

## Small dishes

### **Tomato soup €6,00**

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

### **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

### **Salad 'Bloem' €9,00/15,00**

Homemade falafel with parsnip and cashew crème, beet & fennel bulb relish, green pea pesto, mixed green salad, cucumber, spring onion, sprouts, quinoa, tomato, pumpkin and sunflower seeds (vegan)

### **Salad with red beets and goat's cheese €9,00/€15,00**

Baked red beets with fresh goat's cheese, plum chutney and nuts, mixed green salad, cucumber, spring onion, sprouts, quinoa, pumpkin and sunflower seeds.

### **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).

## Large dishes

### **Green asparagus €17,50**

Green asparagus, pumpkin, string beans, yellow zucchini, cavolo nero, new potatoes, fried tofu and an Indonesian almond and cashew sauce and a boiled egg

### **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 yellow bell pepper sauce and grated beet root salad

### **Stir fried vegetables with pulled goat or jackfruit €18,50**

Grilled mushrooms, sesame green beans and carrot, served with back rice and a sweet and spicy chili sauce and a choice of slow roasted cabrito or jackfruit (vegan option)

### *Vegan cakes and sweets*

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

**Crème brûlée** €5,00

**Sticky pear cake** with vanilla sauce €6,50

**Two bonbons** with coffee or tea €5,50

*We bake our own gluten-free sourdough bread*

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

*All dishes are made with 100% organic ingredients and 100% gluten free*