

### seed & nut bread - 8

with worcestershire butter, a soft-boiled egg, comté en gardencress (gv)

### brioche - 6

with almond cream & seasonal jam (vg)

### rye crêpes - 8.5

with strained yoghurt, roasted rhubarb, beurre noisette and honey

### eggplant french toast - 9.5

with whipped tahini, spicy wild garlic oil, pickled radish and fresh herbs (vg)

### fried eggs - 11

in ras-el-hanout butter, with strained yoghurt, seed dukkah, fresh herbs and whole-grain sesame sourdough bread

### lunch / 11 - 17.30

### potato patty - 10.5

with pea & leek purée, a soft-boiled egg, herb salad, samphire and pickled radish (gv)

### housemade tempeh - 11

marinated in miso, with chicory & radicchio, pickled radish and tamarind mayonnaise, on a grilled sweet potato sourdough bun (vg)

### amaranth pilaf - 12.5

with pea & fennel, roasted rhubarb & onion, almond cream, spicy roasted chickpeas and fresh herbs

extra sourdough bread from Lavett bakery / pita from Irini bakery +1,5  
or organic egg (boiled 7 minutes or fried) +2

### snacks

chips from Goey-Koot	3	pita with pea & leek dip,	7.5
marinated olives	4	spicy roasted chickpeas	
smoked almonds	4	marinated tempeh	7.5
cheeseboard from the Kazerij	10.5	with tamarind mayo & pickled radish	