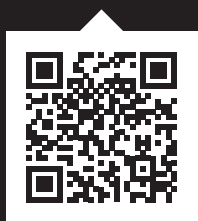


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see our concert agenda



BIMHUIS

EN

BREAD

Country bread with
salted butter - € 3,50

Focaccia with olive oil - € 5

STARTERS

Thai cauliflower
coconut soup - € 8,50

Roasted eggplant with hazelnut,
green apple, tahini and
pomegranate - € 12

Portobello carpaccio with
hazelnut miso crumble - € 12

Duck rilette with bruschetta
and gherkins - € 14

SIDE

Fried spinach with garlic and
peppers - € 5,50

Skin-on fries - € 5

Green salad - € 5

MAIN

Pumpkin risotto with miso
and mushrooms - € 18

Pappardelle
with game sauce - € 20

Winter vegetable coconut
curry with wild rice bowl - € 18

Pheasant fillet with confit
duck leg, sauerkraut and
calvados gravy - € 25

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

Tiramisu - € 8

Crème brûlée - € 8

Cheesecake met red fruit - € 8

Sgroppino - € 9,50