

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 ✓

Glazed carrots with curry ✓

Little gem filled with quinoa tabouleh ✓

Radish with feta cheese dip

Mangalica Coppa cured meat

Artisanal cheese plate, nut-raisin bread (+ 2,5)



Salads € 18

Served with bread and olive oil

Tabbouleh whole wheat couscous salad, herbs, pomegranate ✓

Quinoa salad, Berloumi (Halloumi cheese), tahini

Beet salad with fresh goat cheese and summer berries

Pickled mussels with radish, fennel, coriander and apple

Grilled toast sourdough bread (3) € 15

Served with organic salad

Avocado, organic tomatoes, sprouts ✓

Red beet, roasted garlic cream, sprouts ✓

Farm egg salad with yogurt, za'atar, sprouts

Feta cream cheese, radish, wild garlic

Grilled goat cheese, honey and walnuts

Mangalica coppa meat, grilled asparagus (+ € 2,5)

Mackerel 'omega-3' rilette, pickled vegetables



Poké bowl € 18

Hawaiian inspired salad with a twist

Plant-based bowl with brown rice, avocado, organic vegetables ✓

Sea bowl with raw marinated fish, brown rice, avocado, organic vegetables (+ € 3)