



FOR MAKERS & EATERS

Welcome. We're happy to see you (again)! Due to Covid-19, there are a lot of rules. We think these are the most important:

- You do not move tables and/or chairs
- You follow the measures from the government
- You follow our instructions
- You enjoy yourself and have a good time with us

LUNCH SANDWICHES

FROM 11 A.M. TO 4.30 P.M.

With sourdough bread from **Desemenzo**

Flatbread focaccia smoked salmon dill sour cream avocado	9.75
Farmer's toast sourdough with Beemster cheese	4.00
Extra's: ham goat's cheese Zaanse Sambal (+ 0.75 per item)	
Egg 'sunny side up' (extra's: + 0.75 per item)	7.80
Beemster cheese ham forest mushrooms bacon	
Home made pastrami truffle mayonnaise gherkin rocket fried caper Parmesan cheese	8.75
Flatbread focaccia tuna melt tuna cheddar bell pepper red onion vine tomatoes	8.50
San Daniele sourdough fiore de latte herb salad beetroot syrup	9.00
Caesar's wrap stir-fried pulled chicken Parmesan cheese caesar dressing little gem	9.00
Tofu marinated tofu vine tomatoes spring onion parsley arugula VEGAN	8.75

STARTERS

Focaccia pesto aioli V	4.50
Garlic focaccia Arbequina olive oil VEGAN	4.50
Bread of the day tapenade & muhammara VEGAN	5.00
Butcher's plank: San Daniele ham pancetta truffle salami homemade pastrami olives	12.75

SOUPS AND SALADS

Funky beet soup yogurt foam herb salad VEGAN	8.50
Refreshing cold peppermint soup granite of mint goat's yogurt leek crispy from pancetta	8.50
Caesar salad: little gem soft boiled egg Parmesan cheese anchovy dressing croutons chicken bacon	15.50
Vegan salad chickpea garlic mushrooms kalamata olive avocado roasted red onion balsamic VEGAN	15.50

PICK A SIZE

CHOOSE A DISH FOR YOURSELF OR MORE DISHES TO SHARE WITH EACH OTHER. OR COMPOSE YOUR OWN MAIN MENU. NEED HELP? ASK US FOR ADVICE.

	<u>small</u>	<u>normal</u>
Lab's vegetable garden cashews cream crispy quinoa puffed and pickled vegetables yogurt foam VEGAN	8.50	11.50
Tartare of watermelon Moroccan tomato jam feta basil sourdough V	8.50	11.50
Gin & tonic marinated salmon crisp of katsuobushi lime fennel cucumber	10.00	13.00
Tasting of turnip sweet and sour roasted cardamom vinaigrette marinated with red currant radish and herb salad VEGAN	8.50	11.50
Steak tartare picalilly old Beemster cheese truffle toast	9.25	12.25
Buffalo carpaccio buffalo mozzarella roasted vine tomatoes pesto mayonnaise	9.75	12.75

PIZZAS

DESSERTS

All our pizzas have a tomato sauce base.

- MARGHARITA:** buffalo mozzarella | basil | Arbequina olive oil **V** 9.75

- VEGANZA:** roasted bell pepper | mushrooms | red onion | kalamata olive | artichoke hearts | garlic | arugula **VEGAN** 13.50

- TARTUFO:** San Daniele ham | black truffle oil | buffalo mozzarella | Parmesan cheese | rocket salad 15.50

- CAMPAGNOLA:** buffalo mozzarella | gorgonzola | artichokes | vine tomatoes | grilled zucchini | basil **V** 13.75

- GOAT:** goat's cheese | walnut | beet powder | beet syrup **V** 12.75

- FUNGHI & PANCETTA:** mozzarella | mushrooms | Pancetta | onion marmalade | Parmesan cheese | little gem 14.50

- TUNA:** tuna | red onion | kalamata olive | fior di latte | cheddar | capers 15.50

- SALAME:** salami | fior di latte | bell pepper | cheddar | garlic oil 12.75

- BIANCO:** mascarpone | fior di latte | gorgonzola | cheddar | Parmesan cheese | parsley **V** 13.00

DINNER OR LUNCH

- Thai vegetable curry | white rice | sweet potato | zucchini | beans | coconut **V** 18.50

- Lamb steak | rosé served | muslin of sweet potato | pesto from pea | spicy lamb gravy 19.50

- Dutch trout fillet | tagliatelle salad with seaweed | zucchini | pomegranate | langoustine foam 19.50

- Kissed by Air® rib eye | antiboise with green asparagus | pomme fondant | confit leeks *per ounce:* 13.00

- Cod fillet | hazelnut crunch | fennel | pointed cabbage | glasswort | muslin | beurre noisette 19.50

- MRIJ beefburger | black bun | fried onions | butterhead lettuce | Zaanse Sambal® mayonnaise | smoked cheddar | belly bacon | French fries 16.00

- Vegan Burger | brioche | cheddar | butter lettuce | bacon | tomato jam | French fries **VEGAN** 16.50

- Gnocchi | truffle cream sauce | mushrooms | Parmesan cheese | arugula **V** 18.50

- Cherry cheesecake | white chocolate cherry foam | white chocolate ice cream 7.50

- Coconut brulée | coconut croquant | mango sorbet **VEGAN** 7.50

- Tiramisu & chocolate brownie | classic Italian dessert with a chocolate twist | mascarpone ice cream 7.50

- Cheese platter | date bread | changing chutney from Potverdorie 13.50

- Three local chocolates 3.00

- Sweetie of the month 7.50

BORRELBITES

- Olives **V** 4.00

- Bread of the day | olive tapenade | yazzara 5.00

- Forest mushroom croquettes (4) | truffle mayonnaise **V** 6.75

- Veal bitterballs (6) | Zaanse mustard mayonnaise 7.00

- Vegan bitterballs (6) | yazzara **V** 7.50

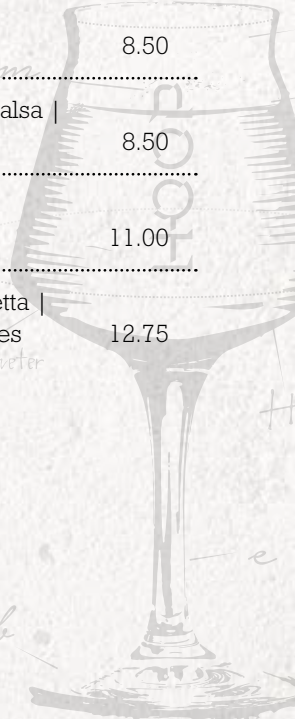
- Thai green shrimps (4) | sweet chilli sauce 8.00

- Cheese/rocket croquettes (6) | Zaanse Sambal® mayonnaise **V** 8.50

- Nachos | cheddar | guacamole | tomato salsa | yazzara **V** 8.50

- Mixed Lab bites (10) | Zaanse mustard mayonnaise | chilli sauce 11.00

- Butcher's choice: San Daniele ham | pancetta | truffle salami | home made pastrami | olives 12.75



DO YOU HAVE A FOOD ALLERGY?
LET US KNOW.