

# CLASSICS MENU

## STARTERS

LAMB BOUILLON WITH LAMB MEATBALLS, SPINACH AND EGG  
SERVED WITH SOURDOUGH BREAD AND YEAST BUTTER

OR

CARROT AND COCONUT SOUP WITH KURKUMA AND TEMPEH (VEGAN)  
SERVED WITH SOURDOUGH BREAD AND YEAST BUTTER

## MAINS

CONFIT CHICKEN LEG WITH CREAMY CIDER SAUCE  
SERVED WITH FRIES AND MIXED VEGETABLES

OR

BULGUR SALAD WITH HOME MADE FALAFEL AND TAHINI DRESSING (VEGAN)  
WITH PEAS, COURGETTE AND MINT

OR

OKONOMIYAKI WITH PAKSOI AND WILD GARLIC  
SERVED WITH A GREEN SALAD

## DESSERT

STRAWBERRY MERINGUE WITH MASCARPONE, RASPBERRY GEL AN BASIL MACARON

OR

ELDERFLOWER MOUSSE WITH PICKLED GRAPES AND KUMQUAT COMPOTE

1 COURSE € 20,00

2 COURSES € 27,50

3 COURSES € 34,00

BEER PAIRINGS € 4,75 PER GLASS