

Starters

Ribs: sweet & sour sauce, scallions, sesame	13.0	Mushroom Bitterballen 7x: shiitake, eryngii, nameko, dijon	10.5
Kebab 3x: dora's tzatziki, fried onions, lime	11.5	Brave Balls 7x: chickpea-butter bean balls, tzatiki	10.5
Chorizo: chimichurri, salsa criolla, dijon, sourdough	10.5	Cod Fish Croquettes 5x: lime, dijon mustard	10.5
Pulled Pork Tacos: 3x corn tortilla, jackfruit, slaw, coriander	11.5	Yukas Bravas: cassava, feta, chili crisp, chives	9.5
Blistered Shishito Pepper: miso dressing, smoked salt	9.5	Smoky Aubergine Dip: chives, rustic bread	9.5

Warm bowls

Kimchi Fried Rice edamame, black fungi, mungo sprouts, season's vegs, crispy onions, daikon, scallions	17.5
Peanut Butter Curry smoked tofu, carrots, peas, broken beans, flageolets, turnip, slaw, peanuts, coriander, rice	17.5
Ben Ben Noodles creamy sesame sauce, udon noodles, meatballs, pak soy, crispy chili oil, scallions, pickles	18.0
Laksa coconut-red curry broth, glass noodles, cabbage, carrots, bean sprouts, smoked tofu, paksoy, coriander, nori	18.0

Buns & Burgers | + rustic fries 3.5 (kimchi-loaded for 6.0)

Cheezy Burger cheddar, cucumber pickles and sticky onions, gochumayo, greens, brioche	13.5
Kimchi Burger homemade kimchi, cheddar, gochumayo, greens, brioche	14.5
Pulled Pork jackfruit, asian slaw, korean barbecue sauce, greens, brioche	14.5
Reuben marinated tempeh, kimchi, gochumayo, greens, sourdough	11.5

Salads

Miso Salad miso dressing, edamame, smoked tofu, slaw, cherry tomatoes, cucumber, radish, daikon, wakame, mesclum	14.5
Vermicelli Noodles tamarind dress., cabbage, carrots, bean sprouts, pineapple, mint, coriander, mango chutney, serundeng	14.5

Desserts

Cheezy Cake with flavours from the season	6.5
Vegan Snickers	5.5
Apple Pie	6.5



Voorgerechten

Ribs: zoetzure saus, lente-uitjes, sesam	13.0	Paddenstoelen Bitterballen 7x: shiitake, eryngii, nameko.	10.5
Kebabs: gehaktballen (3x), dora's tzatziki, uitjes, limoen	11.5	Brave Balls kikkererwten-tuinbonen balletjes, tzatziki	10.5
Chorizo chimichurri, salsa criolla, rustiek brood, dijon	10.5	Cod Fish Croquettes: 5x limoen, dijonmosterd	10.5
Pulled Pork Tacos (3x) maïstortilla, jackfruit, slaw, koriander	11.5	Yukas Bravas: cassave, feta chili krokant, bieslok	9.5
Blaren Shishito Peppers miso dressing, gerookt zout	9.5	Smoky Aubergine Dip: bieslook, rustiek brood	9.5

Warme bowls

Kimchi Fried Rice edamame, zwarte fungi, mungo spruiten, seizoensgroenten, uitjes, daikon, lente-uitjes	17.5
Peanut Butter Curry gerookte tofu, wortelen, erwten, gebroken bonen, flageolets, raap, slaw, pinda's, koriander, rijst	17.5
Ben Ben Noodles romige sesamsaus, udon noodles, meatballs, pak soy, chiliolie, lente-uitjes, augurken	18.0
Laksa kokos-rode currybouillon, glasnoedels, spitskool, wortelen, taugé, gerookte tofu, paksoi, koriander, nori	18.0

Buns & Burgers | + rustiek frietjes 3.5 (kimchi-loaded voor 6.0)

Cheezy Burger cheddar, komkommer-augurken en plakkerige uien, gochujang, groenten, brioche	13.5
Kimchi Burger zelfgemaakte kimchi, cheddar, gochujang mayo, sla, brioche	14.5
Pulled Pork jackfruit, aziatische slaw, Koreaanse barbecuesaus, greens, brioche	14.5
Reuben gemarineerde tempeh, kimchi, gochujang mayo, sla, desem	11.5

Salades

Miso Salad miso dressing, edamame, gerookte tofu, salade, kerstomaten, komkommer, radijs, daikon, wakame, mesclun	14.5
Vermicelli Noedels tamarinde, kool, wortelen, taugé, ananas, munt, koriander, mangochutney, sla, seroendeng	14.5

Desserts

Cheezy Cake met smaken uit het seizoen	6.5
Vegan Snickers	5.5
Appeltaart	6.5





beer | EBU: european bitterness unit

Gulpener Ur Pilsner Bio, Pilsner , 5%, EBU 34	organic, fresh, with a spicy twist	5.00
Three Brothers in Law, Blonde , 5.9% EBU 18	malty, hoppy, tropical fruit, pine	5.95
Jopen Blurred Lines, New England IPA , 5.3% EBU 35	lots of hoppy and tropical fruit notes	5.95
Three Brothers in Law, New England IPA 6.0% EBU 7	fresh, fruity, hoppy	5.95
Jopen Mooie NEL North Sea IPA , 6.5% EBU 70	fruity and slightly bitter	5.95
Gulpener Ur Hop Bio, IPA , 6% EBU 32	organic, hoppy, fruity, fresh and full of flavor	5.00
Jopen Gluten Free IPA , 6% EBU 65	pronounced mix of tropical fruits and citrus fruit	5.95
Jopen Seasonal	please ask our staff	5.95
Oedipus Thai Thai Spicy Tripel 8% EBU 25	thai flavours, refreshing	5.95
Three Brothers in Law, Triple , 8%, EBU 30	malty notes, a hint of fruit and fine bitterness	5.95
Gulpener Ur Weizen Bio, Wheat , 5.3%	organic, super fresh, soft sweet after taste	5.00
Lowlander Ginger & Lime, Wheat , 2.5% EBU 15	low alcohol. crisp & aromatic	5.95
Jopen Non Low Alcohol IPA , 0,3% EBU 40	super low alcohol. fruity, light bitter	5.95
Heineken 0 No Alcohol Pilsner , 0,0% EBU 18	no alcohol. no comments.	3,50

wines

		Glass	Bottle
Decent		5.5	24
Fancy Pants, Red, Grenache & Syrah, Spain	expressively full with sweet and fine tannins		
Fancy Pants, White, Chardonnay, Spain	aromatic, floral-tropical nose, uncomplicated		
Fancy Pants, Rose, Garnacha,, Spain	pleasant roundish with good freshness		
Good		7.95	32
Ulula, Red, Grenache, Bio, Spain	expressive, delicious wine. superb structure, sweet tannins		
Nivarius, White, Tempranillo, Bio, Spain	generous mouth, round flavors, elegant aftertaste		
Uivo, Orange, Natural & Bio, Portugal	super fresh and funky, chef's favorite		
Great			45
Mil Historias, Red, Bobal, Bio, Natural, Spain	full body, balanced, fresh acidity, soft tannins, long, fruity finish		
Vira Cabeças, White, Old Vines, Bio, Natural, Port.	intense, mature white wine. smoky and ripe fruit aroma,		

cold drinks

YAYA Kombucha	
Ginger or Passion Fruit	5.95
Fritz Kola	
Kola, Kola 0 Sugar, Limo, Rhubarb	4.5
Coconut Water	5.95
Charitea Iced Mate	5.95
SCHULP Apple Juice	4.5
Water	3.5

coffee - locally roasted

Espresso	3
Americano	3.5
Cappuccino	3.5
Latte	4.3
Flat White	3.5

specialty hot drinks

Golden Turmeric Latte	5.95
Pumpkin Spice Latte	5.95
Chai Latte	5.95
teas	
Pukka Organic Teas Fennel, Green, English	3.5
Fresh mint or ginger	4.5