

## Lunch (11:00 – 16:00)

### **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

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)

### **Soup**

Pumpkin soup **€6,00**

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

Broccoli soup **€6,50**

(Vegan)

### **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**

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

**Diner** (16:00 – 21:00)

## **Small dishes**

Pumpkin soup **€6,00**

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

Broccoli soup **€6,50**

(Vegan)

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 **€8,00**

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 and dried dates, with rosemary butter and grated cheese

## **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**

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

All dishes are made with 100% organic ingredients

## Large dishes

### 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

#### **Sweet pepper and bok choy €16,00**

Stir fried bok choy 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 and meat

#### **Lamb with broccoli and sweet potato €21,50**

Slowly cooked lambsnek 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

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 **€3,00**

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**

Chocolate brownie mousse cake **€5,00**

Espresso panna cotta **€4,50**

Lemon almond polenta cake **€4,00**

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

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

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