



Menu

(3-course menu €42,50 on the next page)

Bread with dips €12,50

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

Mixed olives €7,50

Green mixed Italian olives and kalamata olives

Roasted cashewnuts €6,50

With rosemary and sea salt

Soup

Gazpacho €12,50

Cold served tomato, red pepper & cucumber soup, with a slice of bread.

Main dishes

Sri Lankan curry-coconut soup €21,50 (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.

Gado Gado & Falafel €23,50

Stir-fried cabbage, carrot, bean sprouts, and fresh coriander, in a mildly spicy cashew sauce, served with tofu, and falafel.

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 €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

Roasted pumpkin with hummus €13,50

Oven-roasted pumpkin with hummus, homemade pickle, falafel, and pumpkin seeds.

Buckwheat blinis €13,50

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

Red beet tartare €13,50

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 €25,50

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

Vegetable pie €25,50

Pie with a filling of mushrooms in a creamy tarragon sauce served with stir fried greens, and a tamari gravy.

Roasted King oyster mushrooms €25,50

Sweet & spicy king oyster mushrooms served with cabbage filled with lentils and cashew nuts, fennel and parsnip mash, leek, and miso sauce.

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

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

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Dessert menu

Desserts in the three-course menu

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

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

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

Desserts a la carte

Lavender and orange crème brûlée €9,50

Crumble with rubarb, pear and red fruit with orange and
coconut 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'Neen Highlands single malt: *citrus, peach, apricot, pepper* 46% €10,50

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

Liqueur

Limoncello Walcher Gran Gourmet Biologico, *sweet and lemony* 25% €6,50

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

Sambuca Biostilla, *anise* 40% €6,50

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

Quadro Nuevo Organic Rhubarb liqueur, *rhubarb* 18% €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 Moscatel Ainzón, *soft, fresh & fruity* 15% €6,00

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