

all day

Salmon Lolly

marinated salmon cubes with wakame, pickled ginger, wasabi, and ponzu 16.50

Carpaccio of Beef Tenderloin

with crispy bacon bits, walnut, capers, chives, arugula, pesto, truffle mayonnaise, and Parmesan cheese 14.50

Calamari

with lemon, parsley, and aioli 14.75

Portobello Tataki

with microgreens and wakame 12.25

Garlic Chili Shrimp

with chili mayonnaise and crostini of flatbread 16.50

Asian Pancakes

filled with Peking duck and stir-fried vegetables 14.50

Gyoza [6 pieces]

served with ponzu, yuzu, kosho sauce, crispy soy, and sesame chicken 10.25 • vegetarian 9.00

American Pancakes

with red berries, bacon, and syrup 9.50

Fried Egg with Reypenaer Cheese

on country bread with tomato and streaky bacon 12.00

Omelette with Mushrooms

roasted onions and bacon 12.50

More all-day dishes?


Ask your server for the dinner menu!

 VEGAN —  VEGETARIAN

Our dishes may contain allergens.
Please ask for more information.

breakfast

Wake-up call* toast with avocado, croissant with jam, boiled egg, yogurt with fresh fruit, and an American pancake 14.95

 **Greek yoghurt*** with fresh fruit, granola, and honey 6.75

**available until 13:00*

on the

Fries 'Farm Frites' with truffle mayonnaise 4.50

Fries with Truffle and Parmesan Cheese 5.50

Patatas bravas with crispy chorizo 5.75

Sweet Potato Fries with truffle mayonnaise 5.50

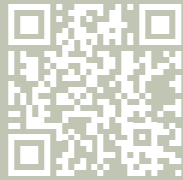
Salad with cucumber, beef tomato, and radish 5.25

Grilled Seasonal Vegetables with smoked paprika, almonds, and vinaigrette 6.50

side

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Lunch



SCAN FOR YOUR OWN LANGUAGE

lunch

SANDWICHES served until 17:00
brown or white country bread

 **Smashed avocado**


with cucumber, beef tomato, radish sprouts, kimchi mayonnaise, and sea salt 9.75

Optional:

smoked salmon +5.50

Tuna Melt

homemade tuna salad with melted cheese 14.50

 **Reypenaer cheese**

with mustard mayonnaise, lamb's lettuce, and onion marmalade 9.50

Carpaccio

with bacon bits, walnut, pesto, arugula, Parmesan cheese, and truffle mayonnaise 12.50


SALADS

Japanese caesar salad

with little gem lettuce, cucumber, egg, bacon, Parmesan cheese, and anchovy-yuzu dressing 13.50

optional:

chicken katsu +5.50 • ebi tempura +7.50

 **Burrata salad**

with rainbow cherry tomatoes, figs, red onion, and basil-pistachio pesto 14.50

TACOS

[2 pieces]

served cold

Shrimp with miso, homemade sambal, and chives 11.50

Pulled chicken with teriyaki, sambal, and spring onions 10.50

sushi

[8 pieces]

Beef truffle  **Veggie**

beef tenderloin, truffle, avocado, cucumber, carrot, Japanese mayonnaise, and crispy onions 20.50

avocado, cucumber, and carrot 18.50

Smoked salmon torch

salmon, avocado, cucumber, carrot, jalapeño, furikake, and shiso 21.50

Shrimp torch

shrimp, avocado, cucumber, carrot, kataifi, and sesame dressing 20.50

Hart's special

crispy chicken, unagi, kewpie mayo, and homemade sambal 25.50

Sushi Sharing

[12 pieces] selected by our chef 32.50



specials

Hotdog

with bacon, pickled cucumber, BBQ sauce, and crispy onions 9.75

Croque monsieur

ham, cheese, béchamel, and tomato salsa 8.75


Croque madame

with ham, cheese, béchamel, tomato salsa, and fried egg 9.25

Soup of the day 6.75

12-uurtje

croquette and carpaccio on brown bread with a small soup 14.95

 **Mushroom Croquettes**

with nut pesto and mustard 11.25

Braised Beef Croquettes

with country bread and mustard mayonnaise 11.25

Club sandwich


with chicken, egg, tomato, cheese, bacon, and chips 13.50

optional:

smoked salmon instead of chicken +2.50

Black Angus burger*

grilled on a brioche bun with salad, bacon, cheddar, beef tomato, and onion compote 16.50

 **Beyond burger***

with vegan cheddar, vegan bacon, tomato, pickle, and BBQ sauce 16.50

*with fries and mayonnaise +4.50

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