

<i>Fresh bread from Niemeyer bakery in Amsterdam</i>	9
With white bean hummus, fresh herb cream and fresh sage oil.	
<i>Spring vegetables</i>	10
With garlic-coco dip and roasted nori.	
<i>Chef Thor's vegetable croquettes</i>	8
2 pieces, with coleslaw.	
<i>Grilled cantharelle</i>	11
With small potatoes and toum.	
<i>Tempeh bowl</i>	11
With green peas, field beans, grilled asparagus 'hollandaise' and wakame.	
<i>Fresh Aquaponics salad</i>	12
With vegetables, herbs, warm mushrooms and edible flowers from our garden and greenhouse.	
<i>Beetroot orzotto</i>	12
<i>Aubergine satay</i>	10
With marinated vegetables and peanut sauce.	
<i>Chef's favorites</i>	29 per
Selection of dishes including a started and dessert. Only available for the whole table.	
<i>Pavlova</i>	6
<i>Choco Ganache</i>	6
<i>Coco Brûlée</i>	6

# Eat or be eaten

Mezze // Wednesday to Saturday from 16.00

*Small dishes to share*

*Wild North sea oysters* 3,- per piece  
With lemon, not vegan.  
[www.goedevissters.nl](http://www.goedevissters.nl)

*Chef Thor bitterballen, 7 pieces* 8,50  
Mini croquettes, choose from: Coco-thai, Baladin, Baltibal, Chili mexx or a mix.

*Deep fried cauliflower* 7,50  
With lemon garlic aubergine, tahini and flat bread.

*Leek and potato soup* 6  
With toast.

*Avocado brûlée* 9  
With toast.

Diet or allergy? Let us know!