

COLD DISHES 9,80 unless otherwise stated

Carpaccio of Beets (V, G)

thinly sliced house smoked beets, sautéed mushrooms

Deep fried baby courgette salad (VO, G)

pickled daikon radish, pumpkin purée, pine nuts, ricotta mousse, couscous, baby carrot

WARM DISHES

Soup of the Day (V)

delicious fresh vegetable soup

5,40

Tom Kha Tofu (V)

Thai soup with coconut milk, marinated tofu and coriander-pesto

6,90

Soup of Rhubarb (V)

with endives and green asparagus

7,25

Vegetable Tempura (V, G)

tomato and tamarind chutney, mixed spices

Romanesco, charred leek, tenderstem broccoli, (V)

served with chef's spice mix and fried onions

Egg makhni

tandoori egg, makhni sauce, sautéed vegetables, egg noodles

WARM DISHES 9,80 unless otherwise stated

Fried parsnip and poached pear (VO)

blue stilton sauce, hazelnuts, spinach

Pom (V)

Surinamese oven dish with rice and brown beans, green pea puree and baby-carrot

DESSERTS

8,80 unless otherwise stated

Banoffee (V)

banana ice cream, peanut butter parfait, banana cake

Lemoncurd, (VO, GO)

sorbet of blackcurrants, mint-glass

Mini pumpkin pies (V, G)

pumpkin pie, vegan meringue, pecan brittle

Bojo (V, G)

grandma's cassava cake, served with a scoop of coconut ice cream

Topinambur sorbet, choco mousse (V)

with fresh passionfruit and candied cocoa-nibs

Cheese Board

10,50

selection of delicious (organic) cheeses

RED = chef's combo

GREEN = monthmenu

DINNER

17h30 to 22h00