



DINNER MENU AFTER 5 PM

Bread to share | grilled eggplant and lentil spread | hummes with roasted garlic and Fresno pepper | organic olive oil | sea salt (v) 8.50

Oysters 3 oysters 9.75 | 1/2 dozen 19.00
shallot | red wine vinegar

Abby's starter | combination of starters (for two or more) p.p.p. 16.50

Abby's sea starter | combination of seafood starters (for two or more) p.p.p. 16.50

Starters

Grilled Flammkuchen | gravad lax | lemon caper crumb | yuzu spread | radish | green onion cream | asparagus vinaigrette 11.50

Springroll filled with pulled jack fruit | sesame | coriander | bean sprouts | leek | carrot | bok choy | spicy soy and mango chutney (vegan, gluten-free) 10.50

Beef carpaccio | pecan nuts | lettuce | old Beemster cheese mustard cream 12.50

Baked shells | sea vegetables | garlic | lime | green asparagus salsa | Fresno pepper (gluten-free) 11.50

Tartelette salade de tomates | buffalo mozzarella | crispy olive brioche | fresco misto (v) 11.50

Oriental dim sum filled with fish | kenschin jara | coriander | sesame-sambal cracker | bean sprouts | bok choy | lime 11.50

Salads

Caesar Salad | Romaine lettuce | grilled chicken | bacon | red onions | Valgrana 18.50

Abby's fish salad | mixed fish and crustaceans | lime dressing 19.50

Salad of the day | ask our staff from 17.00

Main dishes

West country lamb neck 'low and slow' | pappardelle | grilled vegetables | green asparagus | za'atar gravy 24.50

Double Dutch beef burger | pickled vegetables | creamy curry cheese | bacon | chips 19.00

Grilled veal ribeye | lentil spaghetti | legumes | spinach | roasted capsicum | salted almonds 26.50

Abby's veggie burger | sourdough roll | roasted carrots | chickpeas | tahini | cumin | roasted garlic | yuzu cream (v) 19.00

Beef Tomahawk double Dutch for 2 | lardo | potato | yuzu cream | mounieh p.p.p. 25.50

Citrus quinotto | baked shellfish | celery | peas | lemon balm | Amori tomato (gluten-free) 23.50

Beetroot Carmella | spinach | baked carrot | lemon capers crumb | green asparagus salsa | beetroot leaves (v) 20.50

Fish dishes

We work exclusively with freshly caught seafood sourced naturally and responsibly (ask our team for more info)



Side dishes

Chips • Seasonal vegetables 3.50

Desserts

Chocolate souffle | Toblerone | salted caramel | vanilla ice cream | whipped cream 10.50

Scroppino | vodka | prosecco | vanilla ice cream | Lemon Ice Cream 9.00

Frozen yogurt | apricots | coconut | dark chocolate | cranberry | pistachio (sugar and gluten free) 9.50

Citrus sorbet | fresh citrus fruit | orange biscuit 9.50

Various cheeses | marmalade | fruit loaf 13.00

Do you have questions about allergens?

Ask our staff, we can adjust our dishes, if necessary.