

FISK EXPERIENCE MENU

*We bring the ever lively, no strings attached hospitality of
Tel Aviv to Amsterdam*

BUBBLES

PROSECCO, *Belstar, Bisol, Veneto, Italy 7,5 / 36*
Light and fresh / Ripe yellow apples, pears and citrus.

APERITIF

NEFERTITI SPRITZ, *Aperol / Rosé / Prosecco / Grapefruit / Guava / Grapefruit soda 11*

OYSTERS / *Limonana vinaigrette 1P – 3.5 / 6P - 20 / 12P – 36*

SHARING MENU €42 p.p

LET'S START WITH SOME FISKY DELIGHTS

HOMEMADE BREAD WITH A SELECTION OF DIPS

CORVINA SASHIMI / *Yemen tiger milk / Pistachio / Herb oil*

SMOKED HALIBUT / *Potato Confit / Cured egg yolk / Pickels / Dill*

CURED MACKEREL / *Roasted eggplant / Cherry tomato / Parsley / Amba oil*

GREEN ASPARAGUS / *Labaneh / Orange blossom / Za'atar*

**AND WE'LL CONTINUE WITH SOME FISKY SURPRISES FOR THE REST
OF THE EVENING.**

If you have any allergies or preferences please let us know!

WINE RECOMMENDATIONS

VERDEJO, *Calballero de Olmedo, Reeds, Spain 6 / 29*

Dry / Fruity / Refreshing and surprising / Exotic flowers and fruit / Long finish

VIOGNER / SAUVIGNON BLANC, *Galil Mountain Winery, Upper Galilee, Israel 8 / 39*

High altitude vineyard / Notes of tropical fruit / Friendly acidity / Mineral

