

# Brunch



## Mains

### Huevos Rancheros €21

Lamb merguez sausages, boiled black beans in a chipotle sauce, tomato, avocado, fried eggs, fresh chilli, spinach, salted cheese, sour cream and coriander on a baked flour tortilla.

*Contains meat, gluten, dairy, garlic, onion, egg*

### Breakfast Roll €16,50

Toasted brioche bun, w/ tomato relish and bbq sauce, back bacon, roast portobello mushroom, spinach, fried egg, hash browns.

*Contains meat, gluten, dairy, garlic, onion, egg*

### Avocado Breakfast Roll €16,50

Toasted brioche bun, w/ tomato relish & aubergine pickle, spinach, roast portobello mushroom, fried eggs & hash browns.

*Contains gluten, dairy, garlic, onion, egg*

### Buckwheat Granola Jar €16

Layers of blueberry compote, fresh berries, coconut cream, popped buckwheat, and soya yoghurt, topped with speculoos spices.

*Contains nuts*

### Maple Syrup Porridge Bowl €16

Topped w/ roast bananas, candied nuts, toasted hemp seeds, fresh berries, dark chocolate, popped buckwheat, fresh mint, and a mist of smoky whisky.

*Contains dairy, nuts, sulphites*

### Roasted Vegetable Salad €16

Roasted red onion, pumpkin, cherry tomatoes, red chard, baby gem lettuce, pumpkin seeds, caper vinaigrette, burnt soft goat's cheese.

*Contains onion, dairy*

### Asian Vegetable and Peanut Salad €16

Mange tout, bean sprouts, broccoli stems, pickled mooli/red pepper/ginger, baby gem lettuce, cucumber, soya beans, spring onion, kimchi & peanut dressing, crispy wonton.

*Contains nuts, onion, soy, gluten, egg*

### Big Breakfast €21

Dutch grill worst, back bacon, roast tomato, roast portobello mushroom, baked beans, hash browns, toast, fried eggs.

*Contains egg, onion, meat, gluten*

### Eggs Benedict €18

Poached eggs, spinach, toast, hollandaise sauce, tomato and a choice of: smoked ham / cured salmon / portobello mushrooms.

*Contains meat, fish, gluten, dairy, onion, egg*

### Beef Burger €19 (add chips €4 sweet €5)

Brioche bun, back bacon, cheese, pickles, baby gem lettuce, tomato relish, mayonnaise.

*Contains meat, gluten, dairy, garlic, shellfish, onion, egg*

### Chicken Burger €19 (add chips €4 sweet €5)

Brioche bun, pickles, red cabbage slaw, chicken skin mayo, crispy onions, jalapeno ketchup, baby gem lettuce.

*Contains meat, gluten, dairy, garlic, onion, egg*

### Pork Belly Burger €19 (add chips €4 sweet €5)

Brioche bun, red pepper ketchup, pickled mooli/red pepper/ginger, baby gem lettuce, kimchi & wasabi mayonnaise.

*Contains dairy, garlic, gluten, meat, egg*

### Portobello Burger €19 (add chips €4 sweet €5)

Brioche bun, echte Limburger cheese pickles, truffled celeriac remoulade, baby gem lettuce.

*Contains gluten, dairy, garlic, onion, egg*

### Caesar Salad €16

Baby gem lettuce, croutons, caesar dressing, pecorino cheese, red onion, silver skin anchovies.

*Contains fish, gluten, onion*

## Sides & Extras

POACHED EGG €1,5 / AVOCADO €3 / BACON €5 / SALMON €6 / CHICKEN €6 / MUSHROOMS €3 / SAUSAGE PORK €3 or LAMB €4 / HASHBROWNS €3,5 / CHIPS SIZE S €4,5 or L €7 / SWEET CHIPS SIZE S €7 or L €9 / RED CABBAGE SLAW €5 / MIXED SALAD €5

If you have any dietary requirements, please inform your server.

 VEGETARIAN  VEGAN  GLUTEN FREE

# Brunch



## Snacks

**Grilled Flatbread** €9   
W/ dips and pickles.

*Contains gluten, garlic, onion*

**Mixed Vegetable Fritters** €11 

Cauliflower and broccoli fritters in a spiced gram flour batter, served w/ spiced vegan yoghurt raita, vegan bean mayo, aubergine pickle.

*Contains gluten, garlic, onion*

**Cheese Fingers** €11 

Dutch jong cheese in breadcrumbs, toasted caraway seeds, cocktail sauce, and mixed pickles.

*Contains gluten, dairy, garlic, onion, egg*

**Buttermilk Fried Chicken** €13,75

Chicken wings, w/ spiced yogurt raita, hot chilli mayo, caramelised lime, and a mixed cabbage slaw.

*Contains meat, gluten, dairy, garlic, onion, egg*

**Oma Bob`s Bitterballen** €8,50

Vegan or beef.

*Contains meat, gluten, dairy, egg*

## Juices

**Orange** €5

**Apple** €5

**Apple Carrot Ginger** €5

**Apple Carrot Ginger Beetroot** €5

**Smoothie Green/Tropical/Berry** €5

If you have any dietary requirements, please inform your server.

## Boozie

**Mimosa** €8  
Prosecco, orange juice.

**Aperol Spritz** €10,50  
Aperol, prosecco, sparkling water.



**Mexican Mary** €12  
Tomato juice, tequila reposado, orange Feed spice mix, celery, chilli.


**Espresso Martini** €12  
Vodka, kahlua, espresso.

**Bloody Mary** €11 (make it a virgin €7,5)  
Tomato juice, vodka, feed spice mix, celery.

## Desserts

**Coffee toetje** €1     
Choice of blondie, brownie, or vegan coconut cake.  
*Contains egg, dairy, nuts*

**Chocolate Brownie** €9,50    
Dark chocolate brownie, cherry coulis, whipped cream, toasted chocolate crumble.  
*Contains egg, dairy*

**Sticky Toffee Pudding** €9,50   
Toffee sauce, vanilla ice cream, mixed fresh berries.  
*Contains egg, dairy, gluten*

**Marmalade Coconut Cheesecake** €9,50    
Coconut cream on pressed mixed nut base, candied peel, cassis sorbet, fresh berries and candied nuts.  
*Contains nuts*

**Apple Crumble** €9,50     
Spiced apple and raisins, topped with toasted almond flakes, w/ custard (vegan&gluten free or vegetarian options available).  
*Contains dairy, egg, gluten, nuts*

# Dinner

 VEGETARIAN  VEGAN  GLUTEN FREE

## Appetisers

### Grilled Flatbread €9

W/ dips and pickles.

*Contains gluten, garlic, onion*

### Mixed Vegetable Fritters €11

Cauliflower and broccoli fritters in a spiced gram flour batter, served w/ spiced vegan yoghurt raita, vegan bean mayo, aubergine pickle.

*Contains gluten, garlic, onion*

### Cheese Fingers €11

Dutch jong cheese in breadcrumbs, toasted caraway seeds, cocktail sauce, and mixed pickles.

*Contains gluten, dairy, garlic, onion, egg*

### Celeriac Stack €11

Roasted celeriac, beetroot and wild mushrooms, truffled celeriac remoulade, fried hen's egg.

*Contains egg*

### Roasted Red Onions €11

Roasted red onion halves, hummus, caper vinaigrette, baby gem lettuce, aubergine pickle, pomegranate seeds.

*Contains onion, garlic*

### Buttermilk Fried Chicken €13,75

Chicken wings, w/ spiced yogurt raita, hot chilli mayo, caramelised lime, and a mixed cabbage slaw.

*Contains meat, gluten, dairy, garlic, onion, egg*

### Maple Cured Salmon €13

Dill creme fraiche, red onion/tomato/cucumber baby gem salad, brioche crostini.

*Contains fish, dairy, onion, gluten*

### Rib Fingers €12

Pork rib, w/ a soy & ginger glaze, kimchi & wasabi mayo, crispy wonton.

*Contains meat, onion, garlic, gluten, egg, soy*

### Spinach Filo Parcel €12

Lightly spiced spinach & feta filo parcels, red pepper ketchup, yogurt raita

*Contains dairy, egg, onion, gluten, garlic*

### Oma Bob`s Bitterballen €8,50

Vegan or beef.

*Contains meat, gluten, dairy, egg*

## Mains

### Chicken Parmy €19,50

Breadcrumbs chicken schnitzel, marinara sauce, Dutch jong cheese, pecorino cheese, fries, coleslaw.

*Contains dairy, egg, garlic, gluten, meat, onion*

### Zinguni Alfredo €17,25

Mushroom, spinach, creamy white wine sauce, basil leaves, toasted pumpkin seeds.

*Contains alcohol, dairy, egg, garlic, gluten, onion*

### Pearl Barley Risotto €17,25

Pumpkin & sage, saute wild mushrooms, pecorino cheese, balsamic reduction.

*Contains alcohol, dairy, garlic, gluten, onion*

### Asian Vegetable and Peanut Salad €16

Mange tout, bean sprouts, broccoli stems, pickled mooli/red pepper/ginger, baby gem lettuce, cucumber, soya beans, spring onion, kimchi & peanut dressing, crispy wonton.

*Contains nuts, onion, soy, gluten, egg*

### Caesar Salad €16

Baby gem lettuce, croutons, caesar dressing, pecorino cheese, red onion, silver skin anchovies.

*Contains fish, gluten, onion*

### Pork Ribs €23,50

BBQ ribs, quince glaze, fries, coleslaw.

*Contains dairy, egg, garlic, meat, onion*

### Beef Burger €19 (add chips €4 sweet €5)

Brioche bun, back bacon, cheese, pickles, baby gem lettuce, tomato relish, mayonnaise.

*Contains meat, gluten, dairy, garlic, shellfish, onion, egg*

### Chicken Burger €19 (add chips €4 sweet €5)

Brioche bun, pickles, red cabbage slaw, chicken skin mayo, crispy onions, jalapeno ketchup, baby gem lettuce.

*Contains meat, gluten, dairy, garlic, onion, egg*

### Pork Belly Burger €19 (add chips €4 sweet €5)

Brioche bun, red pepper ketchup, pickled mooli/red pepper/ginger, baby gem lettuce, kimchi & wasabi mayonnaise.

*Contains dairy, garlic, gluten, meat, egg*

### Portobello Burger €19 (add chips €4 sweet €5)

Brioche bun, echte Limburger cheese pickles, truffled celeriac remoulade, baby gem lettuce.

*Contains gluten, dairy, garlic, onion, egg*

### Roasted Vegetable Salad €16

Roasted red onion, pumpkin, cherry tomatoes, red chard, baby gem lettuce, pumpkin seeds, caper vinaigrette, burnt soft goat's cheese.

*Contains onion, dairy*

If you have any dietary requirements, please inform your server.

🧀 VEGETARIAN 🌱 VEGAN 🌾 GLUTEN FREE

# All Day



## Sides & Extras

**Cajun Spiced Chips** Small €4,5 Large €7

**Sweet Potato Chips** Small €7 Large €9

**Red Cabbage Slaw** €5

**Small Mixed Salad** €5

## Desserts

**Coffee toetje** €1 🧀 🌱 🌾  
Choice of blondie, brownie, or vegan coconut cake.

*Contains egg, dairy, nuts*

**Chocolate Brownie** €9,50 🌱 🌾  
Dark chocolate brownie, cherry coulis, whipped cream, toasted chocolate crumble.

*Contains egg, dairy*

**Sticky Toffee Pudding** €9,50 🧀  
Toffee sauce, vanilla ice cream, mixed fresh berries.

*Contains egg, dairy, gluten*

**Marmalade Coconut Cheesecake** €9,50 🌱 🌾  
Coconut cream on pressed mixed nut base, candied peel, cassis sorbet, fresh berries and candied nuts.

*Contains nuts*

**Apple Crumble** €9,50 🧀 🌱 🌾  
Spiced apple and raisins, topped with toasted almond flakes, w/ custard (vegan&gluten free or vegetarian options available).

*Contains dairy, egg, gluten, nuts*



## Boozie favourites

**Negroni** €11  
Gin, Campari, vermouth.

**Bloody Mary** €11 (make it a virgin €7,5)  
Tomato juice, vodka, feed spice mix, celery.

**Mexican Mary** €12  
Tomato juice, tequila reposado, orange Feed spice mix, celery, chilli.

**Limoncello Spritz** €10,50  
Limoncello, prosecco, sparkling water.

**Campari Spritz** €10,50  
Campari, prosecco, sparkling water.

**Paloma** €10,50  
Tequila reposado, grapefruit soda.

**Grapefruit Tang** €10,50  
Union rum, grapefruit soda, Fritz rhubarb.

**Moscow Mule** €10,90  
Vodka, ginger beer, bitters.

**Dark & Stormy** €10,90  
Dark Rum, Ginger Beer, Lime

### Wednesday/Thursday Deal\* BBQ Glazed Ribs €28,50

QUINCE GLAZED BBQ RIBS SERVED WITH  
CAJUN SPICED FRIES & COLESLAW  
\*INCLUDES 2 HOUSE DRINKS!

### Wednesday/Thursday Deal\* Chicken Parma €24,50

PANKO CRUMBED CHICKEN SCHNITZEL WITH  
MARINARA SAUCE, SMOKED HAM, MELTED  
CHEESE, CHIPS & COLESLAW  
\*INCLUDES 2 HOUSE DRINKS!

If you have any dietary requirements, please inform  
your server.

## Appetisers

**Oma Bob's Bitterballen** €8,50  
Vegan or beef.

*Contains meat, gluten, dairy, egg*

**Grilled Flatbread** €9   
W/ dips and pickles.

*Contains gluten, garlic, onion*

**Mixed Vegetable Fritters** €11 

Cauliflower and broccoli fritters in a spiced gram flour batter, served w/ spiced vegan yoghurt raita, vegan bean mayo, aubergine pickle.

*Contains gluten, garlic, onion*

**Cheese Fingers** €11 

Dutch jong cheese in breadcrumbs, toasted caraway seeds, cocktail sauce, and mixed pickles.

*Contains gluten, dairy, garlic, onion, egg*

**Buttermilk Fried Chicken** €13,75

Chicken wings, w/ spiced yogurt raita, hot chilli mayo, caramelised lime, and a mixed cabbage slaw.

*Contains meat, gluten, dairy, garlic, onion, egg*

## What's on?

AT FEED AMSTERDAM  
PEOPLE COME TOGETHER  
FOR THE LOVE OF FOOD,  
MUSIC, AND GOOD TIMES.

FIND OUT AND JOIN 

[feedamsterdam.nl](http://feedamsterdam.nl)

## Mains

**Beef Burger** €19 (add chips €4 sweet €5)

Brioche bun, back bacon, cheese, pickles, baby gem lettuce, tomato relish, mayonnaise.

*Contains meat, gluten, dairy, garlic, shellfish, onion, egg*

**Chicken Burger** €19 (add chips €4 sweet €5)


Brioche bun, pickles, red cabbage slaw, chicken skin mayo, crispy onions, jalapeno ketchup, baby gem lettuce.

*Contains meat, gluten, dairy, garlic, onion, egg*

**Pork Belly Burger** €19 (add chips €4 sweet €5)

Brioche bun, red pepper ketchup, pickled mooli/red pepper/ginger, baby gem lettuce, kimchi & wasabi mayonnaise.

*Contains dairy, garlic, gluten, meat, egg*

**Portobello Burger** €19  (add chips €4 sweet €5)

Brioche bun, echte Limburger cheese pickles, truffled celeriac remoulade, baby gem lettuce.

*Contains gluten, dairy, garlic, onion, egg*

**Roasted Vegetable Salad** €16  

Roasted red onion, pumpkin, cherry tomatoes, red chard, baby gem lettuce, pumpkin seeds, caper vinaigrette, burnt soft goat's cheese.

*Contains onion, dairy*

**Asian Vegetable and Peanut Salad** €16 

Mange tout, bean sprouts, broccoli stems, pickled mooli/red pepper/ginger, baby gem lettuce, cucumber, soya beans, spring onion, kimchi & peanut dressing, crispy wonton.

*Contains nuts, onion, soy, gluten, egg*

**Caesar Salad** €16

Baby gem lettuce, croutons, caesar dressing, pecorino cheese, red onion, silver skin anchovies.

*Contains fish, gluten, onion*

If you have any dietary requirements, please inform  
your server.

# Sunday Roast

 VEGETARIAN  VEGAN  GLUTEN FREE

## Mains

€21.00 p.p. choice of:

ROAST SERVED W/ SUNFLOWER OIL ROSEMARY ROASTED POTATOES, GIANT YORKSHIRE PUDDING & GRAVY W/ A PANACHE OF MIXED ROASTED VEGETABLES.

- **Pork Belly w/ Apple Sauce**
- **Beef Rump w/ Horseradish**

+ ADD A PORTION OF BEEF OR PORK €8.-  
+ EXTRA VEGETABLES AND ROAST POTATOES €6.-

- **Mixed Vegetables & Sheep's Cheese**   
**Puff Pastry Pithivier**

## Something Different

- **Lamb & Pork Bangers** €14,50
- **Roasted Portobello Mushroom** €14,50

ALL SERVED W/ MUSTARD MASH, GRAVY AND CRISPY ONIONS.

## Salads

### Roasted Vegetable Salad €16

Roasted red onion, pumpkin, cherry tomatoes, red chard, baby gem lettuce, pumpkin seeds, caper vinaigrette, burnt soft goat's cheese.

*Contains onion, dairy*

### Asian Vegetable and Peanut Salad €16

Mange tout, bean sprouts, broccoli stems, pickled mooli/red pepper/ginger, baby gem lettuce, cucumber, soya beans, spring onion, kimchi & peanut dressing, crispy wonton.

*Contains nuts, onion, soy, gluten, egg*

### Caesar Salad €16

Baby gem lettuce, croutons, caesar dressing, pecorino cheese, red onion, silver skin anchovies.

*Contains fish, gluten, onion*

If you have any dietary requirements, please inform your server.

## Appetisers

### Gma Bob`s Bitterballen €8,50

Vegan or beef.

*Contains meat, gluten, dairy, egg*

### Grilled Flatbread €9

W/ dips and pickles.

*Contains gluten, garlic, onion*

### Mixed Vegetable Fritters €11

Cauliflower and broccoli fritters in a spiced gram flour batter, served w/ spiced vegan yoghurt raita, vegan bean mayo, aubergine pickle.

*Contains gluten, garlic, onion*

### Cheese Fingers €11

Dutch jong cheese in breadcrumbs, toasted caraway seeds, cocktail sauce, and mixed pickles.

*Contains gluten, dairy, garlic, onion, egg*

### Buttermilk Fried Chicken €13,75

Chicken wings, w/ spiced yogurt raita, hot chilli mayo, caramelised lime, and a mixed cabbage slaw.

*Contains meat, gluten, dairy, garlic, onion, egg*

## Desserts

### Coffee toetje €1

Choice of blondie, brownie, or vegan coconut cake.

*Contains egg, dairy, nuts*

### Chocolate Brownie €9,50

Dark chocolate brownie, cherry coulis, whipped cream, toasted chocolate crumble.

*Contains egg, dairy*

### Sticky Toffee Pudding €9,50

Toffee sauce, vanilla ice cream, mixed fresh berries.

*Contains egg, dairy, gluten*

### Marmalade Coconut Cheesecake €9,50

Coconut cream on pressed mixed nut base, candied peel, cassis sorbet, fresh berries and candied nuts.

*Contains nuts*

### Apple Crumble €9,50

Spiced apple and raisins, topped with toasted almond flakes, w/ custard (vegan&gluten free or vegetarian options available).

*Contains dairy, egg, gluten, nuts*





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# Banging drinks

COME FOR A FEED, STAY FOR A GOOD TIME AND  
YOU'LL LEAVE FEELING LIKE A BLOODY LEGEND

## Coffees

Ristretto	2,90
Espresso	2,90
Double espresso	3,40
Espresso macchiato	3,20
Long black	3,50
Cappuccino	3,80
Flat white	4,30
Latte	3,80
Large latte	4,80
Cortado	3,20
Iced coffee	4,80
Babyccino	2,50
Hot chocolate	4,60
Chai latte	5
Soy milk	0,6
Oat milk	0,6
Whipped cream	0,5

## Teas

Fresh mint	3,90
Fresh ginger	3,90
Fresh ginger & mint	4
English breakfast	3,60
Earl grey	3,60
Green tea	3,60
Oolong	3,60
Lemon myrtle	3,60
Chamomile	3,60
Jasmine	3,60
Forest peppermint	3,60

## Fritz Sodas

3,6 20cl

fritz kola	3,70
fritz kola no sugar	3,70
fritz apple-cherry-elderberry	3,70
fritz honeydew	3,70
fritz lemonade	3,70
fritz orange	3,70
fritz rhubarb	3,70

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# Mojo Mate

Original	4,80
Maracuja	4,80

## Soft Drinks

SPA Rood (large)	0,75	6,80
SPA Rood (small)		3,30
Thomas Henry tonic		3,50
Thomas Henry ginger beer		3,80
Thomas Henry ginger ale		3,80



Red Bull Energy Drink	5,5
Red Bull Sugarfree	5,5
Red Bull Red (Watermelon)	5,5

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## Brekkie Time Only

Untill 3.00PM

### SMOOTHIES

(Lactose Free)

Green smoothie	5
Tropical smoothie	5
Berry smoothie	5

### JUICE BY THE GLASS

Tomato	3,80
Pineapple	3,80
Apple	3,80
Cranberry	3,80

### FRESH JUICES

Orange	4,80
Apple	5,00
Apple carrot ginger	5,00
Apple carrot beetroot ginger	5,00

## Draft Beer

Grolsch 5%  
Local crisp pilsner

Grolsch Vaasje	3,90
Grolsch Pint	7,70
Grolsch Jug	19

Weihenstephaner 5,4% 5,90 / 8,20  
Full bodied wheat beer with a smooth yeast taste.

Two Chefs White Mamba 5% 5,90  
Fresh and fruity white beer for all occasions.

Brothers in Law Pale Ale 5% 5,90  
Crisp hoppy pale ale brewed with Australian hops with a smooth bitter finish.

Eeuwige Jeugd Belhamel 6,5% 5,90  
Fruity NEIPA with hints of mango and peach.

Grimbergen Blond 6,7% 5,90  
Full-bodied Belgian blond beer with sweet fruity accents.

Grolsch Weizen 5,1% 5,90  
Fresh Weizen taste with scents of cloves and fruit.

FEED IPA 5.5% 5,90  
Local fresh IPA.

Eeuwige Jeugd Lellebel 5,7 % 5,90  
Best Local Blond Beer

## Bottles & Cans

Two Chefs Funky Falcon 5,2% 5,95  
Classic local pale ale with floral notes and hints of grapefruit

Two Chefs Seasonal Sour 4,5% 5,95  
Tropical sour feast for your mouth  
(Ask your waiter)

Brothers in Law Porter 7,7% 6,10  
Rich american hopped porter with a chocolate and coffee surprise

Brothers in Law Tripel 8,4% 6,10  
Specialty tripel with malty notes and a smooth finish of fruity bitterness





<u>Euwige Jeugd Bullebak 7.7%</u> Weizen tripel German weizen meets Belgian tripel	6,10
<u>Jopen Gluten Free IPA 6%</u>	6,10
<u>Two Chefs Funky Falcon 0.02%</u> Low alcohol pale ale with floral notes.	5,95
<u>Grolsch 0.0%</u> Aged lemon and earthy floral hops	5,5
<u>Magners Cider 5.5%</u> Original dry Irish Cider	5,95

## Cocktails

<u>Negroni</u> Bitter & sweet combined to perfection with Gin Campari and Vermouth	11
<u>Old Fashioned</u> A true classic carefully crafted based on Bitters, Bourbon and sugar	11
<u>Paloma</u> Citrusy and refreshingly Grapefruit soda mixed with sharp Tequila blended into a cocktail	10,90
<u>Bloody Mary</u> Feed's secret bloody mary mix in a glass with a Bols vodka kick	11
<u>Mexican Mary</u> Feed's secret Mexican mary mix with a spicy tequila reposado kick	12
<u>Mimosa</u> Sparkling and fresh citrus blend between prosecco and orange juice	8
<u>Scotch &amp; Soda</u> Mediates the Smoky taste of the Scotch while still preserving its flavours	10,90
<u>Vodka Highball</u> Easy to drink, low calorie mix (vodka/soda/lime)	10,90
<u>Espresso Martini</u> Vodka, kahlua, espresso	12
<u>Woo-Woo</u> Simplicity of a party cocktail that combines Vodka Peach Schnapps and cranberry	10,90

<u>Bramble</u> A cocktail that wildly blends together dry Gin Creme de Mure and lemon	11
<u>Sea Breeze</u> Refreshing and light like the name says it all (vodka/cranberry & grapefruit)	10,90
<u>Moscow Mule</u> Delightfully fizzy and refreshing balance between Ginger beer, Vodka and lime	10,90
<u>Tom Collins</u> Fresh and sparkling Gin lemonade	10,90
<u>Dark &amp; Stormy</u> Sparkling and refreshing mix of Dark Rum, Ginger beer and lime juice	10,90
<u>Cuba Libre</u> Famous Rum & Cola refreshed with Lime	10,90
<u>Americano</u> A refreshing bittersweet taste (Campari Sweet Vermouth Soda)	10,90
<u>Hugo</u> Slightly alcoholic aperitif, fresh flowery minty with a sparkly finish	11,00

## Fritz Cola Cocktails

<u>Vodka Michel</u> Bols vodka, lime, fritz melon, cucumber	10,50
<u>Orangeutan</u> Campari, lime, fritz orange, angostura	10,50
<u>Rhubarbra Streisand</u> Licor 43, lime, unfiltered prosecco, fritz rhubarb	10,50
<u>Grapefruit Tang</u> Union, grapefruit, lime, fritz rhubarb	10,50



## C&Ts & Spritzers

<u>Damrak &amp; Tonic</u> With orange	11
<u>Bobbys &amp; Tonic</u> With orange & cloves	12,50
<u>Hendricks Tonic</u> With cucumber	12,50
<u>Bombay &amp; Tonic</u> With lemon	11,50
Aperol Spritz	10,50
Campari Spritz	10,50
Limoncello Spritz	10,50
Vermouth & Ginger Ale	10,50

## Spirited Union Rums {Shots}

Spirited Union Lemon & Leaf	6,00
Spirited Union Pink Grapefruit & Rose	6,00
Spirited Union 55 Coconut	6,00
Spirited Union Pineapple & Orange	6,00
Spirited Union Sweet Orange & Ginger	6,00
Spirited Union Spice & Salt	6,00

## Shots

30ml

Tequila (House)	4,5
Jagermeister	4,5
Limoncello Bongiorno	4,5
Amaro Montenegro	4,5
Vodka Bols	4,5
Whiskey Jameson	4,5
Sambuca Molinari	4,5
Bitter Fernet-Branca	4,5

## Wines

GLASS BOTTLE

House White ( <i>Chardonnay</i> )	4,90	
House Red ( <i>Merlot</i> )	4,90	
House Rose	4,90	
<b>WHITE</b>		
<u>Ca'Montini</u> ( <i>Pinot Grigio</i> ) Apricot, pear, Maraschino cherry	5,80	29
<u>Monte Real</u> ( <i>Rioja Blanco en Barrica</i> ) Lightly oaked, ripe stone fruits	6,50	32,50
<u>Domaine Pré Baron Touraine</u> ( <i>Sauvignon Blanc</i> ) Passionfruit, kiwifruit, melon, lime peel	6,50	29,50
<u>Viore Rueda</u> ( <i>Verdejo Organic</i> ) Tropical fruits, white flowers, balsamic notes	5,80	29,50
<u>Monte Real</u> ( <i>Tempranillo Blanco</i> ) Mineral notes, sweet pear, honey		38
<b>RED</b>		
<u>Villarini Nero d'Avola</u> ( <i>Organic</i> ) Cherry, blackberry, herbs, vanilla	6	30
Weinbiet Dornfelder Trocken Dry, oak, blackberry, sweet spices	5,80	29
<u>La Garrigue Corbieres</u> ( <i>Grande Reserve</i> ) Black & red fruits, vanilla, chocolate		35
<u>Passo Anticho Vechie Vine</u> ( <i>Apassimento</i> ) Vanilla, oak, deep cherry, blackberry	6	30
<u>Monte Real de Familia</u> ( <i>Rioja Crianza</i> ) nicely oaked, cedar notes, black cherry	7	34,50
<b>ROSE</b>		
<u>La Garrigue Étincelle Rose</u> Provence rose, fruity notes, hints of flowers	6	29,50
<b>PROSECCO &amp; CHAMPAGNE</b>		
<u>Ca'Di Roja Lemoss Prosecco</u> ( <i>Unfiltered</i> )		29,50
<u>Cava Flama</u> ( <i>Roja Brüt</i> )	6	29,50
<u>Moët &amp; Chandon</u>	95	



 VEGETARIAN  VEGAN  GLUTEN FREE

# Group Dinner

## Shared Appetisers



### **Oma Bob`s Bitterballen**

Vegan or beef.

*Contains meat, gluten, dairy, egg*

### **Grilled Flatbread**

W/ dips and pickles.

*Contains gluten, garlic, onion*



### **Mixed Vegetable Fritters**

Cauliflower and broccoli fritters in a spiced gram flour batter, served w/ spiced vegan yoghurt raita, vegan bean mayo, aubergine pickle.

*Contains gluten, garlic, onion*



### **Buttermilk Fried Chicken**

Chicken wings, w/ spiced yogurt raita, hot chilli mayo, caramelised lime, and a mixed cabbage slaw.

*Contains meat, gluten, dairy, garlic, onion, egg*

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## Mains

Served with sharing portions of fries and salad.

### **Chicken Parmy**

Breadcrumbs chicken schnitzel, marinara sauce, Dutch jong cheese, pecorino cheese, fries, coleslaw.

*Contains dairy, egg, garlic, gluten, meat, onion*

### **Roasted Vegetable Salad**

Roasted red onion, pumpkin, cherry tomatoes, red chard, baby gem lettuce, pumpkin seeds, caper vinaigrette, burnt soft goat's cheese.

*Contains onion, dairy*



### **Asian Vegetable and Peanut Salad**

Mange tout, bean sprouts, broccoli stems, pickled mooli/red pepper/ginger, baby gem lettuce, cucumber, soya beans, spring onion, kimchi & peanut dressing, crispy wonton.

*Contains nuts, onion, soy, gluten, egg*



### **Caesar Salad**

Baby gem lettuce, croutons, caesar dressing, pecorino cheese, red onion, silver skin anchovies.

*Contains fish, gluten, onion*

### **Pork Ribs**

BBQ ribs, quince glaze, fries, coleslaw.

*Contains dairy, egg, garlic, meat, onion*

### **Beef Burger**

(add chips €4 sweet €5)

Brioche bun, back bacon, cheese, pickles, baby gem lettuce, tomato relish, mayonnaise.

*Contains meat, gluten, dairy, garlic, shellfish, onion, egg*

### **Chicken Burger**

(add chips €4 sweet €5)

Brioche bun, pickles, red cabbage slaw, chicken skin mayo, crispy onions, jalapeno ketchup, baby gem lettuce.

*Contains meat, gluten, dairy, garlic, onion, egg*

### **Pork Belly Burger**

(add chips €4 sweet €5)

Brioche bun, red pepper ketchup, pickled mooli/red pepper/ginger, baby gem lettuce, kimchi & wasabi mayonnaise.

*Contains dairy, garlic, gluten, meat, egg*

### **Portobello Burger**



(add chips €4 sweet €5)

Brioche bun, echte Limburger cheese pickles, truffled celeriac remoulade, baby gem lettuce.

*Contains gluten, dairy, garlic, onion, egg*

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## Shared Desserts

### **Seasonal Selection**

A selection of our seasonal dessert menu served for sharing.

