

MIMOSA – FRESH ORANGE JUICE & CRÉMANT ORANGE JUICE	€ 8 € 4.5
CARROT JUICE	€ 4.5
CARROT APPLE GINGER JUICE	€ 5
BEETROOT APPLE JUICE	€ 5
ORANGE CARROT JUICE	€ 4.5
KOMBUCHA	€ 6
WATERKEFIR	€ 5.5
BUTTERED ORANGE JUICE	€ 4.5
GRANOLA WITH QUARK AND FRESH FOREST FRUITS COMPOTE	€ 8.5
PIE OF THE DAY	€ 5.5
FRENCH ONION SOUP WITH SCALLOP CROUTON	€ 8
LUNCH TRIO – ALTERNATING TRIO OF: SOUP, SAVORY AND SOMETHING SWEET	€ 14
SALAD WITH FALAFEL, FETA, LETTUCE, SLICED ALMONDS, CUCUMBER AND TAHINI YOGHURT DRESSING	€ 13.5
EGGS BENEDICT – HAM AND HOLLANDAISE SAUCE	€ 12.5
EGGS FLORENTINE – SPINACH AND HOLLANDAISE SAUCE	€ 13
POACHED EGGS WITH AVOCADO SMASH AND HOLLANDAISE SAUCE	€ 14.5
MUSHROOM STEW WITH CELERIAC PUREE, POACHED EGG AND LIBANESE FLATBREAD	€ 15

## OPEN SANDWICHES

STOLKWIJKER CHEESE WITH PICKLED RED ONION, TOMATO AND MUSTARD MAYO	€ 8.5
PORTOBELLO CONFIT WITH SPINACH, GOAT CHEESE CREAM, SPRING ONION AND PINETREE PIPS	€ 11.5
BRIOCHE WITH FALAFEL, CUCUMBER, TOMATO, PICKLES AND YOGHURT TAHINI DRESSING	€ 9.5
SMOKED MACKEREL SALAD WITH LEMON ZEST AND CHALOT MAYO	€ 13
CHICKEN THIGH IN SRIRACHA MARINADE, ATJAR TAMBOER, SWEET AND SOUR CUCUMBER, FRIED ONIONS AND SPICY PEANUT SAUCE	€ 12.5
BRIOCHE WITH PULLED PORK, BARBECUE LACQUER, LITTLE GEM, JALAPENOS AND KIMCHI MAYO	€ 13
2 VEAL CROQUETTES WITH MUSTARD	€ 9
CÔTE DE BOEUF (800GR.) WITH FRIES, GREEN SALAD, PICKLED VEGETABLES AND BÉARNAISE SAUCE ADD WILD MUSHROOMS	€ 32.5 PP € 5.5