

Bloem

Three-course menu 42,50 (everything can be ordered separately)

Starters (12,50)

Roasted red beetroot

Beet root, walnut, onion, basil

Brussels sprout tartare

Brussel sprouts, red onion, fennel, pickled grapes, tahini sauce

Shiitake with kimchi broth

Napa cabbage, bok choy, shiitake, cilantro

Main courses (24,50)

Savoy cabbage

Lentils, cranberries, pecan nuts, oyster mushroom, parsnip, miso

Pie with gravy

Chard, cherry tomatoes, shallot, baby carrots, flower sprouts, chestnut

Falafel & eggplant

Eggplant, millet, sumac, shallot, fennel bulb

Desserts (8,50)

Blackberry cashew cheesecake

Sticky pear cake

Two bonbons with coffee or tea

Chocolate cake

Soup

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

Edamame beans, coconut milk, cabbage, potato, served with lentils

Persian bean soup 19,50 (main course)

Beans, chard, lentils, dill, chives, served with wild rice

Sides

Bread with dips 9,00

Mixed olives (pitted) 6,00

Roasted cashew nuts 4,50

Roasted potatoes with mayonnaise 7,50

Dessert menu

Desserts in the three-course menu (can be ordered separately)

- Blackberry cashew cheesecake 8,50
- Two bonbons with coffee or tea 8,50
- Sticky pear cake 8,50
- Chocolate cake 8,50

Desserts a la carte

- Espresso martini 12,50
- Quince and coconut crème brûlée 8,50
- Crumble with blackberry, pear, apple, 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* 43% €9,50
- NC'Nean** Highlands single malt: *citrus & peach* 46% €10,50
- Bruichladdich** Islay single malt: *caramel & apple* 50% €11,50

Liqueur

- Rianne's Orangecello** Homemade €6,50
- Daniel's Limoncello** Homemade €6,50
- Fabienne's Coffee liquor** Homemade €6,50
- Amaretto** Walcher Di Mattia 28% €6,50
- Nocciola hazelnut liquor** Biostilla 28% €6,50
- Sambuca** Biostilla 40% €6,50
- Orangeau** Walcher Triple Sec 40% €6,50

Dessert wine and port

- Port** Casal dos Jordoos Fine Ruby, *ruby red & 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