

RABARBER

09:00-17:00

croissant - 4.5
made by Bitter Moon, with whipped honey & rhubarb jam

mediterranean breakfast - 12.5
eggplant butter, sheep's milk cheese, soft-boiled egg, green adjika with cilantro & summer savory,
oven roasted tomatoes, with sourdough

poppy seed brioche bun - 9.5
Lemon soy-ricotta, elderflower syrup, raspberry jam, maple syrup, pecan vg

puffed grain granola - 9.5
greek yogurt, oats, roasted rhubarb, whipped honey & rosemary oil gf

oven baked feta, tomatoes & bell pepper - 12
sunny-side up fried egg, chili, charred spring onions, dill, with sourdough

white bean dip - 12.5
roasted fennel, salsa verde, seaweed, hazelnuts, with greek pita vg
tip: add a (fried or soft-boiled) egg!

11:00-17:00

green minestrone - 11.5
with fresh spring vegetables, white beans, parmesan, spinach & wild garlic biscuits

grilled Napa cabbage - 15
in a creamy sunflower seed sauce, with roasted baby potatoes, spring onion, pickled mustard seeds vg / gf

jasmine rice - 15.5
kohlrabi, marinated shiitake mushrooms, pickled cucumber & rhubarb, Szechuan style sweet & sour rhubarb sauce,
Horseradish mayo vg / gf

supplements

pita by Irimi Bakery 2.5
slice of sourdough by Lavett 2
glutenfree bread by Lavett 2
soft-boiled egg / sunny-side up fried egg 2

snacks

crisps from Goey-Koot 4.5
cheeseboard from the Kazerij 14
sourdough with eggplant butter 8
pita with white bean dip 8

vg = vegan / gf = glutenfree with possible traces

allergen information available - ask the team!
supplements can only be ordered to complement menu dishes

