

Focus Eten en Drinken

Sandwiches – brown/white

Salad of chickpeas, curry, raisin and red onion (coronation)

Ox sausage with piccalilli, pickled red onion, capers and mustard mayonnaise (gluten-free possible)

Farmer's cheese with honey, garlic and truffle, served with red onion confit

Beetroot hummus

Fava bean feta spread

1 sandwich	6,75
2 sandwiches	12,50
1 sandwich + 1 soup	12,50
2 sandwiches + 1 soup	16,-

* If you want to taste as much as possible, combine different slices of bread.

* A croquette on one of your two sandwiches? No problem! Ask the server.

Soups - always vegan & gluten-free

Fennel and potato velouté

Soupe du jour

small/large

6,75/8,75

6,75/8,75

Toasted sandwiches - served on Turkish bread

Grilled cheese sandwich, salsa of green herbs and beefsteak tomatoes

Grilled cheese sandwich with brie, quince and bacon

9,75

9,75

Lunchspecials

Vitello tonnato of veal with tuna mayonnaise, capers and salad

2 Quiches, flavours:

- Cauliflower, spinach and Romano beans
- Broccoli, apple and walnuts

Falafel burger on Turkish bread with grilled bell pepper, feta, aioli and chips

2 Masala croquettes with 2 slices of bread

2 Beef croquettes with 2 slices of bread

Omelette cheese with roasted vegetables and two slices of bread

Option: with ham

Vegan lunch plate Turkish bread, dips, small soup & tasting

Pain Perdu French Toast with crème fraiche & agave syrup

Lunch Special of the Month

17,50

12,-

14,50

11,75

12,-

12,-

13,-

13,50

10,50

Salades

Caesar salad with bacon, organic chicken, anchovy dressing, egg and Parmesan cheese 18,-

Lentil salad with marinated artichoke, celery, cucumber, vegan feta and balsamic vinegar 14,-

Bulgur salad with mango, almond, arugula and tahini 16,50