

Every dish costs 8,50, unless otherwise stated.

COLD DISHES

Carpaccio of Beets (V, G)

thinly sliced house smoked beets, served with sautéed mushrooms

Gado Gado (VO)

mix of steamed vegetables with peanut sauce and a boiled egg

Chef's Salad (V, G)

ask for the chef's creations

WARM DISHES

Soup of the Day (V)

delicious fresh vegetable soup

Tom Kha Tofu (V)

Thai soup with coconut milk and marinated tofu

Saté with Bread (VO)

home marinated tofu with peanut sauce (2 st)

Pom (V)

Surinamese oven dish with rice and Dutch brown beans

CHEF'S DINNER COMBO

4-course (incl. dessert), changing menu; see our board.

Every dish is also available separately (9,50)

DESSERTS

Tulipa Nero (V)

home made chocolate praliné filled with chocolate mousse and home made ice cream

Crème Brulée

classic crème brulée with a hint of cardamom

Tarte Tatin (V)

mango and red chili, served with a scoop of home made ice cream

Bojo (V, G)

Grandma's cassave cake, served with a scoop of coconut ice cream

Cheese Board

selection of delicious cheeses with bread

Panna Cotta (V)

delicious, sugar free, served with fresh fruit

Cake

chocolate cake, apple pie, cake of the week

WINES

All our wines are organic: 4,25 a glass, 25,-- a bottle

Check out our wines under the tab "alcoholic drinks".

5,25

6,75

30,--

5,25

4,25

DINNER & DESSERTS

17h00 to 22h00