breakfast & lunch until 15:00

Greek yoghurt 11.5
Greek yoghurt • Fresh fruit • Maple syrup • Granola

Shakshuka 12.5
Cookedegss • Spicy tomato sauce • Cumin • Feta • Pita

Pancakes 13.5
Pancakes • Hot • Fresh fruit • Maple syrup

Focaccia avocado 13.5
Smashed avocado • Poached egg • Pomegranate • Feta • Lemon-chilli oil

Focaccia roast beef 13
Thinly sliced roast beef • Vadouvan mayonnaise • Parmesan • Crispy onions

Focaccia marinated salmon 13.5
Salmon • Marinated • Beet juice • Wasabi cream • Granny Smith

lot's bites
from 12:00

Kara-age chicken 12
Chilli sesame dip

Beef croquettes 10
Artisan

No meat Croquettes 11.5
Vegetarian

Cheese sticks 9.5
Aged cheese • Chilli mayonnaise

Loaded fries 8
French fries • Truffle mayonnaise • Parmesan • Crispy onions

Pita 6.5
Labneh • Sumak • Hummus • Chilli oil

Gamba 15
Pil pil • Spicy • Parsley

Gyoza 11.5
Japanese chicken dumpling • Soy dip • Chilli mayonnaise

Spring roll 9.5
Chilli sesame dip

Charcuterie 12.5
Thinly sliced prosciutto • San Daniele • Olives

Mezze platter 25

A table full of bites including fresh hummus, labneh, olives, San Daniele, chorizo and more!

A true culinary journey for the adventurous foodie!

chefs menu

Shared lunchmenu 22.5 p.p. until 15:00
Changing dishes to share together.
To be ordered exclusively per table and from two people upwards.

3-course shared dinner 42.5 p.p. from 12:00
Let our kitchen staff surprise you with a 3-course shared dinner. To be ordered exclusively per table and from two people upwards.

vegetarian from 12:00

Leeks 9.5
Barbecue • Roasted • Comté cream • Beetroot powder

Salad 9.5
Little gem • Parmesan • Sesame dressing • Puffed cherry tomatoes (Extra chicken or prawn +2,5)

Cauliflower 8
Roasted • Beurre noisette • Dukkah

Watermelon 9
Sushi rice • Deep-fried garlic • Wasabi mayonnaise • Smoked jalapeño ponzu

Sweet potato 6.5
Sweet potato • Puffed • Pomegranate • Labneh • Sumac

Burrata 12.5
Rocket • Tomato • Basil • Aceto

meat from 12:00

Lamb 11.5
Lamb kebab • Grilled • Garlic labneh • Mint

Roast beef 14
Thinly sliced • Black pepper aioli • Deep-fried garlic • Sambai truffle

Chicken 12
Chicken thigh • Piri piri • Roasted • Sweet potato • Harissa yoghurt • Parmesan

Pork belly 13
Bao bun • Crispy pork belly • Spring onion • Thai salad • Coriander • Chilli mayonnaise

fish from 12:00

Salmon 12
Marinated • Beetroot juice • Wasabi cream • Granny Smith

Prawn 12.5
Tempura • Avocado • Chilli popcorn • Sesame

Crab 14.5
Sushi rice • Avocado • Tobiko • Cumcumber • Kewpie • Sesame ponzu

Mackerel 13
Ikan pepesan • Spicy • Lime leaf • Spring onion • Red pepper

main courses from 12:00

Côte de boeuf
Steak • Chilli garlic butter • Fries

600 g • 70
700 g • 77.5
800 g • 85

Burger 19
Beef • Sriracha mayonaise • Pickles • Little gem • Cheddar • Crispy bacon

Seabass 24
Fillet • Salted lemon • Vadouvan beurre blanc • Fregola

Burnt aubergine 19.5
Roasted • Garlic labneh • Coriander oil • Pistachio crumble • Pita

desserts from 12:00

Kataifi 10
Pistachio • Honey • Figs • Vanilla ice cream

Tropical 10.5
Baksas • Banana • Passion fruit • Yoghurt ice cream • Roasted coconut

Friandises 9.5
Changing items

Chocolate 11.5
Seasoning • Crumble • Mousse

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vegetarian

Kitchen open every day until 22:00
Do you have an allergy? Let us know!

LOT & de walvis