

We serve our dishes all day for lunch, drinks and dinner.
They are meant for sharing, but this is not necessary of course.

BAR SNACKS & BITES

Aloha platter pickles egg smoked radish V	6
Aloha's oyster mushroom bitterballs (4pc) coffee mayonnaise V/LF	5,5
Fresh fries kimchi mayonnaise V/LF	4,5
Fried dumplings (6 pc) cheese kohlrabi kimchi smoked almond V	7,5

DISHES served with sourdough bread

Tartelette foamy 'Oudwijker' blue eucalyptus mushroom V	7,5
Beet tartare st. Remy pear green cabbage horseradish beet jus VG	10,50
Roasted Cod changing garnishes	11
Dutch beans apple shallot vinaigrette lovage celery VG	9,5
Crispy red cabbage caramel almond kimchi butter sauce V	11,5
Butternut squash puffed garlic sauce seeds V	11
BBQ cauliflower pear vinegar onion swede mustard crunch VG	9,5
Pork shoulder own gravy cabbage mix rind	11,5

DESSERTS

Conference pear "honey & milk" sweet woodruff oat cookie V	7,5
Pumpkin sourdough walnut ice-cream VG	7,5