

Menu

(3-course menu €39,50 on the next page)

Bread with dips €10,50

Toasted sourdough bread with pesto, black olive tapenade and hummus.

Soup

Miso €9,00

Miso based soup with baby spinach, tofu, red bell pepper and shiitake, and a slice of homemade sourdough bread.

Sri Lankan curry-coconut soup €19,50 (main course)

Lightly spiced soup with a base of Sri Lankan curry powder and coconut milk, potatoes, pumpkin, edamame beans, served with corn flat bread and a small warm lentil salad.

Pozole Rojo, Mexican stew €19,50 (main course)

Warmly spicy soup made with smoked peppers, savoy cabbage, oyster mushrooms, and hominy corn, served with

Salads

Salad with pumpkin and shiitake mushrooms (small or large) €14,00/€19,50

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

Falafel salad (small or large) €14,00/€19,50

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.

All our dishes contain small amounts of onion, garlic, (black) pepper and raw cane sugar. Unfortunately, it is not possible to serve our dishes without these ingredients.

We ask that you not use your laptop or computer.

Three-course menu €39,50

A three-course meal takes about 1.5 hours, depending on how busy the kitchen is and how quickly you eat 😊. The three-course menu can also be ordered a la carte.

Starters

Roasted pumpkin with hummus €12,50

Oven roasted pumpkin with hummus, homemade pickle, and puffed grains

Buckwheat blinis €12,50

Little buckwheat pancakes with cashew crème, cherry tomato chutney, kimchi (spicy Korean sauerkraut), and sweet & spicy tumeric-orange sauce.

Red beet tartare €12,50

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 €23,00

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

Jackfruit vindaloo €23,00

Spicy vindaloo curry with jackfruit and tempeh, served with millet pilav, sweet-sour carrot and coleslaw, rice and lentil pancakes and raita.

Roasted King oyster mushrooms €23,00

Sweet and spicy king oyster mushrooms served with savoy cabbage filled with lightly spicy lentils and cashewnuts, mashed parsnip, fennel bulb and leek, and a miso sauce.

Desserts

Frozen black currant and banana pie, with cashew and dates €7,50

Sticky pear cake (warm), served with a vanilla sauce €7,50

Two bonbons, pure chocolate served with choice of coffee or tea €7,50

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Dessert menu

Desserts in the three-course menu

Frozen black currant and banana pie, with cashew and dates €7,50

Sticky pear cake (warm), served with a vanilla sauce €7,50

Two bonbons, pure chocolate served with choice of coffee or tea €7,50

Desserts a la carte

Lavender and orange crème brûlée €8,50

Chocolate cake, dark brownie layered with chocolate ganache €7,50

Rhubarb & apple spiced crumble with orange and coconut ice cream €10,00

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

Bruichladdich Islay single malt whisky smooth and fruity: orange, caramel, malt 50% €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 Jordoes Fine Ruby, *ruby red and smooth* 20% €5,50

Port Casal dos Jordoes Fine Tawny, *figs and nuts* 20% €5,50

Dessert wine Moscatel Ainzón, *soft, fresh & fruity* 15% €5,50

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