

Sandwiches – Whole grain sourdough bread (until 16:00)

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

Red beets €8,00

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

Falafel €8,50

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

Eggplant €8,00

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

Tempeh curry €8,50

Curry with tempeh and onion, with cucumber and cashew cream (vegan)

Soup (all day)

Pumpkin soup €6,00

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

Broccoli soup €6,50

Broccoli soup with fennel bulb (vegan)

Beetroot soup €6,00

Red beetroot soup with orange and cardamom (vegan)

All dishes are made with 100% organic ingredients

Small dishes (all day)

Buckwheat Blinis **€8,50**

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

Tartlet with grilled vegetables **€9,00**

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

Ravioli **€8,50**

4 raviolis filled with goat's cheese, apple and fennel bulb, with rosemary butter and grated cheese

Mackerel caper and grapefruit **€9,50**

Marinated and baked mackerel fillets served with cabbage and capers, and grapefruit

Vegetable paté **€8,00**

A paté made from mushrooms, pumpkin and lentils, with a cranberry compote (vegan)

Salads (all day) *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**

With marinated tempeh, shiitake mushrooms, mango and lentils **€10,50/€14,50**

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Large dishes (after 16:00)

Vegan

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

Spinach curry with tempeh €16,00

Spinach curry with stir-fried tempeh from lupini beans, with wild rice and dates, chickpea-quinoasalad, cucumber and a sweet chili sauce

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 and meat

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 fish €19,50

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

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 **€3,00**

Frozen cake with raspberry and banana, a nut crust and coconut (vegan, gluten free) **€5,00**

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

Chocolate brownie mousse cake (vegan, gluten free) **€5,00**

Banana bread with dates (no added sugar) **€3,50**

Espresso panna cotta (gluten free) **€4,50**

Lemon almond polenta cake (gluten free) **€4,00**

Two scoops of sorbet ice, raspberry and rhubarb (vegan, gluten free) **€4,00**

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