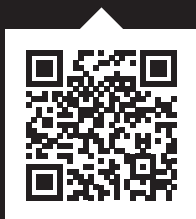


see our concert agenda





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BIMHUIS

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STARTERS

Burrata with peas and
mint pesto - € 14

Thai pumpkin soup with
peppers, coriander and lime - € 8

Gamberoni alla plancha with
pico de gallo - € 16

Hummus of cannellini beans with
roasted beetroot and carrot and
pistachio - € 14

MAIN

Duck confit, mash of celeriac
and parsnip, shallots in red
wine gravy - € 24,50

Sea bream fillet fried on the
skin with seafood ravioli, peas
and citrus beurre blanc
- € 24,50

Stew of aubergine with sweet
potato, roasted tomato and
pita crumble - € 17,50

Taste of the day - € 16,50

SIDE

Skin-on-fries - € 5

Sautéed bimi with peppers
and garlic - € 5

Green salad - € 5

Focaccia with olive oil - € 5

COFFEE

Espresso - € 3,25

Doppio - € 4

Espresso macchiato - € 3,50

Americano - € 3,50

Cappuccino - € 3,95

Latte macchiato - € 4,50

Flat white - € 4,50

*Our coffee beans are roasted
by Bocca Coffee.*

TEA

**Herbal tea by
Wilder Land** - € 3,50

**Fresh
ginger tea** - € 3,75

**Fresh
mint tea** - € 3,75

DIGESTIF

**Limoncello,
Villa Massa** - € 5,25

**Grappa Merlot,
Nonino** - € 6,50

**Amaretto,
Zuidam** - € 5,25

**Cognac,
Menard VSOP** - € 6,50

**Irish Cream,
Baileys Original** - € 5,25

Cointreau - € 5,25

DESSERT

**White and dark
chocolate mousse** - € 8

Affogato al caffè - € 5,50

Lemon meringue pie - € 8

Tiramisu by the glass - € 8