

### Small dishes

#### **Tomato soup €6,00**

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

#### **Miso soup €6,50**

Miso with curly kale, red bell pepper, shiitakes and tofu (vegan).

#### **Vegetable pâté €8,00**

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

#### **Blinis €8,50**

Buckwheat blinis with baked cashew cheese, tomato chutney and a sweet and spicy yellow bell pepper sauce (vegan).

#### **Red beet tartare €8,00**

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

#### **Cabrito liver with pear €9,00**

Pan fried thin slices of liver served with olive and caper tapenade, grilled pear and maple syrup mayonnaise.

### Large dishes

#### **Shiitakes and kimchi €18,00**

Stir fried shiitakes with roasted celeriac and kohlrabi root, wild rice with dates, grilled pear, kimchi made from cavalo nero and a chesnut sauce (vegan)

#### **Zucchini and falafel €17,50**

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 (vegan)

#### **Stir fried vegetables with pulled goat or jackfruit €19,50**

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)

#### **Autumn lasagne (no pasta) €18,00**

“Lasagne” with layers of grilled eggplant, zucchini, bell pepper, celeriac root and mushrooms, with tomato sauce and parsnip crème, served with roasted pumpkin, fresh basil sauce and caramelized fennel bulb and red onion (vegan)

## Salads

### **Salad 'Bloem' €9,50/15,50**

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 €9,50/€15,50**

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 €9,50/€15,50**

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

## 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% gluten free ingredients