

**COLD DISHES** 9,80 unless otherwise stated

**Carpaccio of Beets (V, G)**

thinly sliced house smoked beets, sautéed mushrooms

**Salad of different beans (VO)**

Puree of fava beans, whipped feta cheese, black beans and barley

**Vichyssoise soup (V, G)** 7,25

potato-leek soup with leek oil, spinach cream, wasabi yoghurt

**WARM DISHES**

**Soup of the Day (V)** 5,40

delicious fresh vegetable soup

**Tom Kha Tofu (V)** 6,90

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

**Vegetable Tempura (V, G)**

tomato and tamarind chutney, mixed spices

**Deep fried radish (VO)**

deep fried daikon radish, peas, tartar sauce, pickled salad

**Egg makhni**

tandoori egg, makhni sauce, sautéed vegetables, egg noodles

**WARM DISHES** 9,80 unless otherwise stated

**Cauliflower tart (V, G)**

cauliflower tart, almond sauce, cauliflower cous cous, cauliflower puree and vadouvan spices

**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

**Tomato cake (VO)**

with spinach sorbet and sweetened ricotta

**Bojo (V, G)**

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

**Textures of rhubarb (V, GO)**

poached rhubarb, shortbread crumble, set custard

**Cheese Board** 10,50

selection of delicious (organic) cheeses

**RED = chef's combo**

**GREEN = month menu**

**DINNER**

17h30 to 22h00