

DINNER

Bunk



Each of our local and seasonal dishes is cooked from the heart using traditional methods with a focus on vegetables.

BITES

Grilled bread toast 8.50
Pico de gallo | black beans | cheddar

Spinach guacamole 9.50
Tortillas | burrata | dried tomatoes

Polenta fries 9
Crispy chili mayo

Smoked ham brioche 9
Sauerkraut | black garlic aioli |
pickled Amsterdam onion

STARTERS TO SHARE

Salad of burnt vegetables 12.50
Kalamata olives | smoked vinaigrette | sardine

Fennel and rhubarb salad 11.50
Pickled cauliflower | Kalamata olives | mint

Courgette carpaccio 11
Grapes | pine nuts | raspberry vinaigrette |
old cheese

Pumpkin hummus 12.50
Lime yoghurt | pistachio | glazed pork belly

Leek and old cheese croquettes 13.50
Eggplant aioli

Escabeche of seasonal vegetables 12.50
Flamed cured mackerel

Marine lasagna 13.50
Sea lettuce | fried capers | Dutch shrimps

Seasonal mushroom quiche 12
Truffled ricotta | Parmesan



MAINS

Grilled celeriac 21
Wine pear | wild mushrooms |
chickpeas | braised short-rib +3

Braised eggplant 19.50
Tomatoes | garlic yoghurt | baby
carrot

**Gnocchi with roasted
vegetable jus** 19.50
Beetroot | sage butter | wild
mushrooms | grilled bavette +4

Bunk beef or vegetarian burger 14.50
Old Dutch cheese | jalapeño mayo |
onion rings | sweet potato fries +3.50

Daily special 18
Ask our restaurant crew about
the special

DUTCHIES AND THEIR CHEESE

Selection of Dutch cheeses 14
Fig & nut bread | jam

Fiery cheesecake 8.50
Limited availability

*Allergic to anything like gluten or people?
Just let us know.*

Daily Dutch catch 23.50
Sweet potato | garlic emulsion | miso

Parsnip stampot 20
Kale | poached egg | vegetable jus |
grilled sausage +1



DESSERTS

Chocolate & butter 9
Olive oil | salt

Milk brûlée 11
Toffee | milk ice cream

Wine pear 10
Tonka bean | vanilla ice cream

Chia panna cotta 10
Granola | fresh fruit

