










Menu

Vegetarian 
Plant Based 



Breakfast till noon

Croissant / seasonal marmalade or butter	4,5 
Pain au Chocolat	3,5 
Homemade dried fruit & nut cake	3 
Local harvest seasonal fruit bowl	12 
Homemade granola / fruits / farmhouse yoghurt / honey	12 
Buttermilk Pancakes	11 
Add – bacon 3 / fruit 4	








Toasted Sourdough Bread With your choice of

Smoked salmon / herb spread	15
Seasonal mushroom sauté / hummus	12 
Cured, artisanal ham / kale	13
Add – poached egg 3	


Eggs

The Unbound Omelette / farmhouse cheese	12 
Scrambled eggs / toasted sourdough bread	11 
Add - mature cheese 3 / bacon 3 / smoked salmon 6 / mushroom 5	

Bites from 12h



Sourdough bread / olive oil	5 
Roasted & toasted nuts	5 
Olives 'au marinere'	4 
Crudité / herb spread	6 
Vegan bitterballen / mustard 6 pcs	7,5 
Bitterballen / mustard 6 pcs	6
Cheese croquettes / truffle mayo	6 
Crispy chicken / chilli aioli	8
Homemade fries / mayo (truffle mayo +1)	4,5 

The Unbound Platters



The Plantbased Platter Reg 13,5 L 25 
Crudité / olives / nuts / hummus / herb spread / sourdough bread / garden pickles

The Unbound Platter Reg 16,5 L 29,5
Dutch cheeses / cured meat & sausages / sourdough bread / garden pickles / pesto





Starters from 12h

Soup of the day	8 
Leeks 'au gratin' / feta / roasted nuts	12 
Steak tartare / truffle / egg / pangrattato	14
Asparagus / smoked salmon / herb spread	16




Salads

Just a salad, like a Caesar / chicken / egg / mature cheese	16
Burrata / roasted carrots / pesto	15 
The Chef's Salad	16 




Mains

Cauliflower steak <i>hummus / fried capers / raisins / unami tahin</i>	19 
Risotto <i>roasted beetroot / mint / walnuts / goats cheese</i>	19 
Ravioli <i>mushroom / creamy porcini sauce / pangrattato</i>	19 
Catch of the day	27
Steak au maison – cured for 28 days	25
Smashed cheese burger – plant or meat based	17 

Sides

Homemade fries / mayo (truffle mayo +1)	4,5 
Harvest salad	5 
Roasted roots & carrots	5 

Desserts

Dutch cheese platter	14 
Crispy fruit & almond crumble / cinnamon ice cream	9 
Hot chocolate tart / vanilla ice cream	9 
Lemon Pie / meringue	9 