

Brunch & drinks

We keep all of our dishes simple & unfussy and believe that quality comfort food connects people.

Our menu is seasonal & fresh, and we create everything with love – working to source ingredients from the most conscious suppliers as part of our ongoing sustainability journey.

Cocktails

Wow Wow Wee Wow 8.5

42 Below vodka, Bols Peach, cranberry, wow mix

Buggin'Out 8.5

Midori, Malibu, Bols Banana, pineapple, wow mix

Let's Get Tropical! 8.5

Aperol, Bombay Sapphire gin, mango, passionfruit, wow mix

Bloody Mary 8.5

Your choice of vodka, gin or tequila mixed with our own bloody mary mix

Bloody Shame 4.5

House bloody mary mix, minus the alcohol.

Bellini 7

Your choice of peach, strawberry or lychee puree mixed with sparkling wine

Death In The Afternoon 7

La Fée Absinthe, lemon and sugar mixed with sparkling wine

Soup

Tom Kha Kai 8

Chicken soup cooked with coconut milk, kaffir leaves, lemongrass, galangal and served with fresh lime, soft-boiled egg, noodles, chili and coriander.

TC's buttermilk pancakes

Light and fluffy, made in-house, 3 or 6 stack

Crispy bacon 8/12

With Canadian maple syrup

Muddled berries 8/12

With crème fraîche

Free range eggs

Oven baked shakshuka 9.5

Two free ranged eggs in a spiced tomato and vegetable stew, feta cheese and toasted sourdough bread

Huevos rotos jamon 11

Iberian ham, soft fried eggs, Dutch fries and Pimienton dulce

Sandwiches

Chicken fajita wrap 11

Mexican chicken, bell peppers, red onion pickle, coriander, served with chipotle mayonnaise
+ Add smashed avocado 2

Smashed avocado 9

Smashed avocado, radish, peas, cashew nuts, mint and feta cheese served on sourdough toast
+ Add a free range poached egg 1
+ Add grilled bacon 1.5
+ Add smoked salmon 4

Steak sandwich 13

Grilled entrecote steak, balsamic peppers, rocket lettuce, chimichurri and mustard mayo served on a ciabatta bread with fries

Smoked salmon bagel 9.5

Smoked salmon, light cream cheese, cucumber, red meat radish and dill, served on a fresh bagel

Croque monsieur 11

Ham and cheese croque with cheesy bechamel & Dijon mustard served with cornichons and fries

Salads

Super food salad 8.5

Quinoa, baby spinach, bimi, avocado, pumpkin seeds, sherry dressing, pomegranate and Greek yoghurt
+ Add chicken 3.5
+ Add egg 1

Thai papaya salad 14

Papaya, shrimp, carrot julienne, chili, peanuts, cherry tomato, spicy sweet-and-sour dressing with fresh herbs.

Chicken caesar 13

Roasted chicken, romaine lettuce, sourdough crisps and Caesar dressing

Fries

Dutch potato 4.5

Sweet potato 5.5

Halloumi 6.5

With pomegranate, yoghurt and fresh mint

Pizza

We pride ourselves on serving fresh, hand-stretched pizza topped with only the very best ingredients! Choose from multigrain or sourdough pizza dough.

Margherita 9

Our own tomato sauce, mozzarella cheese and fresh basil leaves

Neptune 13

White sauce, tomato sauce, smoked salmon, feta cheese, bimi, fresh dill, lime wedge and fennel

Rustic 11

Margherita base, goat's cheese, balsamic peppers, onion marmalade

Spicy pepperoni 12

Margherita base, Italian pepperoni and jalapeno peppers

Chicken avocado 13

Roasted chicken, tomato sauce, white sauce, shaved avocado, mozzarella, red chili and fresh chives

Pumpkin pizza 12

Pumpkin, mozzarella cheese, mushrooms, gorgonzola, pumpkin seeds and celery

The House Favourite 12

Garlicky white sauce, mozzarella and Parmesan cheese, crispy potato, pancetta, rosemary

Burgers

All our burgers are served with fries – add sweet potato fries for just € 1

Gourmet Dutch burger 15

Dutch beef, cheddar cheese, tomato, caramelised onions, pickles mayo and wild rocket on brioche bun
+ Add extra patty 4.5
+ Add smashed avocado 2

Chicken 14

Kellogs cornflake crusted chicken fillet, lettuce, tomato, cheese, kimchi mayo, crispy onion and jalapenos on brioche bun

Vegetarian 15

Beyond meat patty, smashed avocado, lettuce, tomato salsa and feta cheese on brioche bun

Sides

House salad 3.5

Seasonal vegetables 4

Kale salad 5

Feta, red cabbage, apple, sweet dressing

Allergens

Not all ingredients are listed, please inform your server about food allergies that you have. Our food is prepared in both our own & suppliers kitchens that handle allergens, and our Restaurants & Bars are busy places, so we can't guarantee that our food and drinks are allergen-free. Our Allergen Guide contains a list of all the products we use. Please feel free to ask a member of our team to provide you with a copy to read.