

Lunch menu 12h – 14h (Fri, Sat, Sun)

Choice menu € 25

Starter + main course

Starters € 7

Vegan

Pickled vegetables and crackers with vegan herb cheese or baba ganoush

Roasted cauliflower with cumin, garlic and almonds

Watermelon and tomato gazpacho, herb tofu cream

Soup of the day

Meat

Artisanal charcuterie with Dijon mustard € 7

Main courses € 18

Salads

Vegetarian

Summer salad with heart-warming goat cheese 'crottin' thyme, superberries and balsamic honey dressing

Salad Caprese with organic buffalo mozzarella, tomato, basil and avocado

Greek salad with organic feta cheese (made of sheep and goat's milk), cucumber, tomato, red onion, olives and oregano

Vegan

Raw vegan noodles salad with avocado and miso dressing

Organic meat

Tartare of organic beef with farmer egg, summer salad and potatoes from the oven with rosemary + € 3

Fingerfoods

To share

Plate of artisanal cheeses with fig and pine nuts jam + olive oil and bread € 15

Artisanal charcuterie with Dijon mustard € 7

Healthy comfort food € 21

From the sea

Red curry with North sea fish, fennel, lambs lettuce and organic red Thai rice

Organic meat

Zucchini filled with minced meat of the week, Belgian cheese, rosemary potatoes

Vegan

Eggplant and zucchini lasagna, puttanesca sauce, San Marzano tomatoes and vegan cheese

Sweet € 8

Vegan & raw

Avocado mousse with lime, pecan crumble and mango sorbet

Vegan white chocolate 'cheese' cake with pistachio nuts and berries

Sorbet and ice cream

Coupe colonel - lemon sorbet with Belgian organic vodka 'Radermacher' and mint

Limoncello 'Biostilla' with citrus sorbet and zest from citrus

Artisanal vanilla ice cream and Belgian hot chocolate sauce