

Small dishes

Pumpkin soup **€6,00**

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

Beetroot soup **€6,00**

Red beetroot soup with orange and cardamom (vegan)

Broccoli soup **€6,50**

Broccoli soup with fennel bulb (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 **€9,00**

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

Trout filet and grapefruit **€9,50**

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

Vegetable paté **€8,00**

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

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

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

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

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

With roasted pumpkin and fennel, barley, tomato, cranberries, feta and coriander **€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

Curry with tempeh €16,50

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

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

Portobello and kimchi €17,00

Stir-fried portobello, sliced omelette and kimchi (spicy Korean cabbage), with spring onion, black rice, broccoli, parsley & sesame pesto, nuts and feta cheese

Fish and meat

Lamb with broccoli and sweet potato €19,00

Three lamb sausages 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**

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Cakes and sweets

Cupcake by Thomas, with Chai spices and lemon cream cheese glaze **€3,00**

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

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

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

Stewed pear with vanilla ice-cream and a spiced port syrup (gluten free) **€5,00**

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

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

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

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

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