

Snacks

Homemade pickles – 5

Mortadella di pistachio – 9 *mustard, pickles*

Schiacciata bread – 6 *butter*

Burratine – 8 *olive oil, anchovy*

Kimchi fritters – 10 *spring onion mayo*

Shrimp wontons – 11 *fermented garlic sweet chili*

“broodje kroket” – 12

Kailan – 15 *bimi, seaweed hotsauce, whipped tofu, dates*

Salmon trout crudo – 16 *shrimp XO, daikon, burnt chili mayo*

Rice pancake – 16 *pulled pork, onion broth*

Pizzetta – 15 *spicy margherita*

Mains

White asparagus – 24 *olde remeker, egg yolk, baby potatoes*

Lamb – 28 *peas, broad beans, labneh*

Catch of the day

Chicken leg – 26 *chickpeas, chorizo*

- **French fries – 6** *turbo sauce*

- **Little gem ceasar – 5**

- **“appelmoes” – 2**

Sweets

Turbo soft serve – 9

Paris-Brest – 8 *lemon curd, creme patissiere*

Caramel semifreddo – 8 *bleu d’Auvergne*

White russian – 12

Macvin du Jura – 12 *chardonnay*



Apero

Cava – 7.5 / 38

Riesling Kabinett – 10

Turbo Negroni – 12

Mixie van de week – 13

Aperol Spritz – 9.5

Mojito on the rocks – 12.5

Homemade kombucha – 6

Ferments

Sidra “by hur”– 8.5 / 43 Astarbe - apple (ES)

Mousses Sauvages – 9 / 45 La Maison Romane - saison & mirabelle (FR)

Jus de poire pétillant 0.0% – 7 / 36 (FR)

White

Les Temps de Gitans – 6.5 / 32 sauvignon blanc & vermentino –2023 (Languedoc)

De Palts – 7 / 36 weissburgunder – 2023 (Pfalz)

L’Envie – 9 / 45 Marsanne – 2023 (Rhone)

Thevenet Quintaine Macon-Villages – 12.5 / 61 chardonnay – 2022 (Bourgogne)

Orange

Little Fluffy Clouds – 8 / 40 macabeo & zibobbo – 2023 (tap) (Catalunya)

Rosé

Reuilly – 8.5 / 43 pinot gris – 2023 (Loire)

Red

Les Temps de Gitans – 6.5 / 32 syrah – 2023 (Languedoc)

Le Marmot – 7.5 / 38 cinsault & grenache – 2022 (Languedoc)

Saltamartí Tinto – 8 / 40 tempranillo – 2022 (Penedés)

Esino rosso “Ribotta” – 8.5 / 43 sangiovese & montepulciano – 2022 (Le Marche)

