

COLD DISHES *9,50 unless otherwise stated*
Carpaccio of Beets (V, G)
thinly sliced house smoked beets, served with sautéed mushrooms
Chef's Salad (V, G)
ask for the chef's creations
Watermelon and goats cheese salad (VO)
with blackberries and samphire

WARM DISHES *9,50, unless otherwise stated*
Soup of the Day (V) 5,25
delicious fresh vegetable soup
Tom Kha Tofu (V) 6,75
Thai soup with coconut milk and marinated tofu
Pakora (V)
deep fried vegetables with a garlic mayo
Cabbage Roll (V)
stuffed with potato mash and vegan mince in a tomato-sauce
Grilled polenta on a mushroom mousse (VO)
served with summer vegetables in a vegan demiglace

WARM DISHES *9,50 unless otherwise stated*
Shallow fried zucchini and three cheese gnocchi (VO)
with a celery gel, tomato and basil sauce and summer peas
Pom (V)
Surinamese oven dish with rice and brown beans

DESSERTS *8,50 unless otherwise stated*
Tulipa Nero (V, G)
home made chocolate praline filled with chocolate mousse and home made ice cream
Crème Brulée
classic crème brulée with a hint of cardamom
Bojo (V, G)
Grandma's cassava cake, served with a scoop of coconut ice cream
Summer fruit tart with a vanilla pastry cream (V)
Panna Cotta (V, G) 6,25
delicious, sugar free, served with fresh fruit
Cheese Board 9,95
selection of delicious (organic) cheeses

RED = HORTUS SPECIAL SELECTION
GREEN = CHEF'S SELECTION, monthly changing

DINNER

17h30 to 22h00