

# Lunch from 12:00 until 15:00

## SANDWICHES

Choice of traditional brown or corn floorbread;

Smoked salmon with tzatziki, carrot, seaweed and red onion 11,<sup>75</sup>

Thin sliced tuna with miso, cream of tuna,  
seaweed and crunchy garlic 11,<sup>75</sup>

Vegetarian: old goat cheese with pumpkin hummus,  
crumbled nuts and salad 10,<sup>75</sup>

Dutch shrimp croquettes with rouille,  
butter and salmon-potato salad 10,<sup>75</sup>

Sandwich of the week 10,<sup>75</sup>

**Poké bowl KW106:** sushi rice with tuna and salmon, soy beans, pickled  
carrot, avocado, mango, sesame seeds and lime 15,<sup>75</sup>

**Poké bowl vegetarian:** sushi rice, coriander, mint,  
grated coconut, mango, carrot, avocado,  
soy beans and peanut-passionfruit dressing 14,<sup>75</sup>

**Ceasar bowl:** Romaine lettuce, egg, anchovy mayonnaise,  
deep fried anchovy, smoked garlic croutons, chicken thighs,  
smoked bacon and Parmesan cheese 15,<sup>50</sup>

**Fish platter KW106:** smoked salmon and salmon belly, thin sliced tuna,  
smoked trout, steamed mackerel and salmon-potato salad 16,<sup>75</sup>

## SOUPS

Soup of the day 7,<sup>50</sup>

Shrimp bisque 9,<sup>00</sup>

## HOT LUNCH DISHES

Kibbeling of cod with ravigote sauce,  
chips with mayonnaise and coleslaw 14,<sup>75</sup>

In butter fried small soles, chips with mayonnaise and coleslaw 21,<sup>75</sup>

Tuna burger on a brioche bun with miso, pickled cucumber,  
green jalapeño, red onion and kombu 15,<sup>50</sup>

Catch of the day (daily price)

## LUNCH DESSERT

Dessert of the week 6,<sup>00</sup>

## MINI LUNCH MENU

Soup of the day – sandwich of your choice – dessert of the week 17,<sup>50</sup>

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Also available to order per table:

2-course lunch menu 28,50

3-course lunch menu 37,50

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# "Borrel" & Bites

from 12:00 until 21:30

Bitterballs with mustard mayonnaise 7,<sup>50</sup>

Dutch shrimp bitterballs with rouille 7,<sup>75</sup>

Torpedo shrimps with spicy bacon mayonnaise 7,<sup>75</sup>

Bread and tuna cream 5,<sup>25</sup>

Bread and salted cod cream 5,<sup>25</sup>

Bread and smoked salmon belly cream 5,<sup>25</sup>

Bread and pumpkin-smoked bell pepper cream 5,<sup>25</sup>

Oysters KW106 with 5-year-old sherry and vinaigrette of soy sauce and raw onion 19,<sup>50</sup>

Gillardeau oysters "speciales", half a dozen 19,<sup>75</sup>

Tasting of oysters, half a dozen (3 different kinds) 19,<sup>50</sup>

## Wine selection

### France

*Pays d'Oc* 2016 Rives Blanques, Chardonnay-Chenin bl. glass 4,<sup>25</sup> bottle 21,<sup>50</sup>

2016 Domaine Regismont, Syrah-Cabernet, rosé glass 4,<sup>25</sup> bottle 21,<sup>50</sup>

*Provence* 2017 MIP by St. Lucie, Classic, rosé glass 5,<sup>50</sup> bottle 28,<sup>50</sup>

*Saint-Chinain* 2016 Clos Bagatelle,  
Grenache-Syrah-Carrignan, red glass 4,<sup>25</sup> bottle 21,<sup>50</sup>

### Germany

*Rheinhessen* 2016 Seehof, Cuvée Schuitemaker  
Sylvaner-Weissburgunder glass 4,<sup>25</sup> bottle 21,<sup>50</sup>

2017 Gillot, Müller Thurgau Kabinett, sweet glass 4,<sup>25</sup> bottle 23,<sup>50</sup>

### Italy

*Venice* Prosecco Spumante, Nani Rizzi glass 5,<sup>50</sup> bottle 29,<sup>50</sup>

### France

*Limoux* 2015 Rives Blanques, Blanquette de Limoux glass 6,<sup>50</sup> bottle 36,<sup>50</sup>