

# DE MARK

APERITIF	Cremant de Bourgogne, Maison la Cabotte	15
	Billecart-Salmon Brut Reserve	17
	Henriot Brut Rosé	20
	Bergamot Collins*	15
	Fresh - Citrus - Thirst Quenching	
	Pine Paloma	15
	Herbal - Refreshing - Sweet	
	Bonfire Sour*	15
	Smokey - Silky - Aromatic	
	Sour Cherry Old fashioned	15
	Refined - Bold- Boozy	
	Oyster Martini - with oyster	22
	Briny -smooth - elegant	
	Hollands Bakkie*	15
	Dark - nutty - cream	
BITES	Gedroogde Hooiberg ham	9
	Dried 'Hooiberg' ham	
	Sardines - gemarineerde venkel - citroen - crouton	15
	Sardines - marinated fennel - lemon - crouton	
	Mini bospeen - XO mayonaise - sesamzaad	9
	Mini carrots - XO mayonnaise - sesame seeds	
	3 of 6 Zeeuwse oesters - rode wijnazijn - sjalotten	20   38
	3 of 6 Zeeuwse oysters - red wine vinegar - shallots	
	Radijsjes - piccalilly - maanzaad	8
	Radishes -piccalilli - poppy seed	
	Bitterballen met Zaanse mosterd (4st)	8
	Bitterballen with 'Zaanse' mustard (4pcs)	
	Brood met huisgemaakte (on)kruidenboter	6
	Bread with homemade weeds butter	

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