



Waste

In general, most people underestimate how much food they waste. That's not surprising: it is usually just small amounts. But it adds up considerably in the course of the year. We are also doing our best to continually decrease the amount we throw away. By not serving too many side dishes at once (you can, of course, simply ask for them) we are working together on our mission to decrease waste.

Sustainable

Where possible, we work with organic products and choose the "good" fish from the fish guide - in this way, we are trying to make our contribution to a sustainable, culinary future.

Do you have questions about allergens?

Ask our staff, we can adjust our dishes, if necessary.

Starters

Bread | spinach and walnut pesto | Japanese pumpkin hummus | truffle and chestnut mushroom tapenade (v) 6.50

Antipasti | a variety of ham and cured meats | marinated olives | smoked almonds 9.50

Manchego cheese | truffle honey (v) 8.50

Abby's starter

Abby's starter

combination of starters,
(for two or more) p.p.p. 15.50

Starters

Stewed goat meat | duck liver | apple | celeriac | beer gravy 12.00

Tarte Tatin of red onion | rocket | sweet 'n sour pear | blue cornflower | balsamic vinegar (v) 10.00

Miso-eggplant cream | filo pastry | romanesco | Cavolo Nero | enoki mushroom (v) 9.90

Beef carpaccio | mushroom tapenade | valgrana | rocket | truffle mayonnaise 11.00

Berkshire ribroast | green mustard | herb salad | balsamic onions | piccalilly cream 11.50

Fried scallop | lightly smoked bacon dashi | spinach | walnut | shiitake 11.00

Slow cooked halibut | green algae | pickled red onion | ube cream | pickled fennel 10.50

Marinated salmon fins | soy sesame marinade | cucumber noodles | avocado cream | seaweed crackers | zorri cress 11.50

Soups

Baked celeriac soup | mushrooms | truffle | hazelnut (v) 8.00

Onion soup of the Big Green Egg | old Alkmaar cheese crostini 8.50

Clear mushroom broth | spelt-spinach pancake | winter mushroom 8.00

Salads (served with bread or fries) small | large

Abby's fish salad | mixed seafood | prawns | smoked salmon | lime mayonnaise 15.50 | 18.50

Palm cabbage salad | goat cheese | raspberry dressing | pear | pecan nuts | pomegranate (v) 14.50 | 17.50

Steak salad | truffle mayonnaise | mushrooms | cucumber | red onion | croutons | cherry tomatoes 15.50 | 18.50

Caesar salad | Romaine lettuce | grilled chicken | bacon | red onions | Parnesan 14.50 | 17.50

Fish

We work exclusively with freshly caught seafood sourced naturally and responsibly (ask our team for more info).



Meat dishes

Tournedos | slow cooked mini vegetables | smoked potato mousseline | roasted onion gravy 27.50

Lady Steak - South American | ube cream | pomme pont neuf | grilled pumpkin | palm cabbage crisps 19.50

Candied duck leg | gnocchi | valgrana | walnut and spinach pesto | winter purslane 21.50

Beef shortrib slow and low | cauliflower | kale and potato mash croquettes | pork sausage foam 21.50

Duck breast | Amsterdam onion chutney | potato and almond waffles | red cabbage 23.50

Wild cep mushrooms and celeriac ravioli | celeriac foam | cress | pumpkin | macadamia (v) 19.50

T-bone | 600 gr. | potato and oxtongue terrine | candied portobello | spinach 28.50

Pumpkin arancini | zucchini | pattison pumpkin | smoked potato | lemon melissa (v) 19.50

Spaghetti | prawns | spring onion | spinach pesto | crème fraîche | lemon crumb 19.50

Beefburger | mushrooms | bacon | smoked cheese | avocado cream | Abby's burgersauce 17.50

Side Dishes

Chips • Seasonal vegetables • Side Salad 3.50