

MIMOSA	€ 8.5
ORANGE JUICE	€ 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
SWEET POTATO SOUP WITH GOAT CHEESE AND HERB OIL	€ 9.5
LUNCH TRIO – ALTERNATING TRIO OF: SOUP, SAVORY AND SOMETHING SWEET	€ 14
CAESER SALAD WITH POACHED EGG, PARMESAN CHEESE, ANCHOVIES, BACON AND CROUTON WITH CHICKEN THIGH	€ 13 € 3
SALAD OF ROASTED ASPARAGUS AND BROAD BEANS WITH WATERCRESS, LENTILS, CROUTONS, MANCHEGO AND DILL DRESSING	€ 13
EGGS BENEDICT – HAM AND HOLLANDAISE SAUCE	€ 12.5
EGGS FLORENTINE – SPINACH AND HOLLANDAISE SAUCE	€ 13
POACHED EGGS WITH AVOCADO AND HOLLANDAISE SAUCE	€ 14.5
FRIES WITH STEW	€ 15

OPEN SANDWICHES

STOLKWIJKER CHEESE WITH PICKLED RED ONION, TOMATO AND MUSTARD MAYONNAISE	€ 9
LAMB MERGUEZ WITH TZATZIKI, CUCUMBER, AND SCALLION-DILL SALSA	€ 14
GRILLED CHICKEN, KIMCHI OF POINTED CABBAGE AND CITRUS MAYONNAISE	€ 12.5
ROASTED EGGPLANT, HUMMUS OF BELL PEPPER WITH PECAN AND CHILI OIL	€ 11.5
BURRATA WITH MARINATED ARTI- CHOKE HEARTS, ROASTED ALMONDS, AND BASIL	€ 13.5
FRIED CALAMARI WITH AIOLI AND GREMOLATA	€ 14
2 VEAL CROQUETTES WITH MUSTARD	€ 9
CÔTE DE BOEUF (800GR.) FRIES WITH MAYONNAISE AND GREEN SALAD ADD BAKED MUSHROOMS	€ 36 PP € 5