

DE MARK

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| APERITIF | Cremant de Bourgogne, Maison la Cabotte | 15 |
| | Billecart-Salmon Brut Reserve | 20 |
| | Rhubarb Spritz* | 15 |
| | Bright – Tart – Effervescent | |
| | Elderflower Collins* | 15 |
| | Floral – Light – Refreshing | |
| | Woodruff Chamomille Old Fashioned | 15 |
| | Earthy – Mellow – Refined | |
| | Negroni Sour | 15 |
| | Bittersweet - Silky – Structured | |
| | Hollands Bakkie* | 15 |
| | Dark - Nutty - Velvety | |
| BITES | Geulhemmer grotten ham | 14 |
| | Geulhemmer Cave-Aged Ham | |
| | Kaas van Kef | 21 |
| | Cheese from Kef | |
| | 3 of 6 Zeeuwse Creuse oesters – rode wijnazijn – sjalotten | 18 34 |
| | 3 or 6 “Zeeuwse” Creuse oysters – red wine vinegar – shallots | |
| | Bacalaomousseline met kaviaar – 5 gram | 21 |
| | Salt cod mousseline with caviar – 5 grams | |
| | 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.