

RABARBER

09:00-17:00

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

buckwheat pancakes - 9.5
roasted plums, lemon soy-ricotta, earl grey syrup, dukkah *vg / gf*

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

sunny-side up fried eggs - 12.5
tamarind yogurt, fresh summer tomatoes, roasted beetroot, spiced curry butter,
with pickled onions & pita

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 soup - 11.5
fresh spring vegetables, white beans, parmesan, preserved lemon, spinach
with sourdough & worcestershire butter

roasted broccoli salad - 15.5
grilled zucchini, green lentils, carrot tahini dip, fresh herb dressing, dukkah *vg / gf*

supplements

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

snacks

crisps from Goey-Koot 4.5
cheeseboard from the Kazerij 14
sourdough with worcestershire butter 8
marinated olives 5
homemade pickles 4.5

vg = vegan / gf = glutenfree with possible traces

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

