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| 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 |
| CAULIFLOWER-CARROT SOUP WITH GOAT CHEESE AND CRISPY CHILI OIL | € 9.5 |
| LUNCH TRIO – ALTERNATING TRIO OF: SOUP, SAVORY AND SOMETHING SWEET | € 15.5 |
| CAESER SALAD WITH POACHED EGG, PARMESAN CHEESE, ANCHOVIES, BACON AND CROUTON WITH CHICKEN THIGH | € 15 € 3.5 |
| GRILLED VEGETABLE SALAD WITH LITTLE GEM, ARTICHOKE HEARTS, PARMESAN CROUTONS, AND PUMPKIN SEEDS | € 14.5 |
| EGGS BENEDICT, EGGS WITH HAM, BRIOCHE AND HOLLANDAISE | € 13.5 |
| EGGS AVOCADO, EGGS WITH AVOCADO BRIOCHE AND HOLLANDAISE | € 14.5 |
| EGGS NORWEGIAN EGGS WITH SALMON BRIOCHE AND HOLLANDAISE | € 15.5 |
| SHORTRIB WITH POTATO MOUSSELINE AND BROCCOLINI | € 15.5 |

OPEN SANDWICHES

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| STOLKWIJKER CHEESE WITH PICKLED RED ONION, TOMATO AND MUSTARD MAYONNAISE | € 9.5 |
| PORK RIBS WITH SRIRACHA MAYONNAISE, SOY GLAZE AND PICKLED CUCUMBER | € 15.5 |
| SLOW-COOKED CAJUN CHICKEN WITH TZATZIKI AND PICKLED RED ONION | € 14.5 |
| BEET CARPACCIO WITH FETA, HAZELNUTS, AND HONEY-MUSTARD DRESSING | € 13.5 |
| BABA GANOUSH WITH GRILLED BELL PEPPER, SPRING ONION AND DUKKAH | € 13.5 |
| SMOKED MACKEREL SALAD WITH FRIED CAPERS, PICKLED CARROT, AND LEMON MAYONNAISE | € 14.5 |
| 2 VEAL CROQUETTES WITH MUSTARD | € 10.5 |
| CÔTE DE BOEUF (800GR.) FRIES WITH MAYONNAISE AND GREEN SALAD ADD BAKED MUSHROOMS | € 38 PP € 5.5 |

**DO YOU HAVE AN ALLERGY? PLEASE TELL THE STAFF*