

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	
	3 of 6 Zeeuwse oesters – rode wijnazijn – sjalotten	20 38
	3 or 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.