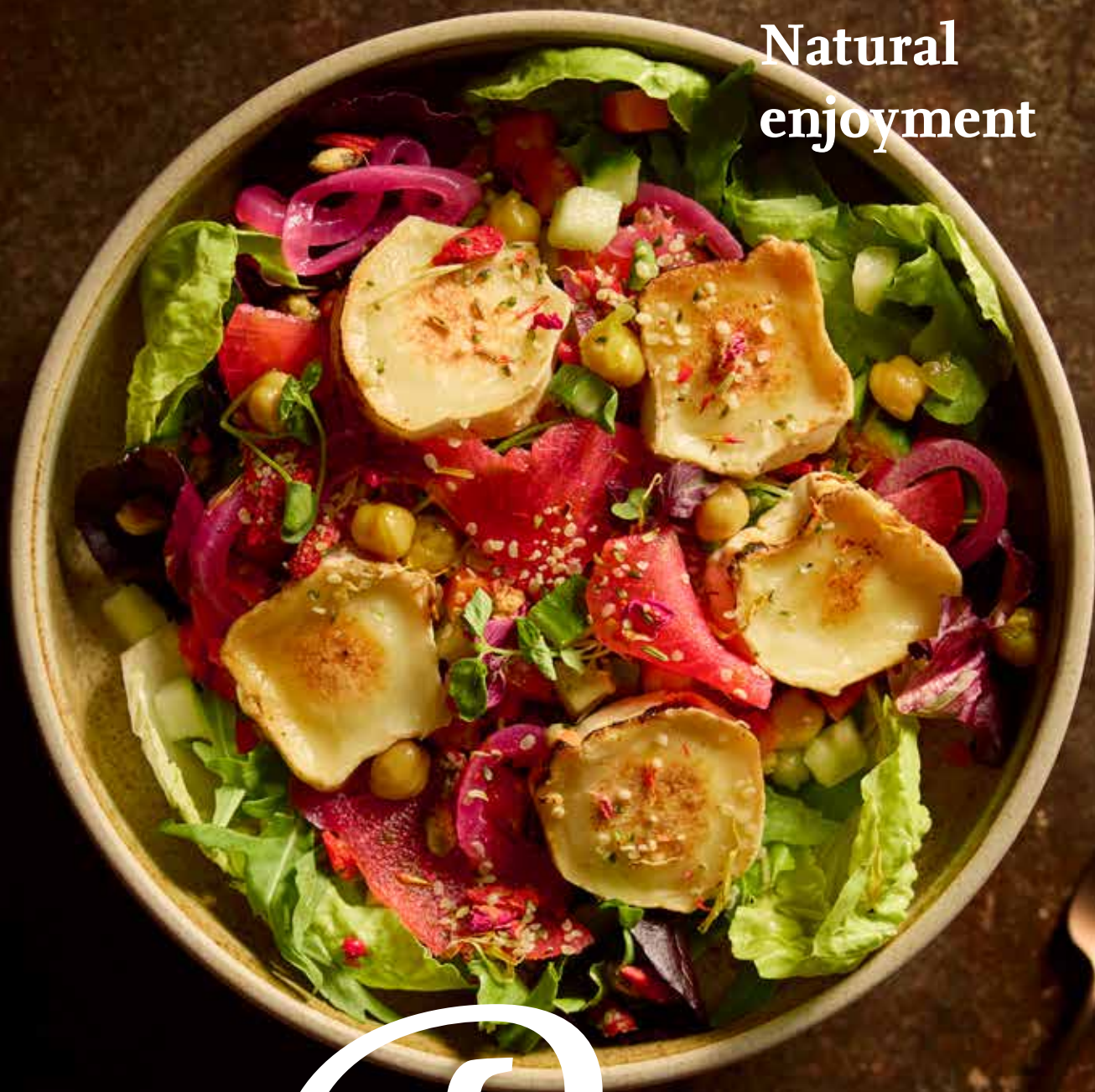


MENU

Natural
enjoyment



Pure

DISCOVER THE FLAVOURS OF CLOSE TO HOME!

PURE NATURE AND LOCAL

My passion is pure, conscious, honest and, above all, delicious food. With care for what is on your plate, for the origin of the ingredients and with care for yourself and each other. I believe that if you take the time to have lunch or dinner together, you will enjoy it more. And enjoying food is something you do with all your senses, or as we sometimes say behind the scenes in the kitchen: 'good food is a treat for our taste buds, but it should also be a feast for the eyes'.

So, together with my kitchen team, I am constantly looking for the best, tastiest and most beautiful combinations. We want to see, feel, smell and taste all the ingredients together. Because cooking is also about having fun. Together, with passion and with our hearts. Enjoying cooking is the foundation and should never be missing in my kitchen!

We carefully select our products based on sustainable quality marks, local suppliers, and seasonal ingredients sourced in the Netherlands. The products are fresher, richer in flavour and we do not need to get our produce from the other side of the world. This is how we reduce our ecological footprint together. Nice and mindful!

What I care most about in my work as a chef is to surprise my guests and make them aware of what they are eating. I am keen to share this awareness with both my kitchen team and you, the guest. Hence the menu is inspired by fresh, natural and honest produce from the land. Accessible dishes with a recognisable flavour.

It is all about balance, finding the right balance. Today I am going to surprise you with the flavours of my authentic, pure dishes. Take good care of your inner self, and you will shine!

Robert Bos

Head chef at Thermen Soesterberg

Allergies?

Food allergies are common. Please let our staff know of any allergies they should be aware of while preparing your meal. We want you to feel good and keep feeling good while you're here with us. Our food specialists are at your service to provide personalised advice on our delicious menu, so you can indulge with peace of mind.

Close to

THE ORIGIN

The delicious, authentic and rich flavours of our beautiful surroundings; where the fertile soil brings forth delicious fruit and the plants are left to grow undisturbed. Here, in the heart of the Netherlands and on the green border of the Utrechtse Heuvelrug, it is all about experiencing and enjoying. Discover nature at its purest in our restaurant. Pure indulgence: feast on fresh and organic produce and savour the good life.

Our environment forms the basis of all the products we use in our restaurant. What we feel, see, taste and experience here nourishes what we do. Pure where possible, that is our philosophy. Conscious with respect for people, animals and nature. Responsible, because we wish to contribute to your healthy lifestyle. Our chefs are going to surprise you, that's for sure. With local and regional products from Dutch cuisine. Good, healthy and prepared with love!

Delicious, honest and locally sourced

Fair is delicious. That is our honest belief. We also want to make sure that what is on your plate is pure, good and delicious. So we go out and look for the origin. We literally set off; we hit the road. Our dairy products come from farmers who are happy to work every day to improve animal welfare. Our beef comes from our own backyard: the Utrechtse Heuvelrug, and we source our vegetables from the Betuwe region. And our gin? That is distilled by our catering team themselves. We source items that are not locally available, such as coffee beans, rice, and certain types of fish, from further away, but we always know where they come from and how the supplier works.

“It’s all about finding balance in nutrition. Take good care of your inner self, and you will shine!”

Head chef Robert Bos

Only the best we have to offer

In our kitchen we love to work with seasonal produce, because nothing tastes better than the pure flavour of fresh ingredients. With these products, we are constantly creating new and surprising dishes for our menu. For our guests. You, that is. And if we have a food surplus from the previous season, our chefs will transform this into a delicious dish for the next season! Not only do we enjoy it, we also believe it is important to do so. Making the world a little more beautiful together; spreading positive energy to the world around us.

Healthy and good for you...

Of course, our chefs don't just pick and choose whatever they come across. Our kitchen is all about a balance between good, tasty and healthy. Let your taste buds guide you as you explore our wholesome menu. Pick whatever brings you joy and;

Eat well, and enjoy your meal!

Local quality, local flavours

OUR SUPPLIERS ON THE MAP

When it comes to taste, nothing beats local. That's what we believe in – with tongue in cheek! That said...

We source most of our ingredients from the region. From honest suppliers just around the corner. It's the key to serving our wholesome, sustainable food. We know the growers and farmers and understand how much passion and love they have for their products. You can taste that in all the delicacies on our menu.



1 Van Eekeren Bakery

The Van Eekeren family opened their bakery doors in 1879, becoming the first artisan baker in Sterrenwijk, Utrecht. To this day, van Eekeren's bread is still baked with love, creativity and attention for everyone who loves real bread. The family feeling is preserved and passed on from generation to generation. Van Eekeren Bakery even has its own grain field, which guarantees the origin of the raw materials and sustainability. So great and delicious bread.

2 Beekeeper de Werkbij

People and bees belong together. Based on this philosophy, Kees and Jannitha Verrips started their own beekeeping business in 2009. It has since grown into the leading supplier of sustainable and, above all, delicious honey. It has now become a professional company that serves as a true role model for creating jobs for socially disadvantaged people who are distanced from the labour market.

3 Farm Fields

Exclusive, full of flavour and organic. Farm Fields' veal is entirely to our taste. That is why it is on the menu at Thermen Soesterberg (and also at our Thermen Resorts sister establishments).

4 Special Cakes Factory

Our delicious cakes are made by special people. At the Bijzondere Taartenfabriek care bakery, mentally vulnerable people are given the opportunity to gain work experience in an accessible and positive way by baking the most delicious cakes.

5 De Clique

We breathe new life into our leftovers together with De Clique. Our orange peels, coffee grounds and food scraps are collected by De Clique and reused as a hothouse for new and delicious products. This way, we contribute to a sustainable and circular hospitality industry.

6 Segafredo

Enjoy Segafredo Impronte, a premium Italian blend of Arabica and Robusta beans, roasted locally in Groningen. The name Impronte (footprint) stands for their strong sustainability focus: the coffee is 100% organic, Rainforest Alliance-certified and packaged in recyclable material. Each cup is a responsible choice that also supports the Fondazione Zanetti Onlus.

7 Senza Tea

Not just your average cup of tea, but a conscious choice for taste and impact. Senza (Italian for 'without') provides premium loose tea, minimising unnecessary packaging waste. Much of their pure tea selection is organic (Skal-certified), underlining their commitment to environmentally friendly cultivation methods.



HOT BEVERAGES

Chai latte 5.5
Dirty Chai latte 7

Coffee 4
Coffee large 5.5
Cappuccino 4.3
Cappuccino large 6
White coffee 5
Latte macchiato 5
Espresso 4
Double espresso 5
Hot chocolate 5

Prefer
lactose-free?
Oat milk
or soy milk
+ 1

FROZEN CAPPUCCINO 7

Prefer caramel, white chocolate or hazelnut?
Surcharge + 0.5

COFFEE SPECIALS 8.5

Choose from:
Thermen coffee with Baileys
Spanish coffee with Tia Maria
Italian coffee with Amaretto
Irish coffee with whiskey
French coffee with Cointreau
Served with whipped cream

GOURMET COFFEE 8

Choose from:
Salted caramel Latte macchiato with salted caramel, whipped cream and fudge
Roasted hazelnut Latte macchiato with roasted hazelnut, whipped cream and crunchy crisps

Coffee made from certified organic coffee beans, roasted at the Segafredo roastery in Groningen

PASTRIES

CAKES 6

Choose from:

Seasonal cakes*

Carrot cake* (*gluten-free*)
Forest fruit cheesecake
Chocolate brownie
Homemade apple crumble cake

Prefer whipped cream? Surcharge + 1.5
** Cake from 'Bijzondere Taartenfabriek'*

Truly good tea

Tea has its origins in ancient China. The story goes that a Chinese emperor was heating water and wild tea leaves accidentally ended up in the water. He smelt the delicious aroma of tea as we know it today and decided to taste it. Since then, we have been drinking tea all over the world.

TEA

THERMEN TEA (*organic leaf tea*) 4

Our signature blend is a soothing herbal infusion of camomile, lavender and lemon balm. Fresh and floral in flavour, and completely caffeine-free

SENZA TEA (*organic leaf tea*) 4

Choose from: English Breakfast, Green Leaf, Jasmine Blossom, Wild Rooibos or Rooibos Ginger Lemon

FRESH HERBAL TEA 5.5

Available with or without honey

Choose from:

Mint tea

Ginger tea

Herbal tea: made from our own herbs from the LIF herb tower

Available in the flavours:

Wellness (*fennel, lavender & lemon balm*)

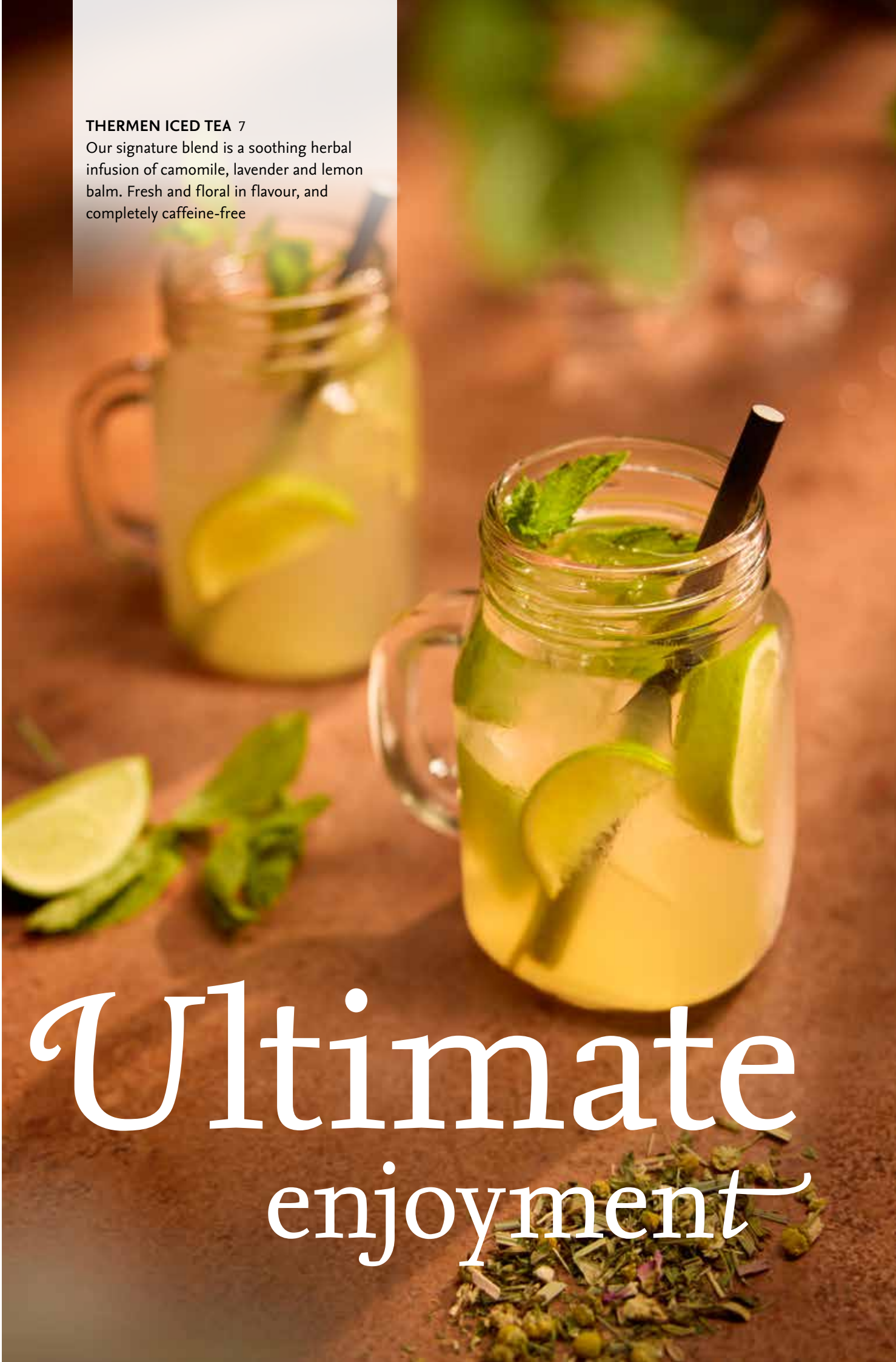
Hamam (*apple, star anise & mint*)

Happiness (*rosemary & orange*)

Bloemenveld (*primrose, sage and thyme*)

THERMEN ICED TEA 7

Our signature blend is a soothing herbal infusion of camomile, lavender and lemon balm. Fresh and floral in flavour, and completely caffeine-free



Ultimate
enjoyment

COLD BEVERAGES

DOUBLE DUTCH 5

Indian Tonic, Ginger Ale, Ginger Beer or Double Lemon

SOFT DRINKS *sugar free* 4.3

Pepsi Zero, Lipton Ice Tea Green Zero, 7UP Free, Rivella or Tomato juice

SOFT DRINKS 4.3

Pepsi, Lipton Ice Tea Sparkling, Cassis, Apple juice or Sisi Orange

BIONADE ORGANIC SOFT DRINKS 7

Lemon & bergamot 0.33l

WATER

Sourcy blue/red 0.2l 4.3

Sourcy blue/red 0.75l 7

JUICE

WELLNESS JUICE 8

Freshly squeezed orange juice and organic yoghurt

FRESHLY SQUEEZED ORANGE JUICE 8



Bursting with flavours and colour

Our homemade smoothies are made with fresh fruit, healthy vegetables and a splash of love. They're also brimming with natural minerals, fibre, enzymes, antioxidants and vitamins. Each of our smoothies is a blessing for your digestion, bones and heart. It's a whole body experience – just like your wellness day.

SMOOTHIES

DETOX SMOOTHIE 8.5

Strawberry, banana, blueberry, apple and yoghurt

PASSION JUICE SMOOTHIE 8.5

Passion fruit, mango, peach, apple and yoghurt

GREEN SMOOTHIE 8.5

Avocado, banana, kale, lemon, apple, coconut and almond

FROZEN SMOOTHIE 8.5

Mango & passion fruit



Gin Tonic

COCKTAILS

PASSION FRUIT MARTINI 13

Ketel One Vodka, passion fruit, lime and Bourbon vanilla

ESPRESSO MARTINI 13

Ketel One Vodka, Tia Maria and espresso

MOJITO 14

Captain Morgan White Rum, fresh mint and lime

AMARETTO SOUR 13

Disaronno, lemon and vegan protein

NEGRONI 13

Tanqueray London Dry Gin, Campari and Antica Formula

APEROL SPRITZ 13

Aperol, cava and sparkling water

GIN TONIC 14

Tanqueray Gin and tonic

COCKTAIL OF THE MONTH 14

Ask one of our staff members

MOCKTAILS *(alcohol-free)*

VIRGIN PASSION FRUIT MARTINI 10

Tanqueray 0.0, passion fruit, Bourbon vanilla and vegan protein

VIRGIN CLOVER CLUB 10

Tanqueray 0.0, raspberry and vegan protein

VIRGIN MOJITO 10

De Kuyper Mojito 0.0, mint and lime

WHITE WINE

Laurent Miquel Sauvignon Blanc | Pays d'Oc, France |

Glass 7 Carafe 22 Bottle 34

A fresh Sauvignon Blanc from the South of France with notes of citrus and white blossom. The flavour is crisp, vibrant, and beautifully balanced with a pure finish

Epicuro Pinot Grigio | Sicily, Italy |

Glass 8 Carafe 26 Bottle 40

Pinot Grigio with peach and pear. Dry, light and smooth with refreshing acidity and soft fruit flavours

Ramón Bilbao Rueda Verdejo | Rueda, Spain |

Glass 9 Carafe 30 Bottle 45

An aromatic and crisp Verdejo bursting with tropical fruit, passion fruit and citrus. The palate is vibrant, fruity and features a deliciously refreshing finish

Du Maréchal Blanc Viognier | Roussillon, France |

Glass 9 Carafe 30 Bottle 45

Muscat and Viognier create an aromatic biodynamic wine with floral notes, grapefruit and fresh fruit tones. Elegant balance with subtle Muscat notes and a smooth finish

Salentein Chardonnay | Valle de Uco, Argentina |

Glass 10 Carafe 34 Bottle 51

A rich and fresh Chardonnay with aromas of citrus, white peach and tropical fruit, complemented by mineral notes and subtle hints of caramel, honey and vanilla

SPARKLING

Prosecco Treviso DOC | Veneto, Italy |

Glass 8 Bottle 40

Fresh sparkling wine with aromas of green apple, pear and citrus, refined with white blossom. Lively mousse, elegant balance and a wonderfully drinkable character

Cava Zero 0.0 | Catalonia, Spain |

Glass 8 Bottle 40

Codorníu Zero is a delicious alcohol-free sparkling wine. Fresh citrus flavours and tropical fruit create a fine, delicate bubble with a fruity character

Ayala Champagne Brut | Champagne, France |

Bottle 37.5cl 40 Bottle 75cl 70

Fresh and elegant champagne with notes of citrus, flowers and white fruit. Well-balanced, refined structure, with a lively freshness and a long, delicate finish

ROSÉ

Farina Blush Pinot Grigio | Veneto, Italy |

Glass 7 Carafe 22 Bottle 34

A soft pink wine offering a vibrant fragrance of red fruits, citrus, and white blossoms. Delicate and beautifully balanced on the palate, with enchanting notes of strawberry, raspberry, and peach

Ramón Bilbao Rioja Rosado | Rioja, Spain |

Glass 8 Carafe 26 Bottle 40

A refined, pale pink rosé crafted from 100% Garnacha, evoking delicate notes of red berries, fresh lime, and white blossom. Exceptionally crisp and juicy with a silky, lingering finish

RED WINE

Epicuro Nero d’Avola | Sicily, Italy |

Glass 7 Carafe 22 Bottle 34

A full-bodied, deep garnet Sicilian wine filled with rich aromas of cherries, dark berries, and subtle botanicals. Smooth, warm, and gracefully rounded on the palate

Familia Conesa ‘La Doncella’ Tempranillo

| Castilla-La Mancha, Spain |

Glass 8 Carafe 26 Bottle 40

An organic creation showcasing a deep garnet hue with warm, velvety, and elegant flavours. Rich in aromatic cherry and gentle spice, beautifully balanced with notes of ripe dark fruit

Dourthe No1 Merlot-Cabernet Sauvignon

| Bordeaux, France |

Glass 9 Carafe 30 Bottle 45

Classic Bordeaux boasting a deep ruby colour. Aromatic notes of ripe dark fruit, such as cherry and cassis, seamlessly elevated by subtle nuances of vanilla and soft oak

Salentein Pinot Noir | Valle de Uco, Argentina |

Glass 10 Carafe 34 Bottle 51

A soft and elegant Pinot Noir with refined aromas of ripe cherries, strawberries and subtle botanicals such as thyme and oregano, beautifully balanced with a fresh acidity

Farina Ripasso Classico | Veneto, Italy |

Glass 10 Carafe 34 Bottle 51

A robust red wine brimming with rich aromas of ripe plum, cherry preserve, and delicate spice. Harmoniously balanced with gentle acidity and smooth, mature tannins



BEER OF THE SEASON 7.5

Herfstbok is a full-bodied, dark draught with a rich caramel sweetness

BEER

DRAUGHT

Grolsch Graafglas 0.25l 4.5

Grolsch Master 0.5l 8.5

Grolsch Weizen 0.3l 5.8

Grolsch Weizen 0.5l 8.8

Grimbergen Blond 0.25l 7.5

BOTTLED

Grolsch Radler 2.0 5.8

Grimbergen Dubbel 8

Grimbergen Tripel 8

vandeStreek bio Turf’n Surf Tripel 8

NON-ALCOHOLIC

Grolsch 0.0 5.8

Grolsch Radler 0.0 5.8

Grolsch Weizen 0.0 5.8

VandeStreek IPA 0.0 8

Liefmans Fruitesse 0.0 5.8

Freshly baked bread

Bread is a special treat, day after day. And nutritious, too. Especially when it comes to our bread, because it is made from natural ingredients and packed with fibre, seeds, minerals and vitamins. And above all, it is made with lots of love and passion by the Van Eekeren family bakery. And an added bonus: most of the grain used comes from our own grain field, right here in the region.

Vegetable garden



CRISPY

Fresh

LUNCH

11.00 AM TO 4.00 PM

VEGETABLE GARDEN 16 (vegan)

Brown bread with pumpkin hummus, grilled zucchini, avocado, pickled radish, beetroot, carrot ribbons, lamb's lettuce and a healthy crumble

SOESTERBERG 17

Brown bread with tuna salad, smoked salmon, wasabi mayonnaise, pickled red onion, tomato and dill

CLUB SANDWICH 18

Toasted cornbread with tarragon mayonnaise, turkey breast, egg salad, tomato, head lettuce and bacon. Served with fresh chips and mayonnaise

CARPACCIO 19

Schiacciata with carpaccio, truffle mayonnaise, Parmesan, rocket, seed mix, chives, and sun-dried tomatoes

GOAT CHEESE 16 (vegetarian)

Naan bread with caramelised goat cheese, onion, radish, bell pepper, sugared walnuts, cucumber, and lamb's lettuce

BLACK ANGUS BURGER 24

Burger of organic Black Angus beef with pulled beef, gherkin, red onion pickle, little gem and smoky burger sauce. Served with fresh chips and mayonnaise

VEGAN BURGER 23 (vegan)

A plant-based burger on spent beer grain bread with little gem, deep-fried onion rings, mushrooms, burger salsa and sriracha mayonnaise. Served with fresh chips and vegan mayonnaise

FRIED EGG ON TOAST 16 (vegetarian option available)

A three-egg toasted sandwich with a choice of ham and cheese or mature cheese and roast beef

Prefer
gluten-free?
Gluten-free
bread + 2

TIP!

SALADS

11.00 AM TO 9.00 PM

WELLNESS BOWL 19

Umai sushi rice with cucumber, edamame, radish, avocado, chickpeas, red onion, wakame and sriracha mayonnaise. Prefer salmon tataki or crispy chicken? Supplement + 5

Wine suggestion: Salentein Chardonnay | Mendoza, Argentina |

GOAT CHEESE 19 (vegetarian)

Salad with caramelised goat cheese, pickled radish, cucumber, chickpeas, carrot, red onion, lime and a nourishing, healthy crumble of crispy seeds with goji berries, enchanting spices and shiso

Wine suggestion: Ramón Bilbao Rueda Verdejo | Rueda, Spain |

VENISON HAM 22

Salad with smoked venison ham, pumpkin, thyme croutons, red chicory, beech mushroom, carrot, dates and walnut dressing

Wine suggestion: Salentein Pinot Noir | Valle de Uco, Argentina |

VEGETABLE 20 (vegan)

Salad with mesclun, pearl couscous, sun-dried tomato, red onion, olives, mint, dates, bell pepper, carrot, zucchini and pomegranate seeds

Wine suggestion: Du Maréchal Blanc Viognier | Roussillon, France |

Our salads are served with a bread roll and vegan herb butter

SOUPS FROM 11.00 AM TO 9.00 PM

LENTIL SOUP 10 (vegetarian)

Red lentil soup with vegan cream, dukkah, lentils and coriander

POMODORO SOUP 9 (vegetarian)

Pomodoro soup with vegetable croutons, zucchini and tarragon crème fraîche

Our soups are served with a bread roll and vegan herb butter



Farmhouse
Chicken

Tasty surprises

STARTERS

11.00 AM TO 9.00 PM

WILD BOAR 14

Wild boar terrine with coppa stagionata, beluga lentils, hazelnut, and an enchanting passion fruit dressing

Wine suggestion: Epicuro Nero d'Avola | Sicily, Italy |

CARPACCIO 19

Carpaccio with truffle mayonnaise, Parmesan cheese, sun-dried tomato, rocket, seed mix, and chives

Wine suggestion: Salentein Pinot Noir | Valle de Uco, Argentina |

SALMON TATAKI 16

Roasted salmon tataki with an aromatic herb salad, creamy avocado, sweet and sour cucumber, wasabi mayonnaise, and a crisp wasabi-nori cracker

Wine suggestion: Du Maréchal Blanc Viognier | Roussillon, France |

KING OYSTER MUSHROOM 14 (vegetarian)

King oyster mushroom with celeriac salad, dashi vinaigrette, beech mushroom, roasted sesame, and vibrant red cabbage sprouts

Wine suggestion: Epicuro Pinot Grigio | Sicily, Italy |

SHARING BREAD 7 (vegetarian)

Bread platter with tapenade and aioli

SIDE DISHES

Fresh chips with mayonnaise 5

Mixed salad 5

Loaded fries 9

Sweet potato chips with truffle mayonnaise, Parmesan cheese and spring onion

Sustainable & healthy: our spent beer grain bread

Beer and bread may not seem like an ideal combination, but there is proof to the contrary: spent beer grain. This is a high-protein cereal product that remains after beer production. It gives bread a fuller texture and an intense flavour. And... it's low in carbohydrates with less sugar, making it both sustainable and healthy. Did you know... our spent beer grain bread buns for the (vegan) burgers are made using the spent beer grain from Oudaen city brewery in Utrecht?

DISHES

12.00 PM TO 9.00 PM

FARMHOUSE CHICKEN 26

Farmhouse chicken stuffed with pesto and pistachio, served with roseval potatoes, silver onion, pancetta, yellow carrot, mushrooms and fresh herbs

Wine suggestion: Du Maréchal Blanc Viognier | Roussillon, France |

VENISON STEAK 32

Venison steak with celeriac cream, red cabbage with raisins, Jerusalem artichoke gratin, Brussels sprouts and spiced jus

Wine suggestion: Farina Ripasso Classico | Veneto, Italy |

SALMON 27

Salmon fillet with beurre blanc, green herb mousseline, lentils, yellow carrot, Chioggia beetroot and sorrel oil

Wine suggestion: Ramón Bilbao Rueda Verdejo | Rueda, Spain |

BLACK ANGUS BURGER 24

Organic Black Angus beef burger with pulled beef, fried onion rings, little gem, burger sauce, cheddar and sriracha mayonnaise. Served with fresh chips and mayonnaise

Wine suggestion: Salentein Pinot Noir | Valle de Uco, Argentina |

VEGAN BURGER 23 (vegan)

A plant-based burger on spent beer grain bread with, little gem, red onion pickle and smoky burger sauce. Served with fresh chips and vegan mayonnaise

Wine suggestion: Epicuro Nero d'Avola | Sicily, Italy |

CHICKEN SATAY 24

Free-range chicken satay with atjar made from cabbage, pepper and carrot with fresh pak choi salad, chunky peanut sauce and crispy cassava. Served with basmati rice

Wine suggestion: Ramón Bilbao Rioja Rosado | Rioja, Spain |

GNOCCHI 24 (vegetarian)

Truffle gnocchi in porcini mushroom sauce with anise mushrooms, Chioggia beetroot, spring onion, dukkah and chive oil

Wine suggestion: Du Maréchal Blanc Viognier | Roussillon, France |



Dubai Coupe

So delicious...

Soft, creamy

Almost everything you eat here is prepared in-house. After all, that makes for the most delicious meals. Sometimes, just sometimes, this turns out not to be the case... Like with dairy products and ice cream. We found producers who are true masters in their field. And they are from right here in our region. The purest dairy products and the tastiest ice cream, from just around the corner. Enjoy and feast!

Tip! A delicious cocktail to round off your dinner

ESPRESSO MARTINI 13

Ketel One Vodka, Tia Maria and espresso

DESSERTS 11.00 AM TO 9.30 PM

DUBAI COUPE 11

White chocolate mousse with crispy kataifi, pistachio crumble and cardamom ice cream

NUT-CARAMEL TARTELETTE 11

Tartelette with rich chocolate cream, caramel and nuts. Served with crème fraîche ice cream and mandarin gel

AUFGUSS SORBET 11

Fresh fruit with three scoops of sorbet ice cream, freshly-made citrus cream, and rosemary syrup. Prefer whipped cream? Supplement + 1.5

YOGHURT BOWL 11

Organic yoghurt with homemade granola, wild berry compote, chia seeds and roasted nuts

CHEESE PLATTER 16

Cheese platter with various craft cheeses. Served with bread, apple syrup, grapes and nuts

Bites

WHOLE SOME AND DELICIOUS

12.00 TO 9.00 PM (FRIDAY AND SATURDAY 12.00 TO 10.00 PM)

CROQUETTE BALLS 6 pieces 8.5 12 pieces 15

Organic croquette balls with spicy mustard

RED SEABASS TEMPURA 5 pieces 11

Red seabass tempura with yuzu cream and furikake

RENDANG CROQUETTES 8 pieces 10

Mini rendang croquettes with truffle mayonnaise

CRISPY CHICKEN BITES 8 chicken bites 12

Crispy chicken pieces with sesame mayonnaise

LOADED OYSTER MUSHROOM 11 (vegetarian)

Crispy oyster mushroom with spring onion, sesame, cucumber and gochujang sauce

PLATTER WITH APPETISERS 18

Platter with mature Jersey cheese, coppa stagionata, olives, breadsticks and aioli

BREAD & DIPS 8 (vegetarian)

Bread platter with tapenade and aioli



