

RABARBER

LUNCHMENU

09.00 - 17.00

croissant - 4.5

made by Bitter Moon, with whipped honey & jam

buckwheat pancakes - 10.5

hazelnut chocolate spread, poached pear, roasted buckwheat vg / gf

oats porridge - 10.5

persimmon jam, tahini, sesame, buckwheat vg

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

mushrooms on toast - 13

cavolo nero, sauerkraut, miso gravy, buckwheat vg

11.00 tot 17.00

mediterranean pumpkin stew - 15.5

capers, olives, sage, parmesan, pumpkin seeds, spinach, pangrattato

roasted tomato & bell pepper soup- 11.5

cavolo nero, fig chutney, roasted garlic, toast vg

SUPPLEMENTS & SNACKS

pita by Irini Bakery 2.5

slice of sourdough 2

sunny-side up fried egg 2

crisps from Goey-Koot 4.5

cheeseboard from the Kazerij 14

marinated olives 5

homemade pickles 4.5

salted pistachio 4.5

BRUNCHCOCKTAILS

bloody mary - 10.5 virgin: 7.5

partisan wodka, big tom tomato juice, lime, celery bitters, worcestershire, tabasco, celery

mandarinetto spritz - 8.5

homemade mandarin liqueur, cava, sparkling water, lemon

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