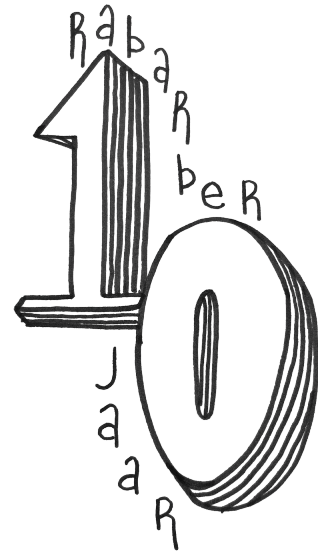


LUNCHMENU



09.00 - 16.00

croissant - 3.5
with berry jam and butter

soft boiled egg - 6
sourdough soldiers, marmite butter and tomato
extra egg: +2

sweet potato babka - 8.5
with cranberry jam, miso butter, nuts vg

hummus with beurre noisette - 14
salad of black chickpeas, boiled egg, pickled turnip, fresh herbs, sesame, pita *gluten-free option as salad*

roasted yellow beets - 14
with whipped tahini, marinated courgettes, sesame granola, shiso, sourdough *vg / gluten-free option as salad*

akoori scrambled eggs - 15
coriander, chili, cucumber-melon raita, pickled mustard seeds, pita *gluten-free option as salad*

11.00 - 16.00

roasted eggplant - 16
runner beans in tomato sauce, basil, cashew cream *vg / gf*

salad of 'krombek' beans - 16.5
almond & walnut romesco, cherry tomato, roasted leeks, miso, goat cheese, pul biber *gf*
supplement sourdough / pita: +2.5



check the display for cakes!

SNACKS

pita from Irini Bakery 2.5
sourdough with marmite butter, pickles 6.5
fried egg / soft-boiled egg 2
3 dutch cheeses, date chutney, walnut, pickled turnip 9

Goey-koot crisps 4.5
grapefruit marinated olives 6
salted pistachios in shell 4.5
house-made pickles 4.5

BRUNCHCOCKTAILS

bloody mary - 10.5 / virgin: 7.5
partisan vodka, big tom tomato juice, lime, celery bitters, worcestershire, tabasco, celery

melon gin sour - 9.5
galia melon infused gin, lemon, simple syrup, aquafaba

No laptops between 11.00 and 15.00 on weekdays - and none at all on weekends! /
vg = vegan / *gf* = gluten-free with possible traces - allergen info available from the team