

## daytime menu

RABARBER  
RABARBER  
RABARBER

09:00-17:00

take a look at the counter for today's cakes!

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

buckwheat pancakes - 10.5  
thick soy yogurt, five spices, orange syrup, roasted almonds *vg / gf*

puffed grain granola - 9.5  
greek yogurt, oats, verbena poached pear, whipped honey & rosemary oil

sunny-side up fried eggs - 13.5  
tamarind yogurt, spiced curry butter, roasted cauliflower, with pickled onions & pita

croque madame - 13.5  
soft goat cheese, grilled eggplant, abricot harissa, pickles, fried egg

oven roasted beetroot - 14.5  
creamy almond sauce, horseradish, green chutney, fresh apple & celery, slice of sourdough *vg*

11:00-17:00

pumpkin caponata - 16.5  
capers, olives, sage, parmesan, pumpkin seeds, olive oil toast

roasted tomato & bell pepper soup - 11.5  
roasted garlic, pimientos de padrón, fig chutney, olive oil toast *vg*

### supplements

pita by Irini 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 6.5  
marinated olives 5  
homemade pickles 4.5  
salted pistachio 4.5

no laptops between 11.00-15.00 on weekdays - and not at all in weekends!  
*vg* = vegan / *gf* = glutenfree with possible traces

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