ALL VEGAN & ORGANIC

Dinner: Wed & Sun 17.30 - 20.30, Thu to Sat 17.30 - 21.00
Snacks: Wed & Sun 17.30 - 20.30, Thu 17.30 - 21.00
Fri & Sat 15.00 - 21.00

The kitchen is closed between 17.00 and 17.30.

MENU #1 TWILIGHT TO STARLIGHT

Moneybag with sweet potato mousse
Filo dough pocket filled with seitan and shallots stewed in white wine. Served with sweet potato mousse and pickled Romanesco broccoli florets. 8,20

Beer suggestion: Ooproer Blonde Enigma, Blonde Ale

Chipotle-spiced oyster mushrooms, black rice and black bean sauce 🌶️
Chipotle-spiced oyster mushrooms, black bean sauce, black rice, apple and avocado guacamole and soy sour cream. 16,50

Beer suggestion: Ooproer Black Flag, Black IPA

Sascha dreams Banoffee
House-made dark chocolate bonbon filled with salted caramel toffee. Served with banana mousse, cacao-coffee crumble and vanilla ice cream. 7,80

MENU #2 SLOP BEBOP

Cauliflower power
Maple syrup and lime glazed cauliflower florets from the oven. Served with curry flavored cauliflower cream and poppadum crackers. 8,20

Beer suggestion: Ooproer IJzerhard IPA, Session Ale

Sloppy joe
Vegan chorizo and beluga lentil stew, remoulade salad and lettuce on a spent grain bun. Served with roasted beetroot and horseradish. 15,50

Beer suggestion: Ooproer Refuse/Resist, Imperial IPA

Saffron crème brûlée
Saffron and orange scented crème brûlée. 7,00

SNACKS AND SIDES

Black bean nachos to share 🍗
Tortilla chips layered with black beans, melted potato cheese, guacamole and pickled jalapeño rings. 10,15

Vegetarian bitterballen with remoulade dip
4 pieces 5,45

Side of fries with roasted garlic mayo 5,20

Spent grain bread with olive oil 3.90

FOR KIDS

Fries with ketchup and veggies 5,50

Strawberry-coconut popsicle 3,70