

Bites

Zuurdesem, gekarameliseerde boter	6
Krokante tuinbonen, olijven, gerookte amandel	7
Burrata, paprika, olijf (Ibérico ham +7)	10
Zeeuwse oesters, sambai 2 st.	8
Iberico ham, bieslook crème, zuurdesem crackers	14
Oude Brockelaer, mosterd, cornichons	7
Toast, paling 2 st.	9

Empanadas van Tio Bigotes 12:00 - 17:00

Bavette, provolone, chimichurri	6
Rundergehakt, olijf, ei	6
Chorizo, mozzarella	6
Kip, ui	6
Tonijn, ui	6
Tomaat, mozzarella, basilicum	6

Broodjes 12:00 - 15:00

Burrata, paprika, olijf (Ibérico ham +7)	11
Gerookte zalm, komkommer, dille	11
Ei, vadouvan (ansjovis/rosbief +4)	10
Gerookte kip, avocado, bieslook	11

Salade	6
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Bites

Sourdough, caramelized butter	6
Crispy broad beans, olives, smoked almonds	7
Burrata, bell pepper, olive (Ibérico ham +7)	10
Zeeuwse oysters, sambai 2 pcs.	8
Iberico ham, chive cream, sourdough crackers	14
Oude Brockelaer, mustard, cornichons	7
Toast, eel 2 pcs.	9

Empanadas van Tio Bigotes 12:00 - 17:00

Bavette, provolone, chimichurri	6
Ground beef, olive, egg	6
Chorizo, mozzarella	6
Chicken, onion	6
Tuna, onion	6
Tomato, mozzarella, basil	6

Sandwiches 12:00 - 15:00

Burrata, bell pepper, olive (Ibérico ham +7)	11
Smoked salmon, cucumber, dill	11
Egg, vadouvan (anchovy/roast beef +4)	10
Smoked chicken breast, avocado, chives	11

Salad	6
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Voorgerechten

Steak tartaar, miso, tafelzuren	15
Coquille, ceviche, venkel	15
Eendenlever, tonijn, ponzu	17
Avocado, quinoa, kaffir	15

Hoofdgerechten

Griet, wortel, curry	28
Tournedos, sjalot, aardpeer (foie gras +6)	30
Spitskool, sjalot, aardpeer	28

Nagerechten

Pure chocolade, vanille	14
Bosvruchten, choux, crème suisse	14
Gebakken eendenlever, kers, pistache	16
Kaasselectie	16



Starters

Steak tartare, miso, pickles	15
Scallop, ceviche, fennel	15
Duck liver, tuna, ponzu	17
Avocado, quinoa, kaffir	15

Mains

Brill, carrot, curry	28
Tournedos, shallot, Jerusalem artichoke (foie gras +6)	30
Pointed cabbage, shallot, Jerusalem artichoke	28

Desserts

Dark chocolate, vanilla	14
Forest fruits, choux, crème suisse	14
Foie gras, cherry, pistachio	16
Cheese selection	16



CHEFS MENU

Coquille, ceviche, venkel

Eendenlever, tonijn, ponzu *

Griet, wortel, curry **

Tournedos, sjalot, aardpeer (foie gras +6)

Bosvruchten, choux, crème suisse

CHEFS MENU

3 gangen	55
4 gangen *	69
5 gangen **	83

WIJNARRANGEMENT

3 glazen	8
4 glazen	16
5 glazen	24

ook vegetarisch mogelijk

CHEF'S MENU

Scallop, ceviche, fennel

Duck liver, tuna, ponzu *

Brill, carrot, curry **

Tournedos, shallot, Jerusalem artichoke (foie gras +6)

Forest fruits, choux, crème suisse

CHEF'S MENU	
3 courses	55
4 courses *	69
5 courses **	83

WINE PAIRING	
3 glasses	8
4 glasses	16
5 glasses	24

vegetarian option available

