

Lunch from 12:00 until 15:00

SANDWICHES

Choice of traditional brown or corn floorbread;

Smoked salmon with tzatziki, carrot, seaweed and red onion 12,⁷⁵

Thin sliced tuna with miso, cream of tuna,
seaweed and crunchy garlic 12,⁷⁵

Vegetarian: old goat cheese with tomato hummus,
crumbled nuts and salad 11,⁷⁵

Dutch shrimp croquettes with rouille,
butter and salmon-potato salad 10,⁷⁵

Rillettes of mackerel with ras el hanout, yoghurt and apple 11,⁷⁵

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

Vegetarian bowl: sushi rice, avocado, feta cheese, fresh figs,
bell pepper, capers and mini cucumber 14,⁷⁵

Salad salmon and shrimps: smoked salmon and Dutch shrimps with red
onion, capers, cucumber and saffron mayonnaise 15,⁵⁰

Fish platter KW106: smoked salmon and salmon belly, thin sliced tuna,
Dutch shrimps, rillettes of mackerel and salmon-potato salad 16,⁷⁵

SOUPS

Soup of the day 9,⁰⁰

Shrimp bisque 10,²⁵

HOT LUNCH DISHES

Kibbeling of cod with ravigote sauce,
chips with mayonnaise and salmon-potato salad 15,⁵⁰

In butter fried small soles, chips with
mayonnaise and salmon-potato salad 22,⁷⁵

Catch of the day (daily price)

LUNCH DESSERT

Dessert of the week 6,⁰⁰

MINI LUNCH MENU

Soup of the day – sandwich of your choice – dessert of the week 17,⁵⁰

Also available to order per table:

2-course lunch menu 28,50

3-course lunch menu 37,50

“Borrel” & Bites

from 12:00 until 21:30

Bitterballs with mustard mayonnaise 7,⁵⁰
Dutch shrimp bitterballs with saffron mayonnaise 7,⁷⁵
Torpedo shrimps with chili sauce 7,⁷⁵

Bread and tuna cream 5,²⁵
Bread and smoked salmon belly cream 5,²⁵
Bread and dried tomato hummus 5,²⁵

Oysters KW106 with 5-year-old sherry and vinaigrette of
soy sauce and raw onion 21,⁵⁰
Gillardeau oysters “speciales”, half a dozen 20,⁷⁵
Tasting of oysters, half a dozen (3 different kinds) 20,⁷⁵

Wine selection

France

Pays d’Oc 2016 Rives Blanques, Chardonnay-Chenin bl. glass 4,²⁵ bottle 21,⁵⁰
2016 Domaine Regismont, Syrah-Cabernet, rosé glass 4,²⁵ bottle 21,⁵⁰
Provence 2017 MIP by St. Lucie, Classic, rosé glass 5,⁵⁰ bottle 28,⁵⁰

Germany

Rheinessen 2016 Seehof, Cuvée Schuitemaker glass 4,²⁵ bottle 21,⁵⁰
Sylvaner-Weissburgunder
2017 Gillot, Müller Thurgau Kabinett, sweet glass 4,²⁵ bottle 23,⁵⁰

Italy

Campania 2016 Villa Matilde, Falanghina glass 4,²⁵ bottle 21,⁵⁰
Tuscany 2016 Agostina Pieri, Sangiovese, red glass 4,²⁵ bottle 21,⁵⁰
Venice Prosecco Pro glass 5,⁵⁰ bottle 29,⁵⁰

France

Limoux 2015 Rives Blanques, Blanquette de Limoux glass 6,⁵⁰ bottle 36,⁵⁰