

# Menu

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

## **Bread with dips €10,50**

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

## **Soups**

### **Pumpkin soup €9,00**

Lightly spiced pumpkin soup with fennel bulb, apple 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, sweet potato, edamame beans, served with 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 rice and lentil pancakes.

## **Other dishes**

### **Vegetable pie €21,50 (main course)**

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

### **Gado Gado & Falafel €22,50 (main course)**

Warm salad of cabbage, carrot, bean sprouts, and fresh coriander, in a mildly spicy cashew sauce, served with stir-fried 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 €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, falafel, and pumpkin seeds.

#### **Buckwheat blinis €12,50**

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

#### **Red beet tartare €12,50**

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

### Main courses

#### **Punterelle (Roman chivory) €23,00**

Stir fried punterelle with red lentle balls, baked topinamboer, caramelized shallots and a creamy turmeric sauce

#### **Jackfruit vindaloo €23,00**

Spicy vindaloo curry with jackfruit and tempeh, served with millet pilaf, warm red cabbage coleslaw, rice and lentil pancakes and raita.

#### **Roasted King oyster mushrooms €23,00**

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 €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

**Chocolate cake**, dark brownie layered with chocolate ganache €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

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

### Desserts a la carte

**Lavender and orange crème brûlée** €8,50

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

## Digestives

### Strong

**Cognac** Guy Pinard V.S 3, *toffee, and candied fruits* 40% €6.50

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**Calvados** La Ribaude Fine, *spicy with dark chocolate* 40% €6,50

**Grappa** Rovero Piemonte, *citrus, figs, and cherries* 40% €5,50

### 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** Walcher Gran Gourmet Biologico, *sweet and lemony* 25% €6,00

**Amaretto** Walcher Di Mattia, *almonds and vanilla* 28% €6,00

**Sambuca** Biostilla, *anise* 40% €5,50

**Orangeau** Walcher Triple Sec, *blood orange* 40% €6,00

**Quadro Nuevo** Organic Rhubarb liqueur, *rhubarb* 18% €6,00

### Dessert wine and port

**Port** Casal dos Jordoos Fine Ruby, *ruby red and smooth* 20% €5,50

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

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

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