

MIJN STREEK FOOD

The dishes are served as an “appetizer” portion,
which are suitable for sharing.



We recommend 2 to 3 dishes per person.

APPETIZERS

SELECTION OF CHARCUTERIE / Serranoham Gran Reserva / Truffelsalami / Salsichon Iberico / white bean spread / Iberico fingers / olives	12.50
SNACK ASSORTMENT / homemade springrolls 4pcs. / “bitterballen” 4pcs. / chorizo croquette 4pcs.	9.80
SNACK ASSORTMENT VEGA / beetroot balls 4pcs. / samosa 2 pcs. / cheese-rocket croquette 4 pcs. V	9.80

COLD DISHES

CROSTINI / white bean spread / Chorizo Iberico de Bellota V	8.00
SALAD / celeriac / apple / walnut / raisin V	9.90
CARROT COUSCOUS / feta / cream of pepper V	9.50
CEVICHE OF SALMON / hibiscus / black garlic / rhubarb	14.50
STEAK TARTARE / beetroot / Parmesan creme / wasabi crisps	11.50
FALAFEL / pearl barley / apricot / hazelnut / yogurt-tahini V	12.00
	9.00

WARM DISHES

IBERICO RIB FINGERS / kimchi of red cabbage / puffed rice	13.50
ROASTED EGGPLANT / muhammara / herb oil / cream of goatcheese V	9.80
ROASTED CAULIFLOWER TRIO / cauliflower consommé / cauliflower creme V	13.50
RISOTTO / green asparagus / mint / garden peas V	13.50
PORK LOIN / sauce of Gulpener Korenwolf / chicory / mustard seed	16.00
BEEF STEAK / vegetables / shallot gravy	19.50
TAJINE / chicken thigh / steamed lentels and pepper / Padrón Pepper	16.00
ROASTED SEA BREAM FILLET / bok choy / samphire / sauce of lemongrass	17.50
MINI BEEF BURGER / brioche bread from Bakery Brokel / coleslaw / “Bence’s sauce”	9.00
MINI GOATCHEESE BURGER / brioche bread from Bakery Brokel / coleslaw / picalilly creme V	9.00

SIDE DISHES

SOURDOUGH BREAD / dairy butter / olive oil and sea salt	3.50
VEGETABLES	4.50
FRESH FRIES / green herbs mayonnaise / Pecorino	5.50

For allergies and dietary requirements inform our staff