

Small dishes

Soup €6,00

Sweet potato soup with carrot, fennel bulb, cumin and coconut milk (vegan)

Buckwheat Blinis €8,50

Small buckwheat pancakes served with melted aged goat cheese, smoked tomato chutney, smoked tofu, yellow bellpeper sauce, and balsamic vinegar syrup

Tartlet with grilled vegetables €9,00

Grilled eggplant, zucchini, portobello and sweet pepper layered with cashew cream and smoked tomato chutney, 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

Trout filet and grapefruit €9,50

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

Vegetable paté €8,00

Paté made from mushrooms, pumpkin and lentils served with a cranberry compote

Chevon pate €8,00

Paté made from goat's meat and red wine. Served with piccalilly

Salads *Can be ordered as a large or small salad*

Smoked salmon salad €10,50/€17,00

Arugula and red chard with sprouts, cucumber, pumpkin and sunflower seeds, and spring onion with warm smoked salmon and a boiled egg

Red beets & blue cheese salad €8,50/€14,00

Arugula and red chard with sprouts, cucumber, pumpkin and sunflower seeds, and spring onion with roasted red beets, blue cheese, quinoa, tomato, nuts and plum chutney

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

Curry with tempeh €16,50

Spiced curry with stir-fried tempeh from lupini beans and leafy greens, coconut, wild rice and dates, chickpea, oats and cauliflower-salad, cucumber and a sweet chili sauce

Portobello and kimchi €17,00

Stir-fried portobello, marinated tofu and kimchi (spicy Korean cabbage), with black rice, edamame, spring onion, broccoli, nuts and a parsley-sesame pesto

Vegetarian – contains dairy and egg

Falafel €17,00

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

Fish and meat

Cabrito* steak with parsnip and turnip green mash €22,00

Choice of stewed leg of goat OR three goat sausages, served 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

During the months of May and June we will receive 35 young male goat's from our cheese makers De Kruidenwei in Drenthe, who supply all of our dairy products.

All dishes are made with 100% organic ingredients

Extra

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

Side salad **€5,00**

Cakes and sweets*

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

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

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

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

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

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

*All desserts are vegan

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