

Lunch menu

Food is all about spending time with those we love

Apero time € 9,5

Guacamole à la minute with crackers ✓

Houmous with raw vegetables ✓

Organic olives, sundried tomatoes, artichokes ✓

Plate of belgian Mangalica coppa cured meat *(+2,5)

Artisanal Belgian, organic cheese plate *(+2,5)



Salads € 18

Served with bread and olive oil

Goat cheese salad with beets, grilled Belgian Crottin goat cheese with honey, herbs

Belgian Mangalica coppa cured meat salad with sundried tomatoes, artichokes and olives *(+3)

Carpaccio of venison Asian style (raw), sesame, micro salad, hoisin sauce *(+5)

Wild smoked salmon salad with lentils, lemon dressing *(+5)

Avocado toast with houmous, za'atar served with organic salad of tomatoes, sprouts ✓

Mabelle toast, grilled brie goat cheese, honey served with organic salad, nuts and seeds

Wild smoked salmon toast, sour cream, avocado served with organic salad *(+3)

Poké bowl € 18

Hawaiian inspired salad with a twist

Plant-based bowl

brown rice, fermented tofu, avocado, organic vegetables, sesame tamari dressing ✓

Sea bowl

raw marinated fish, brown rice, avocado, organic vegetables, sesame tamari dressing *(+3)

Plant-based Thai curry € 21

Organic vegetables, turmeric, chili, baked tofu, red rice ✓



**Supplements are calculated on basis of the chosen dishes*