

COCKTAILS

Our signature cocktails



Carrot Samba | 14,5

Spicy Carrots, Cachaca, Aperol,
Bergamot Mandarin soda
Fresh & Spicy

Geisha Martini | 14,5

Vodka, Liqueur 43, Matcha, Passion Fruit
Sweet and Fruity

Rosso Sour | 15

Bourbon, Red wine, Violet Liqueur, Ruby Port
Sweet & Sour

Furikita | 15,5

Mezcal, Ancho Reyes, Pineapple, Furikake
Spicy, Sweet & Smokey

Yuzu Highball | 14,5

Cucumber Cordial, Gin, Yuzu, Ginger beer
Light and Fresh



Flower Snap | 13,5

Arette Tequila, Violet, Grapefruit Soda, Rose Spray
Floral & Fresh

Bergamot Noir | 15

Tanqueray Gin, Red Vermouth, Campari,
Chinotto and Bergamot
Bitter and Sweet

Cocokiss Martini | 16

Cold Brew Coffee, Coconut Rum, Ketjap Manis,
Coffee Liqueur
Sweet and Creamy

Umami Old Fashioned | 16

Bourbon, Barolo Grappa, Mushrooms, Bitters
Strong and Umami

MOCKTAILS

Zen Fizz | 10

Cucumber Cordial, Yuzu, Ginger Beer

Indigo Magic | 11

Blue Spirulina, Coconut Water, Ginger Syrup

Gin Tonic 00 | 11

Alcohol Free Gin & Tonic, Cucumber

Virgin Spritz | 12

Laori n4, Riesling & soda

G&Ts

Tanqueray Gin, dried lime | 11

Ukiyo Gin, fresh mint | 12

Hendricks Gin, cucumber | 14

Monkey 47, Fresh Flowers | 15

Bubbles

Meres | Gls 8,5 Btl 40

Meres Spumante, 100% Bombino Bianco, Italy - Brut -
Fresh & brilliant, lime, green apple

Tiphaine, Nadege | Gls 11 Btl 50

Cabernet Franc, Chenin, France, Rosè - Petillant Naturel -
Fresh & elegant, raspberries and strawberries, light spices notes

Champagne Chavost | Gls 15 Btl 75

Cuvee Chardonnay, Meunier & Pinot Noir, France - Brut Nature -
Rich and pleasant, apricot and roasted almonds

White

Gavi, Guido Matteo | Gls 7,5 Btl 33

Cortese di Gavi, Italy - DOCG - Extremely Fresh and pleasant,
white fruit and floral

Klumpp | Gls 8,5 Btl 42

Klumpp, Weingut Klumpp, organic, Riesling & Sauvignon, Germany
Aromatic & fragrant, melon and candied citrus, elderflower and black currant

Le Pie Colette, Mouthes Le Bihan | Gls 9 Btl 45

Semillion & Sauvignon, France -Bio dynamic-
Tonic & silky, pear, almond & white fruit

Roero Arneis, Bric Varomaldo | Gls 10 Btl 50

Roero Arneis, Italy, - Fruity mineral note, long persistence Aromas of ripe yellow
stone fruit, eucalyptus and honey from the nose

Cailoux Blanc, Domaine de Jumeaux | Gls 11 Btl 55

Chardonnay & Chenin, France - Vin Nature-
Full body & structured, oak & almond

Red

Casa Los Frailes, Monastrell | Gls 7,5 Btl 33

100% Monastrell, Spain - Bio dynamic - Fresh, round & juicy, herbs, cherries & hint balsamic

Jazzo del Demonio, Terre del grifo IGP | Gls 8,5 Btl 42

Nero di Troia, Italy,- Smooth and Balanced, black cherries and violet,
spicy notes with a long balsamic finish

Dolcetto d'Alba, Diego Conterno | Gls 9 Btl 45

Dolcetto, Italy - Bio dynamic - Elegant and spicy aftertaste, blueberries
and cassis, black pepper and jam

Renaissance, Terre de Cosmoculture | Gls 10 Btl 50

Grenache, Syrah, Carignan, France - Vin Nature- Powerful & rich, spices & dark red fruit

Valpolicella Ripasso, Wild Nature, Fidora | Gls 12 Btl 60

Corvina, Corvinone & Rondinella, Italy - Organic & low intervention - Deep round & very soft,
long finish black cherry & plum, vanilla & sweet tobacco

Orange

“Le Combe de Prunier”, Domain la Grange d’Ain | Gls 9,5 Btl 48
Vermentino, Grenache blanc, Viognier, France - Vin Nature - Dry
and round, white flowers, orange and almonds

Sosol x Winestories - Maracaïbo | Gls 10 Btl 50
Maracaïbo, Sosol, 100% Ribolla Gialla, Italy - Vin Nature -
Deep & elegant, peach and nuts, long aftertaste

Rosè

Rosè Domain Pinchinat, Cotes de Provence | Gls 8 Btl 37
Grenache, Syrah, Cinsault, Cabernet Sauvignon, Mourvèdre, Rolle
France - Delicate & fresh, melon, peach & apricot

Alcohol Free Wine

Steinbock Sparkling Riesling, Hofstatter | Gls 9 Btl 45
Riesling, Germany - complex, mineral and lively
with apple notes

Steinbock Riesling, Hofstatter | Gls 8,5 Btl 38
Riesling, Germany - Aromatic, fresh and slightly floral
with a balanced acidity

“Breakway Merlot”, Bergdolt, Reif & Nett | Gls 9 Btl 45
Merlot, Germany - Spicy, fruity aroma with
notes of dark berries and red pepper

Dessert Wine

Moscato Giallo, Castel Firmian | Gls 7,5 Btl 33
Moscato, Italy
Elegant & fresh - Peach, honey & melon

Coteaux du Layon, Chateau Soucherie | Gls 8,5 Btl 40
Vallée du Layon, France
Light sweet - Citrus & Lychee



Beers

On tap from Two chef's Brewing:

H E A R T H Pils		5% 4
Bon Chef	IPA,	5% 5
White Mamba	Wit beer,	5% 5

On Bottle:

Peroni Nastro Azzurro	Italian lager,	5% 5
Corona	Corn beer,	4,5% 5
Grolsch 00%	Blonde,	0% 3,5
Funky Falcon	IPA,	0,2% 4,5



Tasting Menu at 49,50 (Min 2 ppl)

Our new Sharing Menu is a curated trip through Hearth's world, letting you and your tablemates dip into the best of our regular lineup

SOUPS



Groene curry kokosnoot bloemkool creme met toFu blokjes | 12

Green curry coconut cauliflower cream with toFu cubes



Geroosterd prei en aardappel Veloutè met gekarameliseerde saffran ui | 12

Roasted leek and potatoes Veloutè topped with caramelized saffron leek Add croutons | 2

SNACKS

Spicy Nuts mix Mixed Olives | 5

Toasted bread with Aioli & Mixed Olives | 7



STARTERS



"Faux Gras" van paddenstoelen, linzen, walnoten, kruiden en cognac, geserveerd met geroosterd brood | 13

"Faux Gras" of button mushrooms, lentils, walnuts, herbs and cognac, served with toasted bread



"Koraal" rode tempura jalapeños geserveerd met een pittige nori saus met peterselie en kappertjes mayo | 16

"Coral" red tempura jalapeños served on a spicy nori sauce with parsley and capers mayo



"Rawvioli" van rode biet gevuld met cashew bieslook kaas & gekarameliseerde ui | 15

"Rawvioli" of red beetroot filled with cashew chives cheese and caramelized onions



Geroosterde aubergine crème, bulgur, tzatziki, zwarte tahin met boerenkool chips | 15

Roasted eggplant creme, bulgur, tzatziki, black tahin with kale chips



Rode quinoa sushi met witte toFu, shiitake en sriracha mayonaise | 14

Red quinoa sushi with white toFu, topped with shiitake sriracha mayo



Mexicaans geïnspireerde sushi met groene spirulina rijst, avocado, zwarte bonen crème, chipotle mayo, gegarneerd met sesamzaadjes | 14

Mexican inspired sushi with green spirulina rice, avocado, black beans cream, chipotle mayo, topped with sesame seeds



Tartare van bloemkool gemarineerd zoals ceviche met guacamole, jalapeño mayo, croutons & schuim van blauwe spirulina, limoen | 16

Cauliflower tartare marinated ceviche style with guacamole, jalapeño mayo, croutons & blue spirulina lime foam



MAIN COURSES

Broccoli gnocchi, zongedroogde tomaten saus, cashewnoten knoflook kaas, aardappel chips | 20

Broccoli gnocchi, sundried tomatoes sauce, cashews garlic cheese topped with potato chips



Boekweit linzen gnocchi met hazelnoot tomaten-ragout tijm ricotta en gefrituurde salie blaadjes | 23

Buckwheat lentil gnocchi, hazelnut tomato ragout, thyme ricotta and Fried sage leaves



Oesterzwam schelpen geserveerd op rode linzen dal met confit aardappel tomaat kaviaar en gepofte lotus zaadjes | 23

King oyster mushroom scallops served on red lentils dal, potato confit, tomato caviar and puffed lotus seeds



Zwarte houtskool ravioli gevuld met shiitake, teriyaki saus, wasabi crisp & sesame | 24

Black charcoal ravioli filled with shiitake mushrooms, teriyaki sauce, wasabi crisp & sesame

"Kind of blue" Blauwe spirulina tagliolini met amandel en citroen saus, paprika en cashew kaas | 24

"Kind of blue" Spirulina tagliolini with almond and lemon sauce, bell peppers and cashew cheese



DESSERTS



Mixed Sla van de week
Mixed salad of the week

| 9



Aardbei en Amandel Crumble Tart met Mandarijn caviar en Creme | 12

Strawberry and Almond Crumble, Mandarin Curd & Caviar



Matcha Semifreddo, Dadels en Walnoten, white chocolade & Framboos coulis | 12

Walnuts & Dates base, matcha semifreddo, white chocolate & raspberries coulis



Courgette pure chocolade pinda brownie geserveerd met pittige sinaasappelslagroom | 12

Zucchini chocolate peanut brownie serve with spicy orange whipped cream

SOFT DRINKS

- Made Blue Foundation** Purified still water 700ml | 5
- Made Blue Foundation** Purified sparkling water 700ml | 5
- Yugen Kombucha** Pineapple and chili | 5
- Yugen Kombucha** Ginger and lemon | 5
- Fritz Kola** | 4
- Fritz Kola**, zero sugar | 4
- Big Tom** Pure tomato juice | 5
- Schulp** Organic apple juice | 5
- Three cents** Bergamot & mandarin soda | 5
- Three cents** Pink grapefruit soda | 5
- Three cents** Ginger beer | 5
- Three cents** Tonic water | 5

HOMEMADE SOFT DRINKS

- Our Lemonade** Fresh lemon & pomegranate syrup | 5
- Detox Lemonade** Fresh lemon, "Curcumama" organic turmeric & ginger syrup | 6,5
- Homemade Ice Tea** "white wonder" white tea & homemade syrup | 5

COFFEE

Kalahari organic coffee

- Americano** | 3
- Espresso** | 3
- Espresso macchiato** | 3,5
- Double espresso** | 4,5
- Flat white** | 4,5
- Cappuccino** | 4
- Latte macchiato** | 4
- Organic matcha latte** | 5
- Chai latte** | 5
- Golden turmeric latte** | 5

TEA

- Green Power** | 5
Green "Gunpowder" with spirulina, lemongrass, matcha, guarana and mate
- Japan Sencha** | 5
Green tea pure mild and soft
- Lemon chai** | 5
Cardamon, lemongrass, coco, ginger, cloves
- Amsterdam Blend** | 5
Black Tea, cinnamon, cloves, vanilla
- White wonder** | 5
White tea, berries, goji, roses
- Fresh Mint tea** | 4
- Fresh Ginger tea** | 4