

Friday July 19th

Cold

Beef tartare, shallot, anchovy, tomato		14
Dutch burrata, cucumber, dill		16
"Zeeuwse" hamachi, oyster, hazelnut		15

Grill

Gamba de palamòs	3pc	9
Langoustine	1pc	7
Wood fired peas		10
Whole turbot	450g / 1.2kg	39 / 95
Gasconne beef chop dry aged	750g	95
Ex dairy beef ribeye	350g	57
"Baambrugs" pork chop	300g	37.5

Hot

Grilled beetroot, molé, radicchio		24
Dutch mussels, fennel, nduja butter, toast		25
Venison, artiochke, basil		34

Sides

Potato		6
Salad		6
Wood fired vegetables		9.5
Lemon beans		9.5

Desserts

Negroni sorbet		4.5
Fig leaf ice cream		4.5
Almond ice cream		4.5
Pain perdu, sichuan, strawberry		14
Basque cheesecake, apricot, vermouth		12.5
Dutch cheeses (3)		15

Our fish and seafood are responsibly sourced and mostly local wild-caught. All of our vegetables are coming from local farms or from the best producers within Europe. Meat, game and poultry are carefully selected and shot or raised in the Netherlands. This way we hold on to our goal to cook wood-fired no nonsense food.

In case of any allergies please inform our staff.