

Breakfast

Croissant, jam & butter 4

Greek yogurt, granola & seasonal fruit in agave syrup 9.5 (or coconut yogurt +1.5)

American pancakes, strawberry, blueberries & chocolate 11.5

Fried eggs cheese & cherry tomato 12

Avocado toast, cherry tomato, Parmesan, poached egg & chili oil (vegan option) 12.5

Eggs Florentine, spinach, poached egg & hollandaise 13

Local and organic products

Our products are organic, either with an official certification or from smaller companies that produce sustainably. We continuously seek out local experts with the finest products. We are proud to work with artisans such as Bettina Bakt, Fromagerie Kef, and the sausage makers Brandt & Levie.

Zero waste

The products we work with are carefully selected, and far too beautiful to throw away. So, we don't! We incorporate them into our other dishes. For example, in the duck jus, a lovely celeriac cream, or we use them to make a broth.

In case of any allergies, ask for the allergy and intolerance sheet.

Sandwiches

- Burrata sandwich**, roasted pepper, muhammara, pomegranate & walnuts 14
Labneh sandwich, olives, pickles & pistachio dressing 12
Black eyed bean hummus sandwich, avocado, bell pepper & lettuce (vegan) 13
Tomato sandwich, cucumber & antiboise 12
Croquettes & mustard sandwich (vegan) 12.5
Croque Madame, onion chutney, cheese & egg 13.5
Club sandwich, cheese, tomato, little gem, avocado, egg & fries 13
Bar Kantoor burger from Lindenhoff, cheese, tomato & fries 20
Oyster mushroom burger & fries (vegan) 18

Soups & Salads

- Seasonal 'zero waste' soup** & naan (vegan) 9.5
Caesar salad, anchovies & Parmesan 13
Fennel salad, pomegranate & orange dressing (vegan) 8

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Menu

'zero waste' surprise menu (v) 40

A 3-course chefs' menu

*Supplement fish & meat +10

Gashouder menu

Starter, main & coffee within one hour 35

*Reservation is required

Starters

Sea bream, pineapple & jalapeño gazpacho 16

Beet carpaccio, vegan feta mousse, blood orange & walnuts (vegan) 11

Burrata, marinated tomato, cinnamon, basil & strawberry 13.5

Black bean salad, tomato vinaigrette & avocado 11.5

Seasonal 'zero waste' soup (vegan) 9.5

Mains

Charred cauliflower, pea & beetroot puree 23

Crispy pork belly from Lindenhoff, okonomiyaki, & pumpkin cream 26

Millefeuille of celeriac, sabayon of kombu-lemon & shiitake 25

White asparagus, samphire, peas, olives, beurre blanc & amandel 25

Duck breast from Lindenhoff, sweet potato baharat compote & calamansi cream 32

Sides

Bread & herb butter 5

Fries & mayonaise 6

Fennel salad, pomegranate
& orange dressing (vegan) 8

Sweets

Smoked chocolate & kiwi 9

Pavlova, strawberry sorbet & yuzu (vegan) 8

Raspberry semifreddo & pistachio crumble 8

Cheese selection from Fromagerie Kef 14.5

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