


























# LUNCH

FROM 11.00 TILL 16.00

## SANDWICHES & WRAPS




BREAD ROLL with thinly cut tataki of beef, "béarnaise" and bacon  possible	9.50
TWO DUTCH VEAL CROQUETTES with bread and mustard	7.50
WRAP with crunchy chicken and fresh coriander-mint dressing	8.50
FOCACCIA PANINI with ham and cheese  possible	5.50
TUNA MELT toast with tuna salad and melted cheddar cheese  possible	9.00
BAGEL with salad of salmon and avocado and a boiled egg  /  possible	8.50
CIABATTA BREAD with serrano, Parmesan cheese, pesto and semi dried tomatoes  possible	8.50
BREAD WITH PUMPKIN SEEDS goat cheese, figs, mango chutney and rocket salad 	8.50

## SPECIALS

MINI PIZZA with tomato sauce, mushrooms and Taleggio 	9.00
TWO MINI CHEESEBURGERS of beef on brioche with fries	14.00
BEEF TERIYAKI with Chinese pancakes 	9.80
TWO THAI STYLE MINI BURGERS OF CHICKPEAS   /  possible with red curry ketchup and fries	12.00
TRUFFLE RISOTTO with mushrooms, rocket salad and Parmesan cheese  	14.40
GRATINATED GOAT CHEESE  /  possible with roasted cauliflower and dates, vinaigrette of za'atar, hazelnuts and bread	11.00
DRAGON ROLL (sushi) with crispy prawns and avocado, Tom Kha soup and a salad 	17.00
DRAGON ROLL (sushi) with crunchy green asparagus, avocado, Tom Kha soup and a salad  	17.00
MUSSELS with dried tomatoes, shallot, lemon and toasted brioche  possible /  possible	14.50
VEGETARIAN TOM KHA soup with noodles, sugar snaps, bean sprouts and bean curd (vegan)  	8.50
SALAD of roasted carrot, feta and walnuts, vinaigrette of ras el hanout and bread  /  possible	10.00

## SWEETS

CARROT CAKE with dates, walnuts and orange cream cheese	6.50
WARM CHOCOLATE CAKE with amarena cherries and different structures of chocolate	9.00
PIÑA COLADA CHEESECAKE with marinated grilled pineapple	8.00

 Vegetarian  Gluten-free  Lactose-free  
Gluten-free bread +1,-

LUNCH/PIE