

DINNER

18.00 - 22.00

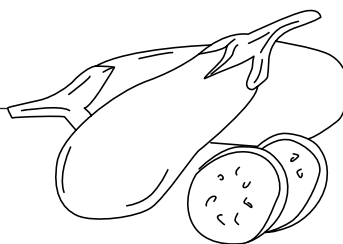


Bites

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

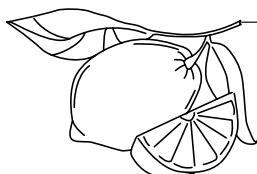
Sharing Plates

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

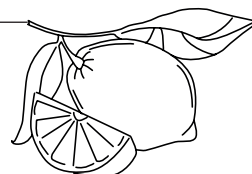


Sweet

Apple Toffee Tart Fior di Latte Gelato Cardamom (GF)	9,50
White Chocolate Orange Pistachio (GF) (N) (S)	10
Gateau Marcel Olive Oil Blueberry Lemon (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 (GF) Gluten free
Vegetarisch Vegan Noten Glutenvrij



SHARED DINING ZOKU STYLE



18.00 - 22.00

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

Apple Toffee Tart | Fior de latte Gelato | Cardamom

White Chocolate | Ouzo | Figs | Pistachio

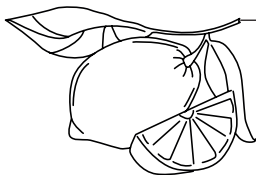
Fish & Meat

+3 p.p.

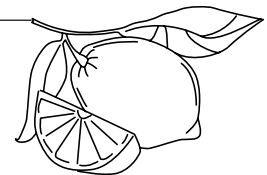
Just like our Vegetarian menu, but with a twist – you can swap out the Hummus and Fennel dishes for:

Mangal chicken | Onion | Chili | Chard

Catch of the day | Tomato | Olive Aioli | Coriander



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