



BRUNCH

11:00~17:00

Late breakfast & Lunch

Matcha midnight oats - 9,5

Coconut milk, maple granola, fruit compote, orange

French toast - 9,5

Cardamom, banana, date syrup.

Avocado toast - 12

Guacamole, poached egg, spinach, pomegranate

Burrata toast - 16

Local bio burrata, hemp seeds pesto, truffle vinaigrette

Falafelburger with fries - 17,5

Red lentils falafel, pita, black garlic tzatziki

Shakshuka - 12

Bell pepper & tomato sauce, poached egg, feta, coriander

Tabuleh Salade - 11

Mix leaves, vegetables, pumpkin seeds, feta, dill yogurt

Protein Bomb Bowl - 11

Split peas, peanuts coconut dressing, roasted vegetables, marinated tempeh, tomato shallots vinaigrette.

Seasonal hummus - 8

Pita, mix seeds

Seasonal soup - 6

Please ask our staff.

Sweets & desserts

Crema Catalana - 8

Orange, cardamon, crunchy caramel

Purple carrot cake - 8

Walnuts, lemon frosting, chocolate ice cream

Vegan chocolat cake - 12,5

Blood orange sorbet and crumble

Apple Pie - 6

Wipped cream



DINNER

From 17:30

Starter

Seasonal hummus - 8

Pita, mix seeds

Burrata - 16

Local bio burrata, truffle, tomato, roasted veggies, pine nuts

Tabuleh Salade - 11

Mix leaves, vegetables, pumpkin seeds, feta, dill yogurt

Peppadew creme - 8,5

Cashew roasted paprika cream, pita, chili flakes.

Seasonal soup - 6

Please ask our staff.

Mains

Miso grilled eggplant - 18

Sweet potato ginger pure, vegetables, nori crumble

Tom Kha Kai curry - 19,5

Purple rice, tempeh, split pea, pumpkin, mango chutney, naan

Truffle Risotto - 18,5

Crispy mushroom, pine nuts, balsamico.

Stuffed portobello - 18

Chickpeas, shakshuka sauce, spinach, naan, hazelnut cream

Falafelburger with fries - 17,5

Pita, black garlic tzatziki, pickled vegetables

Sides

Roasted vegetables - 6,5

cashew cream

Fries - 4,5

mayonaise

Side salad - 4,5

lemon vinaigrette

Sesame beans - 4

Green beans, sesame, fleur de sel.

