

PROEF LUNCH

Let us surprise you!

A board generously filled with homemade spreads and toppings to create your own lunch, including a fresh juice!

Price per person 17.5

PITA'S

Carpaccio Truffle mayonaise · Arugula · Broad beans · Parmesan	12.5
Parmaham Shallot ricotta · Arugula · Cherry tomato · Ricotta salata	11.5
Mediterranean chicken Raita · Pickled radish · Cucumber · Mint	11.5
Trout Horseradish yogurt · Cherry tomato · Mustard seed · Dill <i>Tip: met gekookt eitje</i>	12.5
Manouri (milde feta) Kalamata paste · Pomegranate · Arugula · Za'atar	10.5
Mushroom shawarma Raita · Cucumber · Pickled radish · Mint · Za'atar <i>Tip: with slices of avocado</i>	11
Sweet potato spread Feta crumble · Crunchy chickpeas · Pickled red onion · Arugula <i>(vegan possible)</i>	11
Green salsa Cucumber · Seed dukkah · Pomegranate · Mint · Arugula <i>Tip: with feta</i>	10.5
Extras to finish your sandwich!	
Boiled egg	+1.5
Feta or manouri	+1.5
Avocado slices	+2

HOMEMADE SWEETS

Ask us about our varying sweets
or go for the dessert tasting platter
(TO ORDER FROM 2 PERSONS)

Lunch until 17:00



TOUR THROUGH THE MENU

TO ORDER FROM 2 PERSONS

Can't make up your mind?

Try our famous tasting board! We've carefully selected a variety of our dishes and bites from the menu for you to enjoy!

Price per person 33

DISHES

Roasted hispi cabbage	13
Green whipped tahini · Soy-maple glaze · Crispy buckwheat · Lime	
Wild mushrooms	12.5
Ajo blanco · Crispy shallot herb oil · Almond · Parsley <i>Tip: with pita</i>	
Shrimps	12
Burnt citrus-chipotle oil · Fennel · Parsley · Pita	
Sea bass sashimi	17
Nuoc mam cham dip · Cilantro · Thai basil · Kumquat	
Crab salad	16
Radicchio · Kohlrabi · Blood orange · Mint · Lemon olive oil · Crostini toast	
Salmon tataki	13.5
Soy-ginger dressing · Edamame · Sesame seed · Spring onion	
Slow-cooked lamb	15
Citrus-cumin yogurt · Feta crumble · Mint <i>Tip: met pita</i>	
Sticky pork belly	13.5
Soy-ginger-lemongrass glaze · Spring onion · Sesame seed · Chili · Pita	
Whipped goat cheese	14
Spiced tomato jam · Dill · Sesame seed · Pita	
Burrata	15
Roasted artichoke hearts · Pistachio lemon gremolata <i>Tip: with baguette</i>	
Taco pulled pork or pulled mushroom (3pcs.)	12
Shredded cabbage · Salsa fresca de Piña · Cilantro · Chipotle crème fraîche	
Gnocchi	15
Creamy green sauce · Green peas · Green asparagus · Ricotta salata	
Week specialty (day price)	
Please ask the staff for the special!	
Extra pita / extra baguette	2.5

BITES

Baguette with changing homemade butter	6.5
Breadplatter with two homemade spreads	7.5
Sticky nut mix	5.5
Roasted nuts · Balsamic · Rosemary	
Marinated green olives	5.5
Greek sardines	9
With baguette from Bartine's bakery	
Pimientos de Padrón	7.5
Patatas bravas	8.5
With salsa brava & aioli	
Baked camembert	15.5
Nuts · Lavender honey · Baguette from Bartine's bakery	
Beef 'bitterballs' / Oystermushroom 'bitterballs'	8.5
6 pcs.	

TASTING BOARDS

Proefboutique's bites board	20
A selection of delicacies to accompany drinks!	
Charcuterie board	15
Meat selection · Greek olive oil · Baguette from Bartine's bakery	
Cheese platter	17
Cheese selection · Chutney · Rye seed bread	
Dried sausage board	9.5
4 different dry sausages · Cornichons · Mustard	

SHARED DINING

Do you have an allergy?
Please let us know