



Side dishes

Bread with dips €9,00

Toasted sourdough bread served with herb butter, black olive tapenade and hummus.

Mixed olives €6,00

Green mixed Italian olives and kalamata olives

Roasted cashew nuts €4,50

With rosemary and sea salt

Roasted beetroot €9,50

Roasted beetroot, with pickled radish, watercress, and a walnut sauce

Falafel salad €13,50

Small salad with cabbage, carrots, red bell pepper, string beans, served with a mildly spicy cashew sauce and two falafels.

Roasted new potatoes €7,50

With sea salt and pepper roasted new potatoes, served with a Madame Jeanette mayonnaise

Soup

Pumpkin soup €8,50

Soup made from fresh pumpkin, served with a slice of 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, sweet potato, edamame beans, served with a small warm lentil salad.

Special of the day

Pumpkin and leek mash (stamppot) €18,50 (main course)

Pumpkin and leek mash served with roasted shiitake mushrooms, and a rosemary-thyme sauce

Everything is 100% vegan and gluten free.

We ask that you not use your laptop or computer.

Three-course menu €42,50

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

Buckwheat blinis €12,50

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

Red beet tartare €12,50

Tartare of red beetroot made with capers, and kalamata olives, served with baked apple slices and a sage and horseradish mayonnaise.

Main courses

Braised leek €24,50

Braised leek with celeriac-crème, pomegranate, wild rice and herbs served with a savory pure chocolate crumble.

Roasted eggplant €24,50

Roasted eggplant served with a millet pilaf with grilled vegetables, a creamy sauce with nutmeg and thyme, and a fresh cherry tomato salsa.

Desserts

Frozen black currant and banana pie, with cashew and dates **€8,50**

Sticky pear cake (warm), served with a vanilla sauce **€8,50**

Two bonbons, pure chocolate served with choice of coffee or tea **€8,50**

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Dessert menu

Desserts in the three-course menu

Frozen black currant and banana pie, with cashew and dates €8,50

Sticky pear cake (warm), served with a vanilla sauce €8,50

Two bonbons, pure chocolate served with choice of coffee or tea €8,50

Desserts a la carte

Chocolate cake, dark brownie layered with chocolate ganache €8,50

Lavender and orange crème brûlée €9,50

Crumble with black berry, pear and apple with matcha ice cream €10,50

Digestives

Strong

Cognac Guy Pinard V.S 3, *toffee, and candied fruits* 40% €7,00

Cognac Guy Pinard V.S.O.P 6, *almonds, and hazelnuts* 40% €7,50

Calvados La Ribaude Fine, *spicy with dark chocolate* 40% €7,00

Grappa Rovero Piemonte, *citrus, figs, and cherries* 40% €6,50

Whisky

Benromach Speyside single malt: *spices, vanilla, coffee* 43% €9,50

NC'Nean Highlands single malt: *citrus, peach, apricot, pepper* 46% €10,50

Bruichladdich Islay single malt: *caramel, apple, baked bread* 50% €11,50

Liqueur

Limoncello Homemade €6,50

Coffee liquor Homemade €6,50

Amaretto Walcher Di Mattia, *almonds and vanilla* 28% €6,50

Nocciola hazelnut liquor Biostilla 28% €6,50

Sambuca Biostilla, *anise* 40% €6,50

Orangeau Walcher Triple Sec, *blood orange* 40% €6,50

Dessert wine and port

Port Casal dos Jordoos Fine Ruby, *ruby red and smooth* 20% €6,00

Port Casal dos Jordoos Fine Tawny, *figs and nuts* 20% €6,00

Dessert wine Muscatel Ainzón, *soft, fresh & fruity* 15% €6,00

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