






DINNER

18:00 = 22:00

The dishes that we serve are shared dining style, which means that most dishes are smaller than a full meal, and larger than a starter. So we recommend ordering two dishes a person, and perhaps a side dish.

- Perzisch lamsgehaktballen** in een tomaten-saffraansaus en lawash €9,50
Persian lamb meatballs in a saffron tomato sauce served with flatbread
- Fattouch** Libanees broodsalade met aubergine en feta bietencrème  €10,50
Fattouch - a Libanese bread salad with eggplant and a feta beetroot cream
- Mirza Ghasemi** met lawash, ingelegde groente en feta  €10,50
Mirza Ghasemi served with persian flatbread, pickled vegetables and feta
- Cannelloni** van zoete aardappel, cavalo nero met rucola-venkelsalade  €11,50
Sweet potato and Italian black kale cannelloni with a rocket and fennel salad
- Geroosterde zoete aardappel**, avocado, tempé en tahinasaus  €11,50
Roasted sweet potato with avocado, red cabbage, tempe and tahina
- Alu Gobi Mutter** Indiase curry met bloemkool, doperwten en pilavrijst  €13,50
Alu Gobi Mutter - Indian cauliflower and pea curry served with pilav rijst
- Steak Friet** Hollandse sucade met chimichurri en botersla €17,50
Steak frites - Dutch beef steak served with chimichuri, fries and salad
- Visvangst van de dag** zie krijtbord dagprijs
Catch of the day

DESSERTS

- Wisselend sorbetijs met fruit**  €7,50
Seasonal sorbet ice with fruit
- Wisselend roomijs** €7,50
Seasonal dairy ice cream
- Chocoladedessert** €8,00
Chocolate dessert
- Reypenaer's Kaasplank** met amandelbrood en vijgensiroop €13,50
Reypenaer 1jr / Reypenaer V.S.O.P. 2jr / chèvre / Affineurs ½ jr
Reypenaar cheese platter with almond bread and date syrup

SIDES

- Gekruide pilavrijst met gember en knoflook** €4,50
Pilav rice with spices, ginger and garlic
- Frites met mayonaise** €4,50
Fries with mayonaise
- Zoete aardappelfriet met mayonaise** €5,50
Sweet potato fries with mayonaise
- Groene salade met vinaigrette** €5,00
Green salad with vinaigrette