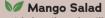
rolled in furikake with wasabi-kimchi mayonnaise, pickled ginger, and wakame 17.50

Beef Tenderloin Carpaccio

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

Calamari

with lemon, parsley, and aioli 14.75



with basil and grilled vegan chicken fillet, glazed with Chinese BBQ sauce 13.50

Garlic Chili Shrimp

with chili mayonnaise and flatbread crostini 16.50

Asian Pancakes

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

VEGAN - VEGETARIAN

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

breakfast

Wake-up call*

avocado toast, croissant with jam, boiled egg, yogurt with fresh fruit, and an American pancake 14.95

Greek yogurt*

with fresh fruit, granola, and honey 6.75

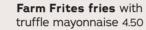
American pancakes

with red fruits, bacon, and syrup 9.50

Fried eggs with Reypenaer cheese on rustic bread with tomato and streaky bacon 12.00

Omelette with mushrooms roasted onions and bacon 12.50

*available until 13:00



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 almonds, butternut squash cream, and vinaigrette 6.50







lunch

SANDWICHES until 17:00 choice of brown or white rustic bread

Smashed avocado

with cucumber, beef tomato, red onion, kimchi mayonnaise, and sea salt 9.75 **optional:** smoked salmon +5.50

Tuna Salad

fresh tuna with cherry tomatoes, sweet-and-sour cucumber, red onion, and frisée lettuce 14.50

♥ Reypenaer cheese

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

Carpaccio

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

SALADS

Japanse caesar salad

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

optional:

chicken katsu +5.50 • ebi tempura +7.50

Burrata salad

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

TACO'S

(2 pieces) served cold

Shrimp with miso, homemade sambal, and chives 11.50

Pulled chicken with teriyaki, sambal, and spring onions 10.50

₩ Beef & Beans

vegetarian minced meat with black beans, corn, bell peppers, and tomato salsa 11.50

sushi

Beef truffle W Veggie

beef tenderloin, truffle, avocado, cucumber, avocado, cucumber, carrot, and carrot 18.50 Japanese mayonnaise, and crispy fried onions 20.50 **Smoked Salmon**

Spicy Tuna salmon, avocado,

with homemade sambal, cucumber, carrot, yakisoba, and toasted jalapeño, furikake, and sesame 20.50 shiso 21.50

Sushi Sharing Hart's Special

(12 pieces) crispy chicken or Chef's selection 32.50 shrimp, unagi, kewpie mayonnaise, and homemade sambal 25.50

Torch

№ VEGAN — **N** VEGETARIAN

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specials

Hotdog with bacon, sweet-and-sour cucumber, BBQ sauce, and crispy fried onions 9.75

Croque monsieur ham, cheese, béchamel, and tomato salsa 8.75

Croque madame ham, cheese, béchamel, tomato salsa, and a fried egg 9.25

Soup of the Day 6.75

12-uurtje beef croquette and carpaccio on brown bread, served with a small soup 14.95

Mushroom Croquettes

with nut pesto and mustard 11.25

Pulled Beef Croquettes

with rustic bread and mustard mayonnaise 11.25

Club sandwich chicken, egg, tomato, cheese, little gem lettuce, bacon, and chips 13.50

optional: smoked salmon instead of chicken +2.50

Black Angus burger* grilled, served on a brioche bun with lettuce, bacon, cheddar, beef tomato, and onion compote 16.50

Beyond burger* with vegan cheddar, vegan bacon, tomato, pickles, and BBO sauce 16.50

Hellse Burger*

house-made burger from short rib, brisket, and pork belly, lightly spiced, served with house-made burger sauce, butter lettuce, tomato, caramelized onion, brie, and a fried egg on a brioche bun 15.00

*add fries and mayonnaise +4.50



A location for every occasion