

Focus Eten en Drinken 17:00-21:00

Starters - nice to share

Turkish bread with dips vegan possible	7,-
Focus nachos with red onion, cheese, queso, crème fraîche and antiboise vegan possible	11,50
+ pulled jackfruit	14,-
Homemade vegetable chips with dip of horseradish and chives	7,-
Crostini with Délice de Bourgogne , roasted grapes and almond	15,-
Focus platter vega(n) Turkish bread, dips, olives, nuts, vegan croquettes, vegetable spring rolls and cheese	16,50
Focus platter Turkish bread, dips, olives, nuts, croquettes, vegetable spring rolls, cheese and charcuterie	17,-

Appetizers

Steak tartare with fries , fried capers, olives, shallots, pickles and cream of egg yolk	small 15,50 large 21,50
Greek fried feta with olives	13,50
Radicchio with beet , horseradish and watercress	12,-

Soups - always vegan & gluten-free

Velouté of fennel and potato	small / large 6,75 / 8,75
Soupe du jour	6,75 / 8,75

Side order

French fries with mayonnaise vegan possible	5,-
Sweet potato fries with mayonnaise vegan possible	5,50
Patatas bravas	7,-
Small salad <i>gluten-free possible</i>	4,50
Forgotten vegetables	6,50

Salads

Caesar salad with bacon, BIO chicken, anchovy dressing, egg and Parmesan cheese	18,-
Salad of lentils with marinated artichoke, celery, cucumber, vegan feta cheese and aceto balsamico	14,-
Bulgur salad with mango , almond, rocket and tahini	16,50

Main courses

Vol-au-vent casserole with mushrooms parsnip, vegan bacon and puff pastry	17.50
Tarte Provençale (open casserole) with grilled eggplant, zucchini, bell pepper and tomato	18.50
Cream of celeriac with mushrooms, chickpeas, grated burrata, Beluga lentils and nuts	19.50
Risotto of pearl barley 'verde' with walnut, cream cheese, green asparagus and yellow tomato	18, 50
Falafel burger on Turkish bread with grilled peppers, feta, aioli and fries	18, 50
Guinea fowl 'crêpinette' stuffed with pesto and pistachio, with bare buttocks in the grass, grilled leeks and gravy of veal	24, 50
Organic beef hamburger on a brioche bun with fried bacon, cheddar, white cabbage salad and fries	20, -

Premiere dish

Weekly special

**14,50*/16,50 * 14,50 on presentation of movie ticket, Cineville or F pass!*

Kids

Ask the staff for the possibilities

Desserts

Crêpes Suzette with vanilla ice cream	9,50
Eclairs with salted caramel and chocolate	7,50
Coupe Focus with mango, raspberry and whipped cream vegan possible	10,50
Panna cotta of vanilla with basil and fresh strawberry	9,-
Cheese platter with 4 cheeses , kletzenbrood and apple syrup - <i>gluten-free possible</i>	13,50