

C O C K T A I L S

Cherry Blossom Martini 21

Floral – Sensual – Aperitif

Roku Gin | Salted Cherry Blossom

Cocchi Americano Vermouth | Yuzu Essence

Flower at the park 18

Refreshing – Flowery – Sparkling

St-Germain | Rhubarb | Eucalyptus | Telmont Champagne

Fitz's House Punch 19

Dry – Rich – Fruity

Rémy Martin Accord 1738 | Seasonal tea | Citrus

Vibrant Highball 22

Round – Indulging – Sparkling

The Macallan 12 | Chardonnay Reduction

Crème de Banana | Galipette Cider Brut

Lacto Raspberry Daiquiri 21

Fruity – Zesty – Rich

Facundo NEO Rum | Lacto fermented raspberry | Bergamot

Add Champagne to make it sparkle +7

Lime Leaf No-groni 14

Bitter – Sweet – Citrus

Palette Roots | Nona Spritz

Elderflower sweetened Verjus | Lime leaf

B I T E S

Do you feel the beet? (V) 12

Macarons van bieten | chevre roomkaas | bloedsinaasappelsap

Beetroot macarons | chevre cheese cream | blood orange juice

Tomatoes from the chef's garden (V) 12

Burrata | tomatensap | kalamata olijven

Burrata | tomato juice | kalamata olives

Not only bones 15

Tartaar van tonijn | colatura di alici panna cotta

ingelegde rode ui

Tuna tartare | colatura di alici panna cotta | pickled red onions

Charcuterie and cheeses board 36

Selectie van de beste kazen en vleeswaren

huisgemaakte marmelades en chutneys | focaccia | vers fruit

Selection of the finest cheeses and cold meats

homemade marmelades and chutneys | focaccia | fresh fruit

Sweet cacao-nut 12

Chocolade | kokosnoot met kokoscrème

Chocolat | coconut sphere filled up with coconut cream

Gerechten met een (V) zijn vegetarisch.

We adviseren graag bij allergenen of een speciaal dieet.

Dishes marked with a (V) are vegetarian.

We are happy to advise you on any allergies or diet.