

# DE MARK

|                 |                                                                                          |         |
|-----------------|------------------------------------------------------------------------------------------|---------|
| A P E R I T I F | Cremant de Bourgogne, Maison la Cabotte                                                  | 15      |
|                 | Billecart-Salmon Brut Reserve                                                            | 19      |
|                 | Apple Shiso Spritz                                                                       | 15      |
|                 | Fruity – Umami – Thirst Quenching                                                        |         |
|                 | Bergamot Collins*                                                                        | 15      |
|                 | Fresh – Citrus – Crisp                                                                   |         |
|                 | Woodruff Chamomille Old Fashioned                                                        | 15      |
|                 | Earthy – Mellow – Refined                                                                |         |
|                 | Bonfire Sour*                                                                            | 15      |
|                 | Smokey – Silky – Aromatic                                                                |         |
| B I T E S       | Hollands Bakkie*                                                                         | 15      |
|                 | Dark - Nutty - Velvety                                                                   |         |
|                 | Dungesneden Tessinger plaatham van Buitengewone Varkens                                  | 14      |
|                 | Finely sliced Tessinger cured ham from “Buitengewone Varkens”                            |         |
|                 | 3 of 6 Zeeuwse Creuse oesters – rode wijnazijn – sjalotten                               | 18   34 |
|                 | 3 or 6 “Zeeuwse” Creuse oysters – red wine vinegar – shallots                            |         |
|                 | Wit en roodlof - paddestoelen truffel crème - gerookte amandelen                         | 10      |
|                 | White and red chicory – mushroom truffle cream – smoked almonds                          |         |
|                 | 2 pcs. Getoaste brioche - paté van noten en paddenstoelen - koffie - compote van pruimen | 8       |
|                 | 2 psc. Toasted brioche - paté of nuts and mushrooms - coffee - compote of prunes         |         |

\*Non-alcoholic available  
Allergies? Please let us know.  
Card only.