

Salads & Cold Starters

Hemp Tofu Salad

lettuce, spinach, grilled hemp tofu, avocado, cashew nuts and a dressing of orange, sesame-oil, miso and fresh coriander

Spicy Thai Salad

with cucumber & a chilly and "oyster" sauce dressing

Bruschetta with Bell Pepper and cashew-cheese

grilled bell pepper with lemon, thyme and garlic

Pumpkin Spaghetti (raw)

with a walnut pesto, served with a herb salad dressed with lemon

Soups & Warm Starters

Tom Ka

classic Thai soup with coconut milk and marinated tofu

Red Lentil

with tomato, lemon juice, coriander

Pakora

fresh vegetables of the day deep fried in a chickpea flower batter, served with a mild spicy sauce

Potato Burger

with a sauce of baba ganoush, served with tabouleh (quinoa salad with cucumber, tomato, flat leaf parsley & koriander)

Stuffed cabbage-leaves

steamed cabbage leaves, stuffed with mushrooms, served with a sauce of spinach and vadouvan-spices

Ask for our menu's of the day: 3-Course 29,50; 4-Course 35,-

Mains

Middle Eastern Platter

fried cauliflower, with a sauce of lemon zest, parsley & garlic; Middle-Eastern stew in a tomato sauce; served with a pilaf rice

Indian Platter

aloo gobi (cauliflower & potatoes), butter tofu (popular Indian curry), spinach with chick peas, raita (yoghurt cucumber sauce), served with rice and roti

Farmerplate

Puree of potatoes and Parsnip, served with lentils, roasted vegetables and a demi-glace jus

This is not Lasagna

with potato, tomato, cheese and "mince"

Desserts

Chai Latte & pineapple

and a scoop of ice cream, iced chai latte with tapioca pearls

Bojo

coconut cassave cake with rum raisins, dates covered in almond sauce

Sticky Toffee Pudding

served with vanilla ice cream

Custard tart

Home made custard, with seasonal fruits

(Vegan) Cheese Board

NB: Vegan option always available; please inform us before ordering.

DINNER

17.30 – 22.00