

## SANDWICHES

sourdough bread (white or brown) or gluten free bread\*

Poached eggs, hollandaise sauce, grilled asparagus,	8,75
Smoked Beets (V), with rocket & truffle mayo	7,50
POM (V), Surinamese sandwich, mildly spicy	7,50
Goatscheese croquettes, homemade , rucolapesto, pumpkin and Sambuca puree	8,80
Beetroot Humus, apple chutney, walnuts, crispy dried basil	8,80
Beer bread, charred leeks, mushrooms, mustard, caramelised onions	8,95
Chef's Salad (VO)	11,50
ask for the chef's creations	

## CHEF'S LUNCH COMBO

example menu: samosa, curry; cake of the week

15,00

\*0,50 extra gluten free bread

## SOUPS AND WARM DISHES

Tom Kha Tofu (V)	6,90
Thai soup with coconut milk and marinated tofu	
Soup of the Day (V)	5,40
delicious fresh vegetable soup	
Club sandwich (VO)	10,50
rucola pesto, pumpkin, aubergine, courgette, tomato, *extra 0,50: boiled egg, halloumi	
Veggie Burger (V)	9,50
burger made of soy, onion rings, salad, mango citrus coleslaw	
Portion of fries	3,00
Dhal curry	9,50
lentils Indian style, with rice and curried potatoes	

## CAKES

chocolate pie, cake of the week	4,25
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# LUNCH

12h00 to 15h00