

Menu

Pozole Rojo, Mexican stew €14,50 (main course)

Warmly spicy soup made with smoked peppers, savoy cabbage, oyster mushrooms, and hominy corn, served with corn flat bread and a small salad.

Oven baked enchiladas €19,50 (main course)

Corn tortillas filled with spicy black beans, served with tomato sauce, fresh tomato salsa and white bean creme.

Soup

Miso soup €8,00

Green miso soup with curly kale, shiitake mushrooms, red bell pepper and tofu.

Pumpkin soup €7,50

Lightly spicy pumpkin soup made with pumpkin, carrots, apples, and coconut milk.

Tomato soup €7,50

Soup made from tomatoes, red bell pepper, and fennel bulb.

Salads

Salad with pumpkin and shiitake mushrooms (small or large) €12,50/€17,50

Roasted pumpkin with shiitake mushrooms, marinated tofu, baby lettuce, cucumbers, cherry tomatoes, spring onions and a lime dressing.

Falafel salad (small or large) €12,50/€17,50

Falafel served grilled vegetables, tomato, baby lettuce, cucumbers, cherry tomatoes, spring onions and a lime dressing.

With a fennel and lemon crème and a tahini sauce.

Everything is 100% vegan and gluten free.

We ask that you not use your laptop or computer.

Three-course menu €36,00

A three-course meal takes about 1.5 hours, depending on how busy the kitchen is and how quickly you eat 😊

Starters

Stacked grilled vegetables €11,50

Grilled eggplant, zucchini, and red bell pepper, with a spicy tomato sauce, leek and white bean crème, balsamic syrup and a rocket and oregano pesto.

Buckwheat blinis €11,50

Little buckwheat pancakes with cashew crème, cherry tomato chutney, kimchi (spicy Korean sauerkraut).

Red beet tartare €11,50

A tartare made with salt fermented red beet root, capers, and calamata olives, served with baked apple slices and a sage and horseradish mayonnaise.

Main courses

Falafel with grilled vegetables €21,00

Falafel with fresh basil, served with wild rice pilaf, grilled vegetables and tomato, fennel bulb and lemon crème and a tahini sauce.

Bloem "roti" with lentils €21,00

In masala cooked cauliflower, tofu, and potatoes, served with haricot verts, baked lentils with plantain and peppers, and corn flat bread.

Roasted King oyster mushrooms €21,00

Sweet and spicy king oyster mushrooms served with savoy cabbage filled with lightly spicy black rice and lentils, mashed parsnip, fennel bulb and leek, and roasted broccoli.

Desserts

Frozen black currant and banana pie, with cashew and coconut €6,50

Sticky apple cake (warm), served with a vanilla sauce €6,50

Two bonbons, pure chocolate served with choice of coffee or tea €7,00

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Dessert menu

Desserts in the three-course menu

- Frozen black currant and banana pie**, with cashew and coconut €6,50
Sticky apple cake (warm), served with a vanilla sauce €6,50
Two bonbons, pure chocolate served with choice of coffee or tea €7,00

Other desserts

- Lavender and orange crème brûlée** €7,50
Chocolate cake, dark brownie layered with chocolate ganache €6,50
Pumpkin and pear spiced crumble with orange and coconut ice cream €9,00

Digestives

Strong

- Cognac** Guy Pinard V.S 3, toffee, and candied fruits 40% €6.50
Cognac Guy Pinard V.S.O.P 6, almonds, and hazelnuts 40% €7,40
Calvados La Ribaude Fine, spicy with dark chocolate 40% €6,50
Grappa Rovero Piemonte, citrus, figs, and cherries 40% €5,50

Whisky

- Deanston 15** Highland single malt, apple, and black pepper 46,3% €8,60
Waterford Irish single malt whisky malt, caramel, and cloves 46.3% €9,80
Benromach Speyside single malt scotch malt, coffee, and chocolate 46 %
€7,50

Liqueur

- Limoncello** Walcher Gran Gourmet Biologico, sweet and lemony 25% €6,00
Amaretto Walcher Di Mattia, almonds and vanilla 28% €5,50
Sambuca Biostilla, anise 40% €5,50
Orangeau Walcher Triple Sec, blood orange 40% €5,00
Quadro Nuevo Organic Rhubarb liqueur, rhubarb 18% €5,00

Dessert wine and port

- Port** Casal dos Jordoos Fine Ruby, ruby red and smooth 20% €5,50
Port Casal dos Jordoos Fine Tawny, figs and nuts 20% €5,50

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