

LUNCH

/12:00 TO 16:00/

PITA RED BEETROOT 13,5

Greek pita bread with red beetroot hummus, mesclun, spicy pumpkin seeds and grilled halloumi. (Vegan)

SANDWICH MACKEREL 14

Mackerel salad with cucumber atjar, Romaine lettuce, Indonesian mayonnaise and fried onions.

SANDWICH RIBEYE 14

Smoked ribeye, arugula, coffee mayonnaise and almond.

COBB SALAD 17

Romaine lettuce, poached egg, smoked chicken, crispy bacon, roasted corn, Parmesan cheese, Lapsang dressing.

BULGUR SALAD 14,5

Bulgur with Romaine lettuce, roasted pepper, cucumber, dried apricot, roasted chickpeas, pumpkin, and a yoghurt-mint dressing. (Vegan)

SHAKSHUKA 12 (+ egg 1,5)

Spicy tomato sauce, pepper, chickpea, leaf parsley and plant-based feta. Served with Greek pita bread. (Vegan)

SEXY PANCAKES 14,5

American Pancakes with apple compote, sultanas, crumble of speculoos, salted caramel and vanilla ice cream.

AVOCADO EDAMAME BURGER 18,5

Sesame bun with avocado edamame burger with BBQ lettuce, Romaine lettuce, tomato, pickle and chipotle mayonnaise. Served with fresh fries and mayonnaise. (Vegan)

CRISPY CHICKEN BURGER 18,5

Sesame bun with crispy chicken breast with BBQ lettuce, Romaine lettuce, tomato, pickle and chipotle mayonnaise. Served with fresh fries and mayonnaise.

OYSTER MUSHROOM CROQUETTES 13,5

Two oyster mushroom croquettes on organic multiseed bread with sweet and sour red onion, mesclun and mustard mayonnaise. (Vegan)

BEEF CROQUETTES 13,5

Two beef croquettes on organic multiseed bread with Parmesan cheese, mesclun and truffle mayonnaise.

TOSTI 9

Plancha toast with young mature cheese and country ham.

SOUP 9,5

Homemade soup of the day with organic multiseed bread.

SNACKS

/AFTERNOON AND EVENING/

BREAD 7,5

Bread with plant-based viking butter and Greek olive oil (Vegan)

SAUSAGE 9

Dried Livar sausage with fennel and sausage with Madame Jeanette served with grissini and dip.

OYSTERS NATURAL 7,5

2 Fine de Claire oysters.

AUBERGINE CROQUETTES 9,5

6 aubergine artichoke croquettes with lime mayonnaise. (Vegan)

CAPRIOLE SNACK MIX 17,5

4 beef bitterballs, 4 torpedo shrimp and 4 aubergine croquettes.

OLIVES 5

Marinated green and black olives. (Vegan)

CHEESE 12,5

Selection of 3 cheeses served with grissini and onion chutney.

OYSTERS SPECIAL 8,5

2 Fine de Claire oysters with lemon pearls and smoked olive oil.

RENDANG CROQUETTES 9,5

6 rendang croquettes with harissa mayonnaise. (Vegan)

CAPRIOLE SNACK PLATTER 27

Capriole snack mix (9 pieces) with sausage, cheese, grissini and olives.

NOTES 6,5

Luxury nut mix. Roasted and lightly salted. (Vegan)

VEGAN CHEESE 12,5

Plant-based cheeses served with grissini and onion chutney. (Vegan)

TORPEDO PRAWNS 9,5

Crispy prawns with chili sauce.

BITTERBALLS 9,5

6 beef bitterballs.

CAPRIOLE VEGAN PLATTER 27

Olives, nuts, plant-based cheeses, crudité and aubergine croquettes. (Vegan)

CHEF'S MENU DINNER

/3, 4 OR 5 COURSES FROM 18:00/

APPETIZER

White asparagus
Green peas | Lemon | Pine nut | Thyme
(Vegan)

Mackerel
Yoghurt | Verbena | Apple | Herring caviar

SECOND COURSE

Freekeh
Black garlic | Carrot parsley | Onion | Coffee *(Vegan)*

Scallop
Yellow curry | cauliflower | Carrot | Coconut

MAIN COURSE

Morels
Farro | Celeriac | Chives | Spinach
(Vegan)

Rye wing
Potato | Gochujang | Romanesco | Bundle mushroom

Duck breast
Jerusalem artichoke | Five spice | Sweet potato | Pecan

CHEESE

Plant-based cheese
Pallisade | Onion chutney
(Vegan)

CHEESE
Pallisade | Onion chutney

DESSERT

Blood Orange
Ginger | Vanilla | Parsnip | Macadamia
(Vegan)

Mango
Spekkoek | Pandan rice | Sesame | Crumble

3-COURSE MENU	45	3-COURSE WINE	21	3-COURSE WINE BOB	14	3-COURSES 0.0	19,5
4-COURSE MENU	55	4-COURSE WINE	28	4-COURSE WINE BOB	19	4-COURSES 0.0	26
5-COURSE MENU	65	5-COURSE WINE	35	5-COURSE WINE BOB	24	5-COURSES 0.0	32,5

For cheese instead of a sweet dessert with 3 or 4 courses, we charge a 5 euro supplement.

Dietary requirements or allergen information? Please let our staff know.