

\*\* this is just an impression, dinner plates come and go \*\*

SCHURMAN OOMKENSKGRASSOTTI

dinner tuesday - sunday 18:00-22:00

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the plates are about the size of a starter and good for sharing. we recommend you start with 1 or 2 per person and see from there.

we work with suppliers around us that work with seasonal produce, so the ingredients on your plate vary with what's good from the lands and sea at the moment.

rainbow radish	7
fresh & pickled radish, seasonal homemade butter, bread	
potato	10
all potato: mashed, baked, sweet sour, crisp, broth and miso	
tomato	10
all tomato: fresh, half dried, fermented, marinated	
bean salad	9
orange, vermouth vinaigrette and sage	
savoury poffertjes	9
rye, bimi, spring onion, snap peas, mushroom jelly	
haddock	11
buttermilk, green shiso, fava beans, cherry	
dessert buckwheat 'riz au lait'	8 50
dill hangop, rhubarb, rose syrur	
dessert rescued pain perdu	8 50
cardamom parfait, coffee crumble	

bar food all day

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bread	4
served w/ olive oil & salt flakes	
olives	3 50
varied selection by olives and more	
cheese platter	9
cheese selection from kef	
canned sardines	8 50
served w/ bread	