

Small dishes

Soup **€6,00**

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

Buckwheat Blinis **€8,50**

Small buckwheat blini served with melted aged goat cheese, smoked tomato chutney, smoked tofu, yellow bell pepper 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 pâté **€8,00**

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

Chevron pate **€8,00**

Pâté made from goat's meat* and red wine. Served with piccalilli

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

Falafel and goat's cheese salad **€9,50/€15,50**

Chickpea falafel and fresh goat's cheese, red beet relish, green pea pesto, young lettuce greens, cucumber, spring onion, sprouts, quinoa and pumpkin and sunflower seeds

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 Kalamata olive tapenade and a tamari dressing

Curry with tempeh €16,50

Spiced curry with stir-fried tempeh from lupine 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

Pumpkin and falafel €17,00

Roasted half pumpkin, filled with stir fried fennel bulb and shiitakes, with lentils, falafel from green peas and mung beans, a creamy parsnip sauce and grated beet root salad

Fish and meat

Goat sausages €18,00

Two sausages made from goat's meat*, served with parsnip mash, carrots, string beans and an orange and fennel bulb sauce.

Omega perch €19,50

Baked fillet of Omega perch** with smoked tomato chutney, fennel, new potatoes, string beans and lemon mayonnaise

* All our meat comes from the Kruidenwei, cheese makers in Drenthe

** Sustainably farmed perch from the ecological farm Aqua4C in Kruishouten, Belgium. Farmed in a circular system and fed on a 100% plant-based diet.

All dishes are made with 100% organic ingredients

Extra

Roasted sweet potato wedges with mayonnaise **€4,00**

Roasted new potatoes with lemon and rosemary and mayonnaise **€3,50**

Side salad **€5,00**

Vegan cakes and sweets*

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

Apple 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, coconut lime and rhubarb (gluten free) **€4,00**

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

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