

Sandwiches

Falafel (vegan) €9,00

Homemade falafel with green pea pesto, parsnip and cashew crème, red beet relish and lemon mayonnaise

Aubergine (vegan) €8,50

Grilled eggplant with tomato chutney, curried carrots, sunflower and pumpkin seeds and hummus

Veggie pâté (vegan) €8,00

Pâté made from mushrooms, pumpkin, and lentils, served with cranberry sauce

Pumpkin, shiitake and tofu (vegan option) €9,00

Roasted pumpkin and shiitake mushrooms, with choice of marinated tofu or feta cheese

Warm goat cheese (vegetarian) €9,00

Soft goat cheese from the oven, marinated with zucchini, eggplant and nuts

Red beets (vegetarian) €8,50

Roasted red beets served with soft goat's cheese, nuts and plum chutney

Autumn vegetables with portobello (vegan) €8,50

Lightly spiced autumn vegetables with tomatoes, lentils and baked Portobello

Pulled goat €11,00

Slow roasted goat's meat, served with BBQ sauce, pickles and mustard mayonnaise

Goat pâté €8,50

Goat pâté with mustard mayonnaise and cranberry sauce

Omelette

Omelette with kimchi (spicy Korean sauerkraut), shiitakes, tomatoes €10,00

With feta cheese (+€2)

We bake our own gluten-free sourdough bread

All our cheese and meat comes from the dairy De Kruidenwei in Drenthe

Soup

Sweet potato soup with carrot, fennel and coconut (vegan) €6,00

Tomato and bell pepper soup (vegan) €6,00

Salads

Salad with beet root and goat's cheese €11,50

Arugula and red chard with sprouts, cucumber, pumpkin and sunflower seeds, and spring onion with roasted red beets, goat's cheese, quinoa, nuts and plum chutney

Salad with falafel (vegan) €12,00

Falafel with parsnip and cashew crème, beet & fennel bulb relish, green pea pesto, mixed green salad, cucumber, spring onion, sprouts, quinoa, tomato, pumpkin and sunflower seeds.

Salad with pumpkin, shiitake and tofu (vegan option) €12,00

Roasted pumpkin with shiitake mushrooms, mixed green salad, cucumber, spring onion, sprouts, quinoa, tomato, pumpkin and sunflower seeds. With a choice of marinated tofu or feta cheese.

Cakes and sweets

Cupcake made by Thomas, with chai spices and cream cheese frosting €3,00

Frozen cake with blueberry and banana and a date nut crust (vegan) €5,00

Polenta cake with almond and lemon (vegan) €5,50

Espresso panna cotta with cashew nuts (vegan) €4,50

Homemade bonbon with dark chocolate (vegan) €1,50/bonbon

Banana bread with dates (vegan, no added sugar) €3,50