

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

Radish and quinoa salad (V, G)

dill sauce, saffron tuile, radish top pesto, pickled radishes, puffed quinoa, red chicory, lemon air

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

Vegetable Tempura (V, G)

tomato and tamarind chutney, mixed spices

Mushroom 'scallops' (V, G)

Jerusalem artichoke, black trumpet mushrooms, pickled mustard seeds, celeriac purée, lovage sauce

Egg makhni

tandoori egg, makhni sauce, sautéed vegetables, egg noodles

WARM DISHES 9,80 unless otherwise stated

Roman pesto stuffed artichoke (V, G)

with a puree of violet potatoes, crispy pine nuts and capers

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

Sticky toffee pudding (V)

apple foam, mandarin ice cream, butterscotch sauce, dried apple

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

Marinated pear (VO)

caramelized white chocolate, chamomile and thyme

Cheese Board

selection of delicious (organic) cheeses

10,50

RED = chef's combo

GREEN = monthmenu

DINNER

17h30 to 22h00