

Sandwiches – whole grain sourdough bread

Smoked salmon €9,50

Warm smoked salmon served with egg salad and lemon mayonnaise

Aged cheese €8,00

Dutch aged cheese with tomato, cucumber and mustard mayonnaise

Falafel €8,50

Falafel with beet & fennel bulb relish, fresh goat's cheese and lemon mayonnaise

Red beets €8,00

Roasted red beets with blue cheese, nuts, and plum chutney

Goat milk brie €8,50

Warm brie made from goat's milk with nuts and apricot jam and a small salad

Eggplant €8,00

Grilled eggplant with carrot curry, green pea pesto, humus and pumpkin seeds (vegan)

Paté €9,00

Paté of pork shoulder and chicken liver served with piccalilly

Lamb sausage €9,50

Lamb sausages served with sauerkraut and red beet piccalilly

Eggs

Lamb sausage with eggs €12,00

Two lamb sausages served with fried eggs, toast and butter and smoked tomato chutney

Omelette €10,00

Omelette filled with mushrooms, tomatoes, and feta cheese, with a small salad and toast and butter

Small dishes

Pumpkin soup **€6,00**

Lightly spicy pumpkin soup with fennel bulb, cumin and coconut milk

Tomato soup **€6,50**

Tomato soup with almonds and thyme

Buckwheat Blinis **€8,50**

Small buckwheat pancakes served with a spicy tomato sauce and smoke tofu, brie from goat's milk and balsamic vinegar syrup

Tartlet with grilled vegetables **€7,50**

Grilled eggplant, zucchini, portobello and sweet pepper layered with cashew crème and tomato sauce, served with an olive and caper sauce

Ravioli **€8,50**

4 raviolis filled with goat's cheese and dried dates, with rosemary butter and grated cheese

Paté **€9,50**

Homemade paté from pork shoulder and chicken liver, served with toasted bread and piccalilly

Salads

Can be ordered as a large or small salad

Arugula and red chard with sprouts, cucumber, pumpkin and sunflower seeds, quinoa and spring onion.

With warm smoked salmon and a boiled egg **€11,00/€15,00**

With roasted red beets, blue cheese, nuts and plum chutney **€10,00/€14,00**

With falafel and fresh goat's cheese **€10,50/€14,50**

All dishes are made with 100% organic ingredients

Large dishes

Vegan

Zucchini with mushrooms €17,00

Zucchini filled with stir fried chesnut and eryngii mushrooms with fennel bulb, capers, orange and kasha and oats, and a red beet relish

Shiitake & beet root €16,50

Stir fried shiitake mushrooms served with roasted beet root and curried carrots, black rice with quinoa, cashew nuts and calamata olive tapenade and a tamari dressing

Sweet pepper and bok choi €16,00

Stir fried bok choi and sweet pepper, with almonds, broccoli, wild and basmati rice with dried apricot, warm chickpea salad and marinated tempeh from lupini beans

Vegetarian – contains dairy and egg

Falafel €16,50

Deep fried falafel served with grilled eggplant, fresh goat's cheese, quinoa, curried carrots and green pea pesto

Fish

Lamb with broccoli and sweet potato €21,50

Slowly cooked neck of lamb with broccoli, sweet potatoes, caramelized shallots and a fennel bulb and orange sauce

Cod fillet €19,50

Baked fillet of cod with smoked tomato chutney, celeriac root, new potatoes, string beans and lemon mayonnaise

All dishes are made with 100% organic ingredients

Extra

Homemade fries and mayonnaise **€4,00**

Side salad **€5,00**

Cakes and sweets

Cupcake by Thomas, with Chai spices and lemon cream cheese glaze **€2,50**

Vegan frozen cake with raspberry and banana, a date and nut crust and coconut **€5,00**

Appel crumble out of the oven with vanilla ice cream **€6,50**

Espresso panna cotta **€4,50**

Lemon almond polenta cake **€4,00**

Two scoops of sorbet ice, rhubarb and raspberry **€4,00**

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