

**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

**Beetroot and apple salad (V)**

Candied baby beetroot, chestnut puree and a sorbet

**WARM DISHES**

**Soup of the Day (V)**

delicious fresh vegetable soup

5,25

**Tom Kha Tofu (V)**

Thai soup with coconut milk and marinated tofu

6,75

**Pakora (V)** *9,50 unless otherwise stated*

deep fried vegetables with a garlic mayo

**Endives and Sweet potato (V)**

Endives with sweet potato, jackfruit in barbeque-sauce, pakchoi

**Cabbage Roll (V)**

stuffed with potato mash and vegan mince in a tomato-sauce

**WARM DISHES** *9,50 unless otherwise stated*

**Mushroom forest (VO)**

Mushroom stock, chef's selection of mushrooms, candied hazelnuts, truffle mayo, liquid Parmesan, caramelized onions and truffle mayonnaise

**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

**Sticky toffee pudding (V)**

Vegan version of this classic desert with caramel sauce and a butterscotch sauce

**Panna Cotta (VO, G)**

served with fruit compote (sugar free with the vegan option)

6,25

**Cheese Board**

selection of delicious (organic) cheeses

9,95

**RED = chef's combo**

**GREEN = monthmenu**

**DINNER**

17h30 to 22h00