



CARTA DEI BEVANDE

ANALCOLICHE

Coca Cola Regular / Zero	3,20
Chaudfontaine Still / Sparkling	3,20
Fuze Tea Sparkling / Green Tea	3,50
Fanta Cassis	3,50
Tonic / Pink Tonic	3,50
Ginger Ale / Bitter Lemon	3,50
Minute Maid Appelsap / Jus	3,50
Chocomel	3,50
Rivella	3,50

CAFFÈ

Koffie / Espresso / Thee	3,00
Cappuccino / Latte Machiato	3,60
Verse Munt / Gember Thee	3,60
Dubbele Espresso	3,95
Koffiedranken met alcohol	7,95
Espresso Martini (cocktail)	12,50

BIRRA

Bavaria Pils 5,0%	S 2,95 - M 3,95 - L 7,50
Vedett Extra White 4,7%	S 3,60 - M 6,40 - L 9,95
De Koninck Bolleke 5,2%	S 3,50 - M 5,75 - L 9,50
Vedett Extra IPA 5,5%	S 3,60 - M 6,40 - L 9,95
Bavaria 0.0%	4,50
Radler 0.0% / 2,0%	4,50
Rodenbach fruitage 3,9%	4,50
La Trappe Blond 6,0%	6,00
Weihenstephaner Weizen 0,5L 5,4%	7,50
La Trappe Dubbel 7,0%	6,00
Le Fort Tripel 8,8% OP=OP	6,50

VARIA

Limoncello Che Dona Luce 5cl	5,00
Grappa 5cl	5,50
Disaronno Amaretto 5cl	5,00
Pornstar Martini (cocktail)	12,50
Aperoll / Limoncello Spritz	10,50
Bombay gin 5cl	6,50
Gordon's Pink gin 5cl	7,50
Hendricks gin 5cl	8,50
Bacardi carta blanca 5cl	5,00
Bacardi carta negra 5cl	5,25
Jameson Irish whiskey 5cl	5,00
Johnny Walker red label 5cl	5,50
Sambuca 5cl	5,00
Shotje 4cl	4,00

CARTA DEI VINI BIANCHI

Sauvignon Blanc

5,25 - 25,25

Octavo Arte - Fris, citroen, limoen, grapefruit.
Spanje - La mancha

Chardonay

7,25 - 35,25

Noater Cantina Colli - Vol, Hout, vanille.
Italie - Piemonte

CARTA DEI VINI ROSSI

Primitivo

5,25 - 25,25

Gufo - Krachtig, viooltjes, kruisbessen.
Italie - d'Abruzzo

Corvina - Rondinella

7,25 - 35,25

Antanè - Rond, rood fruit, zwart fruit.
Italie - Veneto

CARTA DEI VINI VARIA

Pinot Grigio Blush rosé

5,50 - 26,25

Gufo - Verkwikkend, citrus, rode bessen.
Italie - d'Abruzzo

Sweet Fox

5,25 - 25,25

Vinex Slavyan AD - Zoete witte wijn
Bulgarije

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ANTIPASTI

Bruschetta mista 🌿	10,95	Olive marinate 🌿	3,95
Focaccia with tomato & onion, parmesan cream & fried olives, mozzarella & pesto		Home marinated olives	
Gamberi aglio e lime	15,95	Focaccia con salse 🌿	8,95
Spicy prawns with garlic, red onion, red pepper, lime, spring onions, and focaccia. <u>Body_peeked</u>		Focaccia with different dips	
Arancini 🌿	12,50	Carpaccio di pesce burro	13,95
Mix of risotto balls filled with truffle & mushrooms, mozzarella & tomato, and spinach & gorgonzola.		Butterfish carpaccio, fennel, red pepper, ponzu, dill, and lime.	
		Mix di antipasti per 2p.	25,00
		Mix of different antipasti dishes supplemented with olives, cheese, and cold cuts.	

PINSA

Pinsa diavola	10,95
Pinsa pizza with spicy spianata romana, red onion, cherry tomato, and pecorino cheese.	
Pinsa salmone e spinaci	12,95
Pinsa pizza with smoked salmon, red onion, spinach, crème fraîche, and pecorino.	
Pinsa funghi e prosciutto	11,50
Pinsa pizza with chestnut mushrooms, oyster mushrooms, red onion, prosciutto, and pecorino.	
Pinsa margherita 🌿	8,95
Pinsa pizza with mozzarella and oregano.	

MENÙ GIORNALIERO

CHEF'S MENU A SORPPESA

3 - COURSE
SURPRISE MENU

39,95

PASTA

Spaghetti di zucca di capra 17,95 

Pumkin, zucchini mushrooms, walnut, spring onions, and goat cheese

Extra prosciutto + 3,95

Ravioli al tartufo e funghi 18,25 

Filled with different mushrooms, truffle, cream, pecan, and pistachio.

Extra prosciutto + 3,95

Spaghetti alla bolognese 17,50

Slowly cooked beef, carrot, celery, red onion, mozzarella, and spring onions.

Spaghetti alla carbonara 17,50

Guanciale with black pepper, egg yolk, garlic, pecorino, and parsley.

Tagliatelle rose con gamberi 19,50

Prawns, cherry tomato, red onion, dill, Chardonnay, cream, Parmesan cheese, and parsley.

Lasagne salmone e spinaci 23,50

Lasagna with salmon, spinach, cream cheese, arugula, Parmesan cheese, and parsley.

DOLCE

Tiramisù fatto casa 7,95

Homemade tiramisù.

Affogato al caffè 8,95

Vanilla ice cream with espresso, shot of Amaretto, and chocolate.