japanese crab beignets) 25
Eel sauce - kewpie mayo - spring onion - sweet and sour pepper - bonito flakes

RED SNAPPER FILLET 33
Pumpkin - fennel - squid - chimichurri

MUSHROOM RISOTTO 30
Poached egg - hollandaise Parmesan cheese - sereh

FLATBREAD PULPO 34

Artichoke - zucchini - tomato - mozzarella

SARDINES BBQ 29

Grilled (bone in) - caponata (tomato, eggplant, celery, olives, onion salsa)

SCALLOPS 32

Guanciale (cured pork meat) - green peas - carrot - beurre blanc cepes

PAN KU KARNI STOBA 26

2 mini loaves " Stoba " (Curacao beef stew) - truffle mayonnaise - sweet sour vegetables

HOISIN BBQ BABY BACK RIBS 36

Corn cream - peanuts - spring onions

DOVER SOLE **daily price**

Buerre meuniere

SIDES

French fries 7 \ Green salad 12