



Drinks & Bites Menu

Bites

Holtkamp Shrimp Croquettes - 3 pcs	7.5
Cheese Platter w/ Homemade Chutney	12.5
Brandt & Levie Dry Sausage	8.5
Homemade Hummus & Dukkah	7.5
Bitterballen 5 pcs	6.5
Fries from Friet Boutique	4.5
Pimentos de Padron	4.5
Bread & Butter	4.5
Nuts	4.5

Beers

Draft

Heineken 25cl	3.5
Brand Weizen	5.5
Brand IPA	5.5

Bottle

De Eeuwige Jeugd Lellebel Blond	6
De Eeuwige Jeugd Bullebak Triple	6
Lowlander Organic Blonde Ale 0.3%	5.5
Heineken 0.0%	4

Our House Wines

The extensive list of wines and cocktails can be found on the side menu.

White

Ciello Bianco, Normanno, Sicily <i>Catarratto – Italy, 2019 (Natural)</i>	5.5/25
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Red

Ciello Rosso, Normanno, Sicily <i>Nero d'Avola – Italy, 2019 (Natural)</i>	5.5/25
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Rosé

Rosé des Pins, Bordeaux <i>Cabernet Sauvignon – France, 2019</i>	6/27
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Soda's

Coca Cola	3.5
Coca Cola Zero	3.5
Fanta Cassis	3.5
Fuze Tea Lemon Sparkling	4
Perrier	5
Citron Pressé (lemon juice & Perrier)	5
Homemade Fanta	4
Fever Tree Tonic Water	4
Fever tree Ginger Ale	4.5
Fever Tree Ginger Beer	4.5
Fever Tree Sicilian Lemonade	4.5
Tom's Tomato juice	4.5
Charitea Green	5.5
Schulp Apple juice	3.5
Schulp Pear juice	4
Bitter Lemon Naturfrisk	5
Kombucha Batu Apple & Ginger	6
East Imperial Grapefruit Soda	5.5
Fresh Orange Juice	3.5
FUL Ginger & Lemon	5
FUL White Peach	5
FUL Lime & Mint	5

Hot drinks

Espresso	3
Double Espresso	3.5
Espresso Macchiato	3.5
Cappuccino	3.5
Cortado	3.75
Black coffee	3.5
Latte	4
Latte Macchiato	4
Ice coffee milk & hazelnut syrup	4
Flat White	4
Hot Chocolate	3.5
Hot Chocolate & Whipped Cream	4
Pukka Tea	3.5
Ginger/ Mint Tea	4
Irish Coffee	7.5
Oat milk +0.5	



Menu







All Day Menu


(Also available for Take Out & Cabin Service)

Vegan 
Vegetarian 

Starters

	Croque Monsieur <i>ham</i>	10.5
	Croque Madame <i>ham & egg</i>	11.5
	Egg Benedicte - <i>ham</i>	11
	Egg Florentine <i>spinach</i>	11
	Unbound Seasonal Soup	7.5
	Burrata in Savoy Cabbage, Pistachio & Seasonal Mushroom	14.5
	Shallots Tarte Tatin, Chestnut Puree, Kohlrabi & Carrot Salad	12.5
	Caesar Salad /w Optional Chicken	12.5/15.5


Mains

	Unbound Cheeseburger & Fries	18
	Pulpo, Truffle Potatoes & Purple Carrot	23.5
	Fennel & Saffron Raviolis, Confit Tomatoes & Pine Nuts	17.5
	Guineafowl Filet, Sweet Potato "Stampot" & Truffle sauce	20.5

Kids Mains

	Pasta Bolognese	8.5
	Chicken, Fries & Spinach	10

Sides

	Seasonal Green Vegetables <i>warm or salad</i>	5.5
	Fries from "The Frietboutique"	4.5
	Roasted Potatoes	5.5
	Bread & Butter	4.5

Sweets

	Basque Cheesecake, Red Fruits & Blood Orange Sorbet	8.5
	Madeleines & Cognac Crème Anglaise	8.5
	Cheese Platter, Chutney & Nut Bread	12.5
	Cake of the Day	4.5

