



MEAT & STEAK

Served with coleslaw, pickled vegetables, fries and dipping sauces

Meat Platter - €35

Barbeque-glazed pork rib, smoked chicken-cheddar sausages and honey-garlic glazed pork belly burnt ends. Upgrade your platter with smoked beef brisket - **€8**

Ribeye - €45

Approx. 400g of grain fed Swiss beef served with lemon pepper, smoky garlic butter and chimichurri

BURGERS

Served with fries and chipotle mayo

Smoke Smash - €20

Double smashed beef patties with melted cheese, smoky barbecue sauce, a crispy cheese slice, lettuce, homemade pickles, pickled red onion and miso-mustard mayo

Fried Chicken (also vegetarian) - €20

Juicy marinated fried chicken (real or plant-based) with honey-sriracha glaze, coleslaw, homemade pickles and kimchi mayo

Monthly Special: Sucuk Smash - €22

Double smashed beef patties with melted cheese, sucuk-tomato chutney, a crispy cheese slice, lettuce, pickled red onion and sucuk mayo

SMALL PLATES

For a well-rounded meal we recommend 2-3 small plates per person and a side
Perfect for sharing – or keeping all to yourself

Bread ‘n Dips - €8

Pita, smokey garlic butter, black garlic aioli, sun-dried tomato tapenade

Smoked Beef Brisket - €14

Smoked beef brisket brushed with smoky garlic butter, corn puree

Beef Tataki - €12,50

Lightly seared flank steak sliced thinly, garlic chips, spring onion, yuzu ponzu sauce

Smoked Chicken Sausage - €9

A juicy smoked sausage made from chicken and cheddar, smokey red salsa

Fried Chicken Bites (also vegetarian) - €9

Juicy marinated fried chicken bites (real or plant-based), glazed with honey-sriracha, spring onion, toasted sesame seeds

Barbeque Pork Ribs - €9

Half rack of barbeque-glazed pork ribs, pickled red onions, green herb aioli

Smoked Pork Belly Burnt Ends - €12,50

Two honey-garlic glazed cubes of smoked pork belly, pickled pear, kimchi mayo

Roasted Bimi - €11

Roasted in the oven with garlic and salt, squeeze of fresh lemon, parmesan

Smoky Cauliflower Burnt Ends - €9

Charred roasted cauliflower tossed in smoky harissa, cooling yoghurt–tahini dressing, garnish of toasted sesame seeds

Please ask our staff regarding allergens and/or beer pairing. A Fatty Boom Boom will go with everything

SIDES

Fries - €5

Crunchy & well-seasoned, chipotle mayo

Pickled Vegetables - €5

Balance your meal with a crisp and refreshing mix of pickled cucumber, red onion, pear, carrots and jalapeño

Coleslaw - €5

Classic Southern-style cabbage and carrot slaw with a creamy dressing

DESSERT

Bread Pudding - €8

Warm bread pudding from Dutch 'suikerbrood', homemade vanilla ice cream, miso caramel

Nutella Martini - €15

Vodka, milk and Nutella shaken over ice, Nutella-hazelnut rim

Bushwacker Milkshake - €15

A frozen blend of rum, coffee liqueur, chocolate liqueur and homemade coconut ice cream, finished with whipped cream and a dash of nutmeg

Our Kind of Dessert - €15

Tasting of three whiskeys. Perfect before three more

SIMONE