

DINNER

FROM 17.00 to 21.00

STARTERS

Roasted pear and cashew cheese salad € 8.90

Roasted pear, cashew cheese, radicchio, endive leaves and pomegranate served with maple syrup-hazelnut dressing.

Beer suggestion: Kveik

Mosaic Pale Ale by Oproer

Lemon chickpeas with pumpkin

€ 8.00

Chickpeas simmered with lemon and poppy seeds, garam masala spiced pumpkin puree, coconut yoghurt, spicy tofu scramble and poppadum crackers.

Beer suggestion: Blonde

Enigma by Oproer

MAIN COURSES

Miso glazed aubergine, onigiri and carrot-ginger sauce € 15.80

Miso glazed aubergine, pickled ume fruit filled rice ball wrapped with a nori strip, carrot-ginger sauce and roasted Shanghai bok-choy

Beer suggestion: 24/7 India Session Ale by Oproer

Grilled portobello burger

€ 14.80

Grilled portobello mushroom and red cabbage-hazelnut creamy coleslaw on a spent grain bun. Served with cauliflower and broccoli topped with melted potato cheese and vegetable chips

Beer suggestion: Black Flag

Black IPA by Oproer

Quinoa and bean bowl with roasted corn on the cob € 13.50

Quinoa, kidney beans, black beans and seasonal vegetables served in a chili-spiced broth. Topped with fresh tomato salsa, tempeh 'bacon' and roasted corn on the cob

Beer suggestion: Uncut IPA

by Oproer

DESSERTS

Deconstructed tiramisu

€ 7.80

Creamy almond-cashew cheese, cacao-Imperial Oatmeal Stout cake and mocha mousse

Beer suggestion: Raspberry

Sour by Oproer

Lemongrass panna cotta

€ 6.50

Lemongrass scented coconut panna cotta, lemon sorbet and strawberry sauce

SNACKS AND SIDES

FROM 15:00 TO 21:00

Black bean nachos to share € 9.90

Tortilla chips layered with black beans, melted potato cheese, quacamole and pickled jalapeño rings

Vegan bitterballen with remoulade dip [4 pieces] € 5.25

Side of fries with roasted garlic mayo € 5.00

FOR KIDS

Fries with ketchup and veggies € 5.50

Strawberry-coconut popsicle € 3.50

ALL VEGAN & ORGANIC

KITCHEN CLOSSES AT 21:00

