



Homemade - sustainable - passion - creativity -
entirely plantbased; these values define Het Paradijs.

Loaded Hummus 11.5

Confit garlic | oyster
mushroom | focaccia

Hof van E'de Mixed nuts 5.0

Provençal nut mix | macadamia
nuts | pistachios | cashews |
peanuts

Olives 5.0

Marinated olives

Seasonal Salad 8.5

Red chard | roasted
pumpkin | pomegranate |
mint yoghurt dressing |
pumpkin seeds

Spiced Baby Potatoes 7.5

Garlic | sage | lemon
mayonnaise

Homemade Fries 6.5

sea salt | lemon mayonnaise

Bitterballen 7.5 - 9.5

Dutch deep-fried ragout croquettes
5 or 8 pieces | mustard-mayonnaise

Fungi Bites 12.5

Breaded oyster mushrooms | fig
mustard | mustard caviar

Also available to enjoy at home!
Discover our delicatessen shop, **Hof
van E'de**, in the city centre of
Enschede, filled with delicious
olives, dips, sweets, wines and more.



BITES

Our menu features a selection of delicious plant-based dishes to enjoy. Be sure to also take a look at our 'sides' menu for delicious starters and snacks to share. All our dishes are freshly prepared every day. Enjoy them your way: have the dishes served in courses or choose to have everything served at the table at once.

2 dishes = main course

3 dishes = starter and main course

Let yourself be carried away, taste, share and enjoy!

Our chefs would love to take you on a culinary journey through our menu. Perfect if you'd like to try a variety of dishes!

| Three courses | Available per table only |

Chef's menu (minimum 2 persons) 44.5 p.p.

available from 5:00 PM

DINER

Loaded Paratha

Mango chutney | spiced chickpeas | raita | pickled onion | coriander

Cauliflower Gratin

Caramelised onion | béchamel | cashew parmesan | capers | parsley

Beetroot Steak

with Chimichurri + 5

21-day aged beetroot | chimichurri cream | blue radish | lemon oil

Butter Bean Stew

Lima beans | cavolo nero | tomato | kale pesto

naan + 2.5

Mediterranean Pearl Couscous Salad

Pomegranate | golden raisins | white cheese | walnut | spring onion

White Wine Soup

Pinot Bianco | thyme | mustard | cinnamon | croutons | chive oil

Sticky Rice Cakes

Pumpkin | black sesame cream

Caramelised Carrot

Soy labneh | za'atar | tarragon mayonnaise | crispy buckwheat

Stuffed Cabbage Rolls

Savoy cabbage | rice | porcini mushrooms | spiced tomato sauce

Gnocchi

Beetroot | sage | cashew | hazelnut | white cheese

Roasted Celeriac

Parsnip cream | hazelnut | apple-cherry gel | tarragon | zorri cress



2 dishes: 26.95 p.p.

3 dishes: 39.95 p.p.

available from 5:00 PM

DINER

Vanilla Ice Cream Sundae 8.5

Coffee syrup | hazelnut
praline | dark chocolate |
orange

Pistachio Mousse 9.5

Cranberry compote |
crispy puff pastry |
cardamom

Tarte Tatin 9.5

Poached pear | caramel |
crispy buckwheat

Cinnamon Swirl Cake 8.5

Cinnamon sugar |
vanilla glaze

Hof van E'de Chocolates 5.0

3 chocolates in changing flavours

**Sustainable & Fresh**

We cook every day using fresh, seasonal ingredients and source locally whenever possible. Because everything is prepared fresh and we aim to minimise food waste, some items may occasionally sell out later in the evening or during busy periods.

This ensures that everything we serve remains fresh, pure and crafted with care.

available from 5:00 PM

DESSERT