@droog

Antipasti

Breaded sardines **11**
sauté endive, pine nuts, yellow raisins, black garlic cream

Slow roasted pumpkin **10**
onion broth, hazelnut butter, chanterelles mushrooms **vg**

Almond olive oil cake **12**
radicchio, stracciatella, balsamic vinegar reduction **v**

Primi

Spaghetti **15**
aglio, olio & peperoncino, smoked cauliflower, lemon **vg**

Cavatelli pasta* **19**
seabass, cherry tomato, parsley, lemon, pecorino

Pumpkin ravioli **19**
butter & sage, amaretti, grated parmesan, pear **v**

Mains

Oyster mushrooms celeriac skewers **19**
lemon potatoes, rosemary reduction, hazelnut **vg**

Fish of the day **21**
swiss chards, celeriac, fried bread crumbs

Bread & olive oil **3.5**

Seasonal salad **8**

*(vegan/vegetarian option **v** vegetarian **vg** vegan)

@droog

Dolci

Poached pears in red wine, amaretto, meringue	**9**
Coffee cheesecake	**9**
Chocolate ganache olive oil, sea salt flakes & rosemary hazelnut crumble **vg**	**10**

Set menu*

2 course set menu	**28.5**
3 course set menu	**35**
4 course set menu	**39.5**

Aperitivo From 17:30

Bread & focaccia olive oil	**3.5**
Mixed nuts	**3.5**
Marinated olives	**3.5**

*(vegan/vegetarian option **v** vegetarian **vg** vegan)

wines more wine by the bottle - ask for our wine card

	glas	fles
sparkling		
Fratelli Bortolin, *Prosecco di Valdobbiadene, Veneto* *Pear · apple · almond · fresh · dry*	**9.5**	**45**
white		
Donna Marzia, *Vermentino 2024, Puglia* *Flowers · peach · fresh · soft · fruity*	**6**	**27**
Ronco dei Tassi, *Clic Friuli bianco 2024 (chardonnay/friulano/Riesling), Friuli* *Apple · pear · peach · fresh · lightly spicy*	**8**	**34**
Sabbionare, *Verdicchio dei Castelli di Jesi 2024 Le Marche* *Flowers · citrus · fresh · dry · full-bodied*	**8**	**34**
Can Reon, *White 2022 (pansa blanca/white grenache), Alella****	**7**	**33**
red		
Donna Marzia, *Rosso 2024 (Negroamaro/Montepulciano), Puglia* *Red berries · citrus · flowers · fresh · dry*	**6**	**27**
Cantine Carpentiere, *Colle de Grillai, 2020 (nero di troia/merlot), Puglia* *Blackberry · cherry · vanilla · rich · full-bodied*	**8**	**34**
Luigi Boveri, *Barbera "Boccanera" 2024, Piemonte* *Red berries · fresh · juicy · light · dry*	**9**	**37**
Can Reon, *Red 2022 (black grenache/sumoll), Alella****	**7**	**33**

***Produced by the owners of @droog, Renny & Leon Ramakers, visit canreon.com for more information.

coffee

Espresso	**3**
Double espresso	**3.5**
Americano	**3.5**
Espresso macchiato	**4**
Cappuccino	**4**
Latte	**4**
Flat White	**4.5**
Chocolate milk	**4**

tea

Sencha	**4**
Earl grey	**4**
White jasmine	**4**
Verbena	**4**
Fresh ginger tea	**3.5**
Fresh mint tea	**3.5**

soft drinks

Ginger beer	**4.5**
Curiosity cola	**4.5**
Rose lemonade	**4.5**
Victorian lemonade	**4.5**
Marie-stella-maris water (still/sparkling)	**3/6.5**

beer

IJwit	**6**
Alfa	**5**
Moretti 0.0%	**4**

cocktails

Negroni	**9.5**
Negroni sbagliato	**9.5**
Berto Spritz	**9.5**
Paloma	**9.5**
Amaretto sour	**9.5**

juice

Fresh orange juice	**4**
Organic apple juice	**3.5**
Big Tom tomato juice	**4**