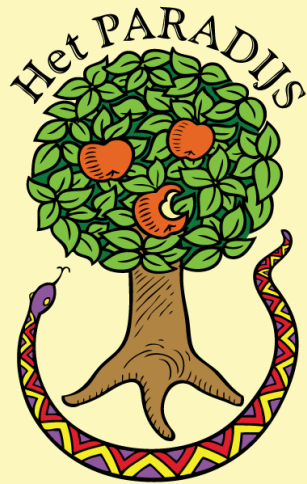




Homemade - sustainable - passion - creativity -
entirely plantbased; these values define Het Paradijs.

Whipped Feta with olives 10.0

naan bread | whipped
pistachio-mint vegan cheese |
olives | hot agave syrup

Hof van E'de Mixed nuts 5.0

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

Olives 5.0

Marinated olives

Homemade Focaccia 6.5

2 pieces | whipped butter |
herb oil

Homemade Fries 6.5

sea salt | lemon mayonnaise

Bitterballen 7.5 - 9.5

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

Cauliflower Bites 9.5

breaded cauliflower florets | spicy
mango chutney | coriander

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 plantbased dishes. We recommend ordering approximately 3-4 dishes per person. Perfect for sharing, but of course you can also choose your own favorites. This way you decide exactly how much and what you would like to taste.
Make sure to explore our bites menu for additional delicaties and side dishes.

Enjoy your dinner at your own pace. Feel free to order more dishes later and enjoy a long, relaxed dining experience.

Taste, share and enjoy!

Let our chefs take you on a journey through the menu!
- Available for the entire table only -

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

2 starters | 2 cold dishes |
2 hot dishes | dessert

available from 5:00 PM

DINER

Mapo Tofu 14.5

mushrooms | spring onion |
silken tofu | ginger | black
beans | rice

Cauliflower Curry 14.5

cauliflower | cashews |
coconut | caramelised red
onion | crispy chili oil | rice

Beet steak with Sechuan**Pepper Cream Sauce 18.5**

21-day aged beetroot | zorri
cress | sechuan pepper cream
sauce | tarragon oil

Phyllo Pastry Tart 14.5

Phyllo pastry | tomato | olives |
almond cheese | pesto | thyme

Seasonal Salad 7.5

Lettuce | tomato | cucumber |
spiced eggplant | tahini dressing |
pomegranate | pickled red onion

Thai Coconut Soup 5.0 | 9.0

oyster mushrooms | coconut
milk | ginger | red chili |
lemongrass | spring onion | lime

Loaded Paratha 13.5

paratha | hummus | spiced
eggplant | tomato | herb dressing |
pickled red onion | pomegranate

Grilled Mediterranean Baby**Potatoes 6.5**

baby potatoes | garlic | parsley |
rosemary | tahini dip

Radishes with Miso Yoghurt 10.0

caramelised radishes |
soy miso yoghurt | pistachio

Green Asparagus with Lemon-**Zucchini Nut Ricotta 11.0**

grilled green asparagus |
zucchini-lemon nut ricotta |
dill oil



available from 5:00 PM

DINER

Lime-Mint Strawberries 8.5

marinated strawberries | lime |
mint | limoncello | clotted
coconut yoghurt | pistachio

Lemon Basil Sundae 8.0

lemon sorbet | basil syrup |
honey cress

Earl Grey Lavender Cake 8.5

earl grey syrup | lavender |
vanilla cream

Ube Sago Dessert 6.5

pudding | coconut | ube |
tapioca pearls | vanilla

Tahini Brownie 5.0

tahini | dark chocolate | hint
of espresso | whipped cream

Sgroppino 9.0

lemon sorbet | prosecco | mint

**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