Sandwiches (until 16:00) – Sourdough bread made with Tritordeum*

Smoked salmon **€9,50**
Warm smoked salmon served with egg salad and lemon 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)

Paté (vegan OR goat) **€8,00**
Vegetable paté made from mushrooms, pumpkin and lentils, OR goat paté, both served with a cranberry compote

Sausage **€9,00**
Goat sausage served with kimchi and mustard mayonaise

*Tritordeum or 'Spanish flour' is a cross between durum wheat and wild barley. It has fair-pricing, a traceable origin, valuable health-related characteristics and contains 40% less gluten proteins than regular wheat.

Soup

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)

All dishes are made with 100% organic ingredients

Small dishes

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, porto bello 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

Trout filet and grapefruit **€9,50**
Marinated and baked trout filet served with cabbage and capers, and grapefruit

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**

Extra

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

Side salad **€5,00**

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

Curry with tempeh €16,50
Spiced curry with stir-fried tempeh from lupini beans and leafy greens, coconut, wild rice and dates, chickpea-quinoasalad, 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 union, 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

Goat with broccoli and sweet potato €20,00
Choice between slowly cooked 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

All dishes are made with 100% organic ingredients

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 vanille ice cream **€6,50**

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

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**

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