

# DE MARK

APERITIF	Domaine Manciat-Poncet Cremant de Bourgogne	15
	Billecart-Salmon Brut Reserve	17
	Henriot Brut Rosé	20
	Dutch Apple Spritz	15
	Bubbly - floral - thirst quenching	
	Cassis Mule*	15
	Jammy - fruity - zingy	
	Rhubarb Paloma*	15
	Mineral - herbal - refreshing	
	Coastal Cardinale	15
	Tropical -bittersweet - boozy	
	Hollands Bakkie*	15
	Dark - nutty - cream	
	Hop Honey Sour	15
	Citrusy - silky - aromatic	
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 oesters – rode wijnazijn – sjalotten	20   38
	3 or 6 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.