

## Small dishes

### **Tomato soup €6,00**

Tomato soup with bell pepper, fennel bulb, and onion (vegan)

### **Miso and curly kale soup €6,50**

Miso soup with curly kale, bell pepper, tofu and shitake (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)

### **Vegetable pâté €8,00**

Pâté made from mushrooms, pumpkin and lentils served with a cranberry compote and bread (vegan)

### **Red beet tartare €7,50**

Finely cubed and fermented raw red beet tartare, served with caramelized apple and a sage and horseradish mayonnaise (vegan)

## Salads

*Can be ordered as a large or small salad*

### **Falafel salad €9,50/€15,50**

Chickpea falafel and parsnip cashew crème, red beet relish, green pea pesto, young lettuce greens, cucumber, spring onion, sprouts, quinoa and pumpkin and sunflower seeds (vegan)

### **Red beets & blue goat's cheese salad €9,00/€15,00**

Arugula and red chard with sprouts, cucumber, pumpkin and sunflower seeds, and spring onion with roasted red beets, blue goat's cheese, quinoa, nuts and plum chutney

### **Pumpkin, tofu and shiitake salad €9,00/€15,00**

With roasted pumpkin, shiitake mushrooms, marinated tofu, young lettuce greens, cucumber, spring onion, sprouts, quinoa and pumpkin and sunflower seeds (vegan)

*We bake our own gluten-free sourdough bread*

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

*All dishes are made with 100% organic ingredients*

## Large dishes

### Vegan

#### **Shiitake and 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**

Curry with roasted cauliflower, marinated tempeh from soy beans, red rice, and pickles

#### **Portobello and kimchi €17,00**

Stir-fried Portobello mushroom, marinated tofu and kimchi (spicy Korean cabbage), wild rice and dates, and broccoli

#### **Zucchini and falafel €17,00**

stuffed zucchini, 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

#### **Root vegetable stew with mushroom meatballs €16,50**

Lightly spicy stewed autumn vegetables with tomato and lentils, served with rice, fried mushroom meatballs, and celery root and carrot slaw

### Meat

#### **9 – 15 March is the Dutch Week Zonder Vlees**

We won't be serving any meat this week

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### Extra

**Black rice and quinoa €3,50**

**Roasted new potatoes and mayonnaise €3,50**

**Side salad €5,00**

### Vegan cakes and sweets

**Frozen cake with blueberry and banana and a date nut crust €5,00**

**Apple crumble out of the oven with coconut lime ice cream €6,50**

**Chocolate mousse cake €4,50**

**Pumpkin crème brûlée €5,00**

**Almond polenta cake with a scoop of apple sorbet ice €5,50**

**Sticky pear cake with a scoop of coconut lime ice cream €5,50**

**Bonbon with dark chocolate €1,50/bonbon**

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