

# DINNER

18.00 - 22.00

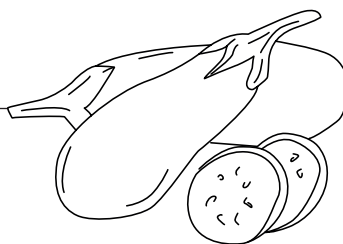


## Bites

Harissa olives (V)	4,50	Soup of the day (V)	8,50
Skin-on fries (GF)	6,50	Pimientos de padron (GF)	9,00
Hummus plate (V)	8,50	Fried chicken bites	14,50

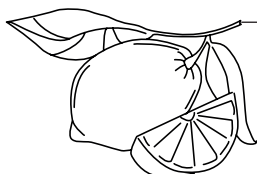
## Sharing Plates

Sourdough   Sage Butter (GF)	6,50
Salt-Roasted Roots   Pickled Lemon Tahini   Hazelnut (V) (N) (S)	12
Bimi   Harissa Hollandaise   Fava   Pea Shoot (GF) (N)	13
Fennel   Plum Amba   Dill   Almond (V) (N) (S)	13
Jerusalem Artichoke   Saffron Aioli   Pickled Mustard Seed   Chive (GF) (N)	13
Spinach   Chickpea   Carrot (V) (N)	14
Mangal chicken   Onion   Chili   Chard (N)	16
Catch of the day   Tomato   Olive Aioli   Coriander (N)	18

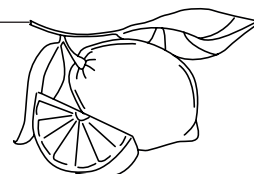


## Sweet

Apple Toffee Tart   Fior di Latte Gelato   Cardamom (GF)	9,50
White Chocolate   Ouzo   Figs   Pistachio (GF) (N) (S)	10
Vegan Mango Cheesecake (V)	10



## THE LIVING KITCHEN



Any allergies? Please let a Sidekick know.  
Allergieën? Laat het een van onze Sidekicks weten!

(V) Vegetarian (V) Vegan (N) Contains nuts (N) Gluten free  
Vegetarisch Vegan Noten Glutenvrij



# SHARED DINING ZOKU STYLE

18.00 - 22.00



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## Vegetarian

42 p.p.

Sourdough | Sage Butter

Salt-Roasted Roots | Pickled Lemon Tahini | Hazelnut

Bimi | Harissa Hollandaise | Fava | Pea Shoot

Jerusalem Artichoke | Saffron aioli | Pickled Mustard Seed | Chive

Fennel | Plum Amba | Dill | Almond

Hummus | Harissa Olives | Tahina

Spinach | Chickpea | Carrot

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Apple Toffee Tart | Fior de latte Gelato | Cardamom

White Chocolate | Ouzo | Figs | Pistachio

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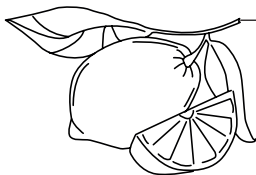
## Fish & Meat

+3 p.p.

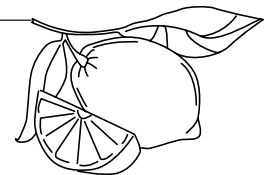
*Just like our Vegetarian menu, but with a twist – you can swap out the Hummus and Fennel dishes for:*

Mangal chicken | Onion | Chili | Chard

Catch of the day | Tomato | Olive Aioli | Coriander



## THE LIVING KITCHEN



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Vegetarian  
Vegetarisch



Vegan  
Vegan



Contains nuts  
Noten



Gluten free  
Glutenvrij