

## DINNER

17.30 till 22

### FOR THE TABLE

**SOURDOUGH (v) — 6**  
whipped butter  
or  
olive oil

**CHEESE DIP (v) — 8**  
aged goat cheese, aged gouda,  
pretzel

**BITTERBALLEN — 9**  
sriracha mayonnaise

**OLIVES MIX (vg) — 6**  
lemon zest

## STARTERS

**CHICORY SALAD (vg) — 13**  
white & red chicory, honey mustard vinaigrette,  
caramelised walnuts, blue cheese, orange zest, chives

**CAULIFLOWER SALAD (vg) — 12**  
mixed greens, cauliflower rice, extra virgin olive oil,  
lemon juice & zest

**BEEF TARTARE — 12**  
tartare dressing, shallots, capers, onsen egg,  
crepizza, horseradish

**DUTCH PICKLED HERRING — 12**  
zaanse mustard, herb salad, knackebrood

**CHARRED ONIONS (vg) — 10**  
vegan cream cheese, balsamic, scallions,  
extra virgin olive oil, toasted walnuts

**CAESAR SALAD (S/L) — 10/16**  
romaine lettuce, parmesan, croutons, caesar  
dressing

**ADD-ON's**  
add bacon +3  
add chicken +3.5  
add avocado +2.5

## SIDES

**LEAFY GREENS SALAD (vg) — 6**  
rucola, mesclun, balsamic maple dressing, croutons

**BUTTERED GREENS (v) — 6**  
green peas, sugar snaps, haricot verts, butter

**GRILLED BROCCOLINI (vg) — 6**  
extra virgin olive oil, lemon

**FRIES — 7**  
add truffle mayonnaise + 1

**SWEET POTATO FRIES — 8**  
add truffle mayonnaise + 1

## MAINS

**CHICKEN SKEWER — 18**  
lemon mustard marinade, honey molasses glaze,  
fresh chilli, garlic yoghurt

**PAN ROASTED COD — 22**  
sauce vierge, lemon zest

**MUSSELS — 22**  
shallots, chilli, butter, noilly prat, parsley

## BURGERS

**HOX CHEESEBURGER — 18**  
Aberdeen angus beef, chipotle mayonnaise,  
emmental, pickled red onions, pickled cucumber, served with fries

**VEGAN BURGER — 18**  
vegan patty, homemade mayonnaise, pickled onion,  
served with fries

**ADD-ON's**  
add bacon + 3  
sweet potato fries + 2  
add truffle mayonnaise + 1

## SHARING 2-3 people

**WHOLE SPATCHCOCK CHICKEN — 55**  
lemon & ginger marinade, paprika, charred lemon

**CÔTE DE BOEUF (750g) — 70**  
garlic, butter

## WEEKLY SPECIALS

*created by our team using seasonal and  
locally sourced produce where possible.*

*ask your waiter.*

# WINE

## SPARKLING

PROSECCO VILLA SANDI ORGANIC <i>Glera, Treviso, Italy NV</i>	13	62
PROSECCO VILLA SANDI ROSE <i>Glera, Treviso, Italy NV</i>	14	64
GAUDINAT BOIVIN EXTRA BRUT <i>Champagne, Pinot Meunier, Chardonnay &amp; Pinot Noir NV</i>	17	95
VERRIER ET FILS BLANCS FLEURON CHAMPAGNE <i>Chardonnay, Etoges-Ardenne, France NV</i>		130
GAUDINAT ROSE <i>Champagne, Pinot Meunier, Pinot Noir &amp; Chardonnay, France NV</i>		140
RAUMLAND ZEROZZANTE 0.0% <i>Rheinhessen, Germany NV</i>	10	45

## WHITE

DAGUET DE BERTICOT (BIO) <i>Sauvignon Blanc, IGP Atlantique '22</i>	7	36
SAVIAN (ORGANIC) <i>Pinot Grigio, Veneto, Italy '21</i>	8.5	39
DUQUESA DE VALLADOLID, <i>Verdejo, Rueda, Spain '22</i>	9	46
MAISON DE LA VILLETTE, <i>Viognier, Languedoc, France '22</i>	10	50
THE FISH WIVES CLUB, <i>Sauvignon Blanc, Western Cape, South Africa '22</i>		52
MACON-VILLAGES (ORGANIC), <i>Chardonnay, Domaine de la Verpaille, Bourgogne, France</i>	12	58
SANCERRE, <i>Sauvignon Blanc, Loire, France '22</i>		80
CHABLIS VIELLES VIGNES, <i>Domaine Bernard Michaut, Chablis, France '22</i>		95
ALDEO 0.0% <i>Verdejo, Pontevedra, Spain NV</i>	7	34

## ROSE

VIN DE FRANCE 'CUVEE DES OLIVIER'S (ORGANIC) <i>Chateau de Montfrin, Rhone, France '22</i>	7	36
ESTANDON GRIS DES SEIGNEURS, <i>Cinsault &amp; Grenache, Provence, France '22</i>	8	38

## ORANGE

RAIMONES, <i>Catalunya, Spain</i>	13	63
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## RED

TEMPERANILLO VANESA, <i>Castilla-La Mancha, Spain NV</i>	8	36
I MURI <i>Primitivo, Puglia, Italy '21</i>	9	40
STEMMARI FUEDO ARANCIO <i>Pinot Noir, Sicily, Italy '21</i>	8	46
RIO LINDO, <i>Syrah, Castilla-La Mancha, Spain '21</i>	9	48
DOMAINE BOSQUET (ORGANIC), <i>Malbec, Mendoza, Argentina '21</i>	11	54
BROCCARDO LANGHE NEBBIOLO <i>Nebbiolo, Piemonte, Italy '21</i>		66
PANERETTA CHIANTI CLASSICO RISERVA <i>Sangiovese, Tuscany, Italy '19</i>		90
BARBARESCO RISERVA 'VILLAURORA' <i>Nebbiolo, Piemonte, Italy '01</i>		124