

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 ✓

Little gem filled with couscous tabouleh ✓

Radish with fresh goat cheese, olive oil, line seeds

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

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



Salads € 18

Served with bread and olive oil

Tabbouleh whole wheat couscous salad, organic vegetables, herbs, goji berries ✓

Fresh goat cheese salad with summer berries

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

Wild smoked salmon salad with sea vegetables *(+5)

Tataki from organic beef (raw), thai salad

Grilled toast sourdough bread (3) with salad € 15

Served with organic salad

Avocado, aioli, organic tomatoes, sprouts ✓

Vegan américain prepare, pickled cucumber, tomatoes ✓

Grilled goat cheese, honey and walnuts

Belgian Mangalica coppa cured meat, artichoke *(+2,5)

Wild smoked salmon, sea vegetables *(+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)

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