



### 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** | aioli | sea salt |  
roasted capsicum hummus (v) 7.50

**Oysters** 3 oysters 9.75 | 1/2 dozen 19.00  
Japanese dressing | ponzu foam  
or  
shallot | red wine vinegar

**Quatro crostini** | carpaccio | duck |  
salmon | goats' cheese 9.00

### Abby's starter

**Abby's starter to share**  
combination of starters,  
(for two or more) p.p.p. 15.50

**Sea food starter to share**  
aioli | prawns | tuna | naan bread |  
prawn croquettes | gravad-lax |  
boquerones (for two or more) p.p.p. 15.50

### Starters

**Duck and duck liver rouleaux** | brioche |  
balsamic onion | red cabbage foam 13.50

**Beef carpaccio** | truffle mayonnaise |  
Valgrana | rocket | pine nuts 12.50

**Oriental langoustines** | linguine | coriander |  
cucumber | lime | fennel | ponzu foam 11.50

**Smoked beef pastrami** | parsnip waffle |  
raisin | walnuts | fermented white cabbage |  
piccalilly mayonnaise 9.50

**Gravad Lax** | coriander and beetroot salad |  
cucumber cream 11.50

**Linseed cracker with capsicum hummus** |  
mizuna | spinach | chilli cress | herb dressing (v) 9.50

**Spanish prawns** | tomato | garlic | basil |  
bruschetta tomato 12.50

**Cod carpaccio** | red chilli pepper vinaigrette |  
sea vegetables | beetroot crisps 11.50

### Soups

**Tom kha seafood** | fish | red curry |  
coconut | coriander 9.00

**Harira Soup** | lentils | pepper oil |  
chickpeas (v) 8.00

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

**Abby's fish salad** | mixed fish and  
crustaceans 16.50 | 19.50

**Caesar salad** | Romaine lettuce |  
grilled chicken | bacon | red onions |  
Valgrana 15.50 | 18.50

**Tricolore organic pasta salad** |  
goats' cheese | mushrooms | rocket |  
pomegranate | beetroot cream |  
pumpkin seeds (v) 14.00 | 16.00

### Fish dishes

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



### Side Dishes 3.50

- Chips
- Seasonal vegetables
- Side Salad

### Main courses

**Vegan caramella pasta** | pear with BluRisella |  
purslane | garden peas (v) 19.50

**Beef Burger** | sweet onion | bacon |  
fermented white cabbage | spicy Cheddar  
and bacon cream cheese 18.50

**Crispy cooked braised veal** |  
slow cooked veal | beetroot | hazelnut mash |  
sauerkraut rouleaux | veal gravy 25.00

**Jungle curry fish** | pak choi | spring onion |  
mixed fish | Udon noodles | lemon leave 19.00

**Tournedos steak** | Morille sauce |  
celeriac gratin | in ginger and kurkumba  
sous-vide cooked chicor 180 gr. 28.50 | 140 gr. 23.50

**Slow cooked Iberico cheek and grilled rack** |  
red cabbage | parsley mousseline |  
gravy with pickled Amsterdam onions 24.00

**Duck breast** | noodles | coriander |  
bean sprouts | lime | pak choi | snow peas |  
pomegranate | Japanese dressing 26.00

**Truffle risotto** | mushrooms |  
Parmesan cracker | rocket (v) 19.50

**Côte de boeuf 450 gr.** | cabbage salad |  
smashed sweet potato | chipotte cream 28.50

**Beetroot veggie burger** | beetroot |  
chickpeas | avocado | cucumber |  
green pepper cream | pickled red onion (v) 16.50