

Rustic Bread	14
Two slices of rustic bread baked by De Veldkeuken, each with a topping of your choice:	
Tuna melt , tuna salad, cheddar, spicy curry mayonnaise	
Goat brie , cranberry compote, smoked almonds	
Tomato tapenade , olives, basil, pumpkin seeds (vg)	
Hummus , eggplant, coriander (vg)	
Bell pepper cream cheese , crispy artichoke, pecans (vg)	
Soup & Salad	
Japanese rice salad , tofu, spinach, edamame beans, eggplant, bean sprouts, cashews, miso dressing (vg)	9
Roasted bell pepper soup , bread, butter, croutons, pumpkin seeds, herb oil (vg)	9
Indian sweet potato soup , bread, butter, coconut, spring onion, coriander (vg)	19
Fried eggs	
Three fried eggs , rustic bread, coleslaw	9
Cheese Tomato	+ 1
Bacon	+ 2
Croquettes	
Beef croquettes , rustic bread, butter, mustard	12
Cas&Kas croquettes , rustic bread, margarine, mustard (v)	12
Shrimp croquettes , rustic bread, butter, remoulade	12
Hartloopers	
Olives (vg)	4
Bread & olives (v)	6
Nut mix from De Notenfabriek	4
Warm nachos , bean dip, cheddar, crème fraîche, jalapeños, smoked paprika (v)	12
Louis platter , nachos, olives, Cas&Kas bitterballen, aged cheese, nuts, bread, dips, grissini (v)	16
Mango smoothie , banana, mint, soy yogurt (vg)	6

DINNER

Lunch 12.00 - 16.00

Dinner 17.00 - 21.00

Olives (vg)	4
Bread & olives (v)	6
Roasted bell pepper soup , bread, butter, croutons, pumpkin seeds, herb oil (vg)	9
Indian sweet potato soup , bread, butter, coconut, spring onion, coriander (vg)	9
Warm nachos , bean dip, cheddar, crème fraîche jalapeños, smoked paprika (v)	12
Louis platter , nachos, olives, Cas&Kas bitterballen aged cheese, nuts, bread, dips, grissini (v)	16
Vegetarian & Vegan	
Japanese rice salad , tofu, spinach, edamame beans, eggplant, bean sprouts, cashews, miso dressing (vg)	19
Sodhi curry , corn, green beans, rice, coconut milk, inji puli (vg)	20
Shish Andaz , Persian eggplant stew, walnuts, bulgur, pickled vegetables, pomegranate, mint, bread (vg)	20
Falafel , couscous, eggplant, hummus, pita, amba, zhug, coriander (vg)	20
Meat & Fish	
Veluwe duck breast , carrot–miso cream, crispy polenta, charred chicory, port jus	25
Pasta al ragù di agnello , braised lamb, green asparagus, cherry tomato, Parmesan cheese	22
Fish tagine , cod, prawn, chermoula, lemon, sweet potato, bell pepper, couscoussalad	22
Weekly special , a rotating specialty from the kitchen. See the chalkboards or ask us about this week's dish.	
Dapp fries , mayonnaise (v)	6
Green salad (vg)	5
Rustic bread (vg)	4
Desserts	
Friandises , four varieties of pastries served with coffee or tea	8
Liège waffle , coconut ice cream, sea salt caramel, peanuts	6