

RABARBER

from 09.00

croissant made by Bitter Moon Bakery served with honey butter - 4
cinnamon roll made by Lavett Sourdough & Pastry (vg) - 5

miso biscuits - 7.5
with whipped goat's cheese, honey, roasted red grapes

handmade fig- & walnut bread - 9.5
with salted butter, Remeker ryp cheese, soft boiled egg, citrus fruit (gf)

bostock - 8.5
crispy baked brioche with almond cream, chamomile poached pear, chamomile sugar (vg)

polenta crumpet - 9
with king Oyster mushrooms, madame jeanette-curry butter, sunny side up fried egg, chives

pinto beans in tomato-pumpkin sauce - 10.5
on sourdough, with cashew cream & homemade Worcestershire (vg)

from 11.00

sourdough grilled taleggio cheese - 12
with beetroot chutney, horseradish, swiss chard and small apple-celery side salad

autumn salad - 12.5
roasted cauliflower, radicchio, pumpkin seed salsa, pickled red grapes, orange-oregano dressing, corn tortilla (vg/gf)

creamy chickpea stew - 11.5
with leafy vegetables, jalapeno oil, roasted walnuts, pita (vg)

supplements

pita by Irini bakery / slice of sourdough by Lavett + 2
soft boiled egg / sunny side up fried egg + 2

snacks

crisps from Goey-Koot - 4
olives - 4.5
fresh unshelled peanuts - 3.5
unshelled pistachio - 4.5
cheeseboard from the Kazerij / sourdough / beetroot chutney - 13.5

laptops are not allowed on weekdays between 11am - 3pm - and not at all on weekends.

