



# DINNER MENU

October - December 2023

## STARTERS

### Thai Pumpkin soup

A slightly spicy pumpkin soup, with delicious fresh aromas of lime leaves and lemongrass. Served with garlic bread. (This bread contains gluten\*).

### Loaded Nachos

A vegan version of the famous nachos, with 'chorizo minced no-meat', pico de gallo and a delicious vegan cheese sauce.

## MAINS

### Sloppy Joe

A burger bun with a delicious 'minced meat' filling of tempeh, a fresh coleslaw and a delicious vegan cheese sauce. Served with home-made fries. (This dish contains gluten\*).

### Autumn Lasagna

A lasagna with fried mushrooms, kale, béchamel sauce and cashew ricotta. (This dish contains gluten and nuts\*).

### Stofu

A stew full of umami flavors, with tofu, vegetables and a black bean sauce. Garnished with black fungus for a firm bite.

## DESSERT

### Crème Brûlée

Back on the menu!

Our vegan version of the well-known crème brûlée, with the surprising flavors of rosewater and cardamom. (This dish contains nuts).

### Spicy Carrot Cake

A carrot cake with special flavors due to the surprising spice blend and dried mandarin peel, topped with a glaze including vegan cream cheese. (This dish contains gluten).

## EXTRA

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<b>Bread with dips</b> (contains gluten* and soya*)	€5,50
<b>Mixed olives</b>	€3,50
<b>Table salad</b>	€0,-

## PRIZES

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<b>2 course menu</b>	
• starter - main	€ 32,00
• main - dessert	€ 31,00
<b>3 course menu</b>	€ 40,50

\* = Can be omitted, discuss with our staff.