

breakfast / 09.00 - 18.00 u

Svele - Norwegian pancakes with roasted rhubarb, strained yogurt, honey & slivered almonds	8
semolina pudding with crispy hazelnut & buckwheat, mahleb, raspberry-elderflower coulis, fresh strawberries (vg)	7.5
nest of butter beans and runner beans, marinated in lemon-tarragon oil, with a soft-boiled egg, escarole, garden cress, sourdough	9.5
sourdough toast with cashew cream, spicy rhubarb chutney, radishes, sprouts, pea shoots (vg)	9

lunch 11.00 - 18.00 u

cervelle de canut - fresh cheese with chervil, wild garlic, tarragon, with crispy red potatoes, white asparagus, black olives	10
falafel, made from Dutch field peas, with raw escarole, whipped tahini, pickled onions, fermented chili sauce, wild garlic oil, pita (vg)	10.5
chili cheese toast - sourdough, cheddar, gruyere, green chili, spring onions - with a fried egg, fermented chili sauce, dill pickle	9.5
wild rice salad with peas, roasted beetroot, fresh herbs, pickled onions, Syrian grilled cheese	12.5
slice of sourdough	1.5
pita	1.5
(soft)boiled/fried egg	2

snacks / 14.00 - 18.00 u

smoked almonds	3.5
salted potato crisps	2.5
marinated olives	3.5
butter beans in lemon-tarragon oil, sourdough	6
field pea falafel, tahini, chili sauce, pickles	7.5
cashew cream, rhubarb chutney, pita	7.5
canned sardines, sourdough, pickles	8
cheese - sourdough, chutney, slivered almonds	10.5