

Crispy Calamari 11

Served with saffron aioli and crispy parsley.

Dutch Bitterballen 9

Served with wholegrain mustard.

Black Tiger Shrimp Skewer 15

With garlic, chili, lime, wakame and parsley.

Mini Brioche Sliders Beef & Crispy Chicken 13

With lettuce, tomato, onion, pickle and chipotle mayonnaise.

Charcuterie & Cheese Plateau 17.5

Assortment of meats and cheeses, crostini, fig bread, olives, dried apricots, grapes and walnuts.

Cheese Plateau 17

Assortment of cheeses with fig bread, olives, dried apricots, grapes and walnuts.

Fines de Claire Oyster 4

Per piece, served with mignonette.

Bruschetta Pomodoro 9.5

3 crostini topped with tomato, garlic, basil and olive oil.

Crostini Steak Tartare 14.75

3 crostini topped with steak tartare and chives.

Add freshly grated truffle + 4.5

Nacho Cheese 16.5

With black beans, corn, guacamole, pico de gallo, sour cream and jalapeño. *Add chicken + 3.5 or shrimp + 5*

Flatbread with Dips 9

Saffron aioli, olive tapenade and salted butter.

Brioche Croque 12.5

With Gruyère, Emmentaler, béchamel sauce, ham and Parmesan.

Make it Madame? Add a poached egg + 1. Add freshly grated truffle + 4.5

Also available
without ham

Snacks