

Sandwiches

Falafel (vegan option) €8,50

Homemade falafel with red beet relish and lemon mayonnaise and soft goat's cheese, or a vegan option of cashew cream

Aubergine (vegan) €8,00

Grilled eggplant with tomato chutney, curried carrots, sunflower and pumpkin seeds and hummus

Pumpkin and shiitake (vegan) €8,50

Roasted pumpkin and shiitake mushrooms, with marinated tofu

Red beets (vegan option) €8,50

Baked red beets with plum chutney and nuts with soft goat's cheese or a vegan option of cashew cream

Vegetable paté (vegan) €8,00

Paté made from mushrooms, pumpkin and lentils served with a black currant sauce

Pulled goat OR jackfruit (vegan) €10,00

Sweet and spicy chilli sauce and pickles

Omelette

Omelette with kimchi (spicy, Korean, fermented cabbage), shiitakes and tomatoes €10,00
With feta cheese (+€2)

Soup & salads

Tomato and bell pepper soup (vegan) €6,00

Salad with falafel (vegan option) €12,00

Homemade falafel with beet & fennel bulb relish, green pea pesto, mixed green salad, cucumber, spring onion, sprouts, quinoa, tomato, pumpkin and sunflower seeds, with soft goat's cheese or a vegan option of cashew cream

Salad with pumpkin and shiitake (vegan) €12,00

Roasted pumpkin and shiitake mushrooms, with marinated tofu, mixed green salad, cucumber, spring onion, sprouts, quinoa, pumpkin and sunflower seeds.

Salad with red beets (vegan option) €12,50

Baked red beets with plum chutney and nuts
, mixed green salad, cucumber, spring onion, sprouts, quinoa, pumpkin and sunflower seeds, with soft goat's cheese or a vegan option of cashew cream

Sweets

Frozen *banana and blueberry cake* with nuts, dates and coconut (vegan) €5,00

Lemon tart with raspberry (vegan) €4,50

Sticky pear cake with vanilla sauce (vegan) €6,50

Banana bread with dates (vegan) €3,50

Our kitchen is 100% gluten free

We bake our own gluten-free sourdough bread.

All our cheese and meat comes from the dairy De Kruidenwei in Drenthe.