



ENGLISH MENU ALLERGENS

CARDS ONLY

OUR ALLERGENS MENU SHOWS THE DISHES WITHOUT ADJUSTMENTS.
CHANGES ON MOST DISHES CAN BE MADE TO ACCOMMODATE YOUR ALLERGIES

Country bread served with olive oil & dukkah € 3,95 **G, ME, E, P, N, S, SE** **Nachos** with homemade guacamole € 4,50, **K, Z, G**

VEGETARIAN

Cold	
Burrata with beluga-truffle lentils and arugula € 8,75 ME	Longtong with ketjapsauce, tempeh, emping and a free-range egg € 7,50 SO, SE, K, P, N
Green asparagus, fresh crème fraîche with green herbs, sundried tomato and Parmesan cracker € 7,90 K, ME, G	Caesar salad of little gem, garlic-crème fraîche, croutons, a free-range egg & Parmesan € 6,20 E, K, ME, G, SE
Baba Ganoush with pomegranate, chermoula and a cumin madeleine € 7,45 SE, K, G, ME, N, E	

Warm	
Ravioli of cep mushrooms with beurre noisette, pecorino and hazelnut € 8,20 G, ME, E, N	Vegan Massamancurry with jackfruit € 7,50 K, S, SE, SO
Surinam bara with applesambal and potatosalad € 6,90 G, K, S, MO	Vegetarian red curry and peanut dumplings with homemade Thai plum sauce € 5,75 G, SO, SE, K, Z, P, PA
Blackbean burgers on a sesame bun with cheddar, lettuce and pickels, served with truffle potato crisps € 7,70 K, P, G, S, ME, SO, SE, E, Z	Spanakopita, Greek oven-dish from spinach, feta cheese and filo pastry € 8,20 ME, G, E, Z, SE, K

FISH

Cold	
Salmon* sashimi with Kikkoman, wasabi, salad of radish and soybeans € 8,75 V, ZW, SE, SO	Hearty smoked mackerel* tartar with a beetroot coulis, remoulade sauce and a filo cracker € 8,25 V, MO, E, G, S, SE
Fried scallops & Surinam black pudding with marinated courgette € 9,20 SC, K, G, Z, ZW	Caesar salad of little gem, anchovies-mayonnaise, croutons, a free-range egg & parmesan € 6,20 MO, V, E, G, ME, K, SE
Nikkei ceviche of halibut in uchibori, soy sauce, sesame oil, mirin with concase of tomato and lime zest € 8,90 V, SE, SO	

Warm	
Fresh flammkuchen with tuna, red onion, piri piri and truffle oil € 8,75 G, V, PA, ME, K	Salmon* Teriyaki with Udon noodles and chili oil € 9,30 SO, SE, G, V, K, E, ME
Soft shell taco with fried plaice and vadouvan mayonnaise € 6,50 G, V, PA, K, E, MO	Homemade spicy croquettes of salted fish with picalilly and homegrown lovage € 7,80 V, G, E, ME, S, K, SC
Classic mussels with Pinot Blanc, lemon and parsley € 9,10 SC, ZW	Thai fish cakes with homemade chilli-sauce € 9,25 V, SO, SE, K

MEAT

Cold	
Beef Tataki in ponzu, a Japanese citrus soy sauce € 8,75 SE, SO, G, ZW	Pate from candied duck, beefpastrami with chickenliver, pistachios, lavas from our own garden, and classical cumberland-sauce € 9,20 K, E, ME, N, MO
Porchetta of Mangalica pig and anchoïd € 8,90 V, K, N, ME	

Warm	
Poussin marinated in tandoori and tzatziki € 9,50 PA, K, S, ME	BBQ pork roast marinated in Affligem Triple with sweet & sour cucumber € 8,40 K, PA, G
Chicken satay with homemade peanut sauce & garlic popcorn € 7,50 K, SE, SO, SC, P, N	Mini baozi with sticky duck, hoisin, cashewnuts and a wakame salad € 9,20 G, SO, SE, N, P, G, K, SC, ME, Z
Rendang daging with an acar with celeriac & baby-currants, served with cassava fries € 8,90 G, PA, P, S, SE, SO, N, K	Spicy Surinam hotdog with faja lobi sausage, kimchi, sesame-lime mayonnaise € 6,25 G, SE, SO, MO, E, K, PA, SC, S, Z, ME

DESSERT

Pavlova with mango, pistache, almond and passion fruit € 7,50 E, N, ME	Tiramisu with savioardi and vin santo € 6,90 G, ME, E, ZW
Liquorice ice cream topped with espresso € 4,70 ME, E	Brownie with salted caramel and chocolate ice cream € 6,20 G, ME, E, N, P

Vegan sticky toffee pudding with Marker's Mark sauce and mandarin sorbet € 8,90 G, ZW	Chocolate pie with Cointreau hazelnuts and a Oreo cookie crust € 5,50 G, ME, E, N, P, ZW
Cheesecake with a Bastogne biscuit crust € 5,50 G, ME, E, SE	Cabrales Cubres Viejas with fig bread & quince-compote € 8,90 G, ME, ZW

- Our ice cream is from Metropolitan at the Warmoesstraat

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|------------------------|-------------------------------------------------|
| (P) PEANUT | (V) FISH |
| (Z) SULFUROXIDE | (SC) SHELLFISH |
| (E) EGG | (S) CELERY |
| (N) NUTS | (L) LUPINE |
| (G) GLUTEN | (K) GARLIC |
| (SE) SESAME | (PA) BELL PEPPERS |
| (SO) SOY | (ZW) NOT RECOMMENDED IF YOU ARE PREGNANT |
| (ME) MILK | |
| (MO) MUSTARD | |

FOR OTHER ALLERGIES CONSULT THE WAITER.

GLUTENFREE- & DAIRY-FREE MENU AVAILABLE

MONTHLY SPECIALS

Roasted smoked duck breast salad from fennel, orange oil, walnut, balsamic pearls and gravy of goat
€ 9,50 **N, Z, K, S**

Pulled boletus with sweet and sour vegetables and wakame on a yellow steamed bun
€ 9,25 **PA, K, ME, G**

Deer pepper with gingerbread and bacon, Brussels sprouts and white stewed pear
€ 9,25 **G, K, S, Z**

Dolce di Enzo – surprisingly Italian dessert of fried vanilla ice cream
€ 6,20 **G, ME, N**

* MSC-certified fish
All our fish is sustainable. We are affiliated by the Foundation "Vis en Seizoen". A foundation who are labeling the fish by the level of sustainability.

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