

RABARBER

# LUNCHMENU

09.00 - 17.00

buckwheat pancakes - 10.5

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

oats porridge - 10.5

blood orange, whipped tahini, earl grey syrup *vg*

sunny-side up fried eggs - 13.5

tamarind yogurt, spiced curry butter, roasted cauliflower, with pickled onions & pita *gf option*

croque madame - 13.5

soft goat cheese, grilled eggplant, abricot harissa, pickles, fried egg

mushrooms on toast - 13

cavolo nero, shallots, sauerkraut, miso gravy, buckwheat *vg*

11.00 - 17.00

butter beans in broth 15.5

radicchio, aioli, roasted almonds, salsa verde, pumpkin seed, mojo verde *vg / gf*

celeriac and parsnip soup 11.5

roasted jerusalem artichoke, salsa verde, pumpkin seed, seaweed *vg / gf option*



for cakes check our display!

## SUPPLEMENTS & SNACKS

pita by Irini Bakery 2.5

slice of sourdough with caraway butter 2

sunny-side up fried egg / soft boiled 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

espresso martini 9.5

partisan wodka, kahlua, simple syrup, espresso

little miss dragon sour *alcoholvrij* 8.5

almdudler, elderflower, lemon, tarragon

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