



## 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** | tzatziki | lemon ginger butter | artichoke hummus (v) 6.50

**Antipasti** | a variety of ham and cured meats | olives | salted smoked almonds 10.50

**Quatro crostini** | carpaccio | vitello | salmon | goats' cheese cream 9.00

**Edamame** 'super food'  
Japanese green beans with sea salt (v) 5.00

## Abby's starter

### Abby's starter

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

## Starters

**Thai fish cakes** | lemon balm froth | koriander | crunchy wagame 10.00

**Beef carpaccio** | pine nuts | Valgrana | rocket | balsamic mayonnaise 11.50

**Vitello from the Big green egg** | smoked mackerel cream | pickled cucumber | capers | cress 11.50

**Burrata** | tomato | basil | grilled green asparagus | beetroot salad | hazelnut (v) 9.50

**Maroccan mini pizza** | mint | koriander | goats' cheese cream | grilled vegetables | hummus (v) 9.00

**Salmon tartar** | carrot juice | ginger | caviar | quail eggs | dill | capers | radish | celery 11.50

**Picanha steak** | Mizuna | mango chutney | balsamic onions | pomegranate | lotus crisps 11.50

**Spring roll** | koriander | red chilli pepper | spring onion | shiitake | noodles | Japanese lettuce | chilli mayonnaise (v) 10.00

**Mediterranean prawns** | tomato | garlic | basil | bruchetta tomato 11.50

## Soups

**Bouillabaisse** | croutons | rouille 11.00

**Soto Ajam** | vegetables | noodles (v) 8.00  
*add prawns for 3.00*

## Salads (served with bread or fries) small | large

**Abby's fish salad** | mixed fish and crustaceans 15.50 | 18.50

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

**Freekeh salad** | spinach | mango chutney | green asparagus | goats' cheese | pomegranate | pumpkin seeds (v) 14.00 | 17.00

## Fish dishes

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



## Main dishes

**Crispy stewed veal** | smoked potatoes 'Roseval' | mustard | green asparagus | veal gravy 22.00

**Fusilli Vongole** | lemon ginger butter | garlic | samphire 19.00

**Lamb tenderloin** | spinach tagliatelle | spinach | chunky tomato salsa | water cress 21.00

**Black Angus Burger** | pineapple | tomato | pickled cucumber | white onion | bacon | spicy Cheddar cream cheese 17.50

**Green chicken curry** | pak choi | spring onion | coconut milk | green curry | noodles 19.00  
*also available without chicken (v)*

**Tournedos steak 180 gr.** | potato and beetroot gratin | Bearnaise sauce | roasted mini carrots 28.50

**Lady steak** | freekeh | grilled eggplant | zucchini | capsicum | pomegranate | ras el hanout yoghurt 22.00

**Tortello pasta** | young leek and potato | tomato | basil | herbs and soy cream | mini vegetables (v) 19.00

**Côte de boeuf 450 gr.** | baked potato | mint crème fraîche | cabbage salad | pepper gravy 29.50

## Side Dishes 3.50

- Chips
- Seasonal vegetables
- Side Salad