

LUNCH MENU

09.00 - 16.00

date & walnut bread - 9
with Remeker Ryp cheese and garden cress (gf)

toasted cardamom bread - 8.5
with almond cream and rhubarb jam (vg)

strained yogurt with puffed grain granola - 8.5
pumpkin seed paste, roasted rhubarb

fried eggs - 15.5
strained yogurt, roasted beets in rhubarb-berry sauce, adjika, cilantro, buckwheat, pita

croque madame - 15.5
country bread, aged Stolwijker cheese, pickled aubergine, fried egg, pickled red cabbage, mustard

pea & leek dip - 15
with grilled bimi, sprouts, pickled rhubarb, lovage-jalapeño oil, rye sourdough (vg)
add boiled egg: +2.5

11:00 - 16:00

butter beans in wild garlic & tarragon sauce - 16.5
pecorino, hazelnut furikake, watercress (gf)
add sourdough / pita: +2.5 / add boiled egg: +2.5

carrot & lovage soup - 10
tahini and walnut dukkah (vg/gf)
add sourdough / pita: +2.5

EXTRA

crisps from Goey-koot 5
rye sourdough with buckwheat butter, radish, pickles 8
marinated olives 6
fried egg / soft-boiled egg 2.5
homemade pickles 5

BRUNCH COCKTAILS

bloody mary - 10.5 virgin: 8.5
mimosa - 8.5
cynar spritz - 9.5
dirty spritz (non-alcoholic) - 10.5

No laptops on weekdays between 11:00 and 15:00 - and not at all on weekends!
vg = vegan / gf = glutenfree