

Breakfast (10.00 - 12.00)

Our menu is 100% vegan and if possible organic and homemade.

Please let us know if you have any food allergies!

French Toast 8,50

Oat milk, cinnamon, soy butter, vanilla, powdered sugar & blackberry compote
+ whipped cream 0,50

BLT-extra toast sandwich 8,50

Toast with 'cheese', mustard- MDnaise, spinach, eggplant 'bacon',
tomato & cucumber

Gravad Lax 8,50

Bagel with 'cream cheese', marinated tomato, chives, spinach, red onion, dill,
mustard & capers

Lunch (12.00 - 16.00)

*Our menu is 100% vegan and if possible organic and homemade.
Please let us know if you have any food allergies!*

Bagel gravad Lax 8,50

Bagel with 'cream cheese', marinated tomato, chives, spinach, red onion, dill,
Mustard & capers

Jerusalem artichoke hummus 8,50

Handmade bread by Menno with Jerusalem artichoke hummus, crushed walnuts, purslane,
truffle oil (aroma) & parsley

Spicy 'chicken' 10,50

Handmade bread by Menno with 'chicken', black sesame, 'Parmesan cheese', deep fried rice
noodles
borage cress & miso- MDnaise

BLT-extra toast sandwich 8,50

Toast with 'cheese', mustard- MDnaise, spinach, eggplant-'bacon',
Tomato & cucumber

Kroketten sandwich 8,50

2 kroketten (vegetarische slager), on bread by Menno with mustard-MDnaise

Salad & Soup

Beet salad 11,50

Pearl couscous, orange, tarragon MDnaise, lemon juice, spinach & walnuts

Sunshine Bowl 2.0 15,50

Cold marinated noodles with smoked tofu, kimchi, pickled daikon, sugar snaps, purple
cabbage, lotus roots chips & black sesame seeds

Jerusalem artichoke soup 6,50

Jerusalem artichoke chips, roasted cauliflower & parsley &
truffle oil

Burgers

MD Burger 15,50

Seitan burger served with pickles, avocado, tomatoes, red onion, lettuce & MD burger sauce.

Served with fries & MDnaise

without fries 12,00

optional with 'cheese' + 1,00

MD Naked Burger (without bun) 14,00

Seitan patty served with pickles, avocado, tomatoes, red onion, lettuce & MD burger sauce.

Served with fries & MDnaise

without fries 10,50

optional with 'cheese' + 1,00

The MD Burger is a homemade burger made of seitan, a plant based super protein.

We developed and produce the burger in collaboration with Sparc Kitchen

Sweets

Daily choice of vegan pies and cakes made by Dophert, check out our pie display!

Snacks (16.00 - 18.00)

*Our menu is 100% plant based and if possible organic and homemade.
Please let us know if you have any food allergies!*

Bitterballen 6,50

6 pieces, with mustard & mustard-MDnaise

Nachos 11,50

Red onion, guacamole, "cheddar", kidney beans & cherry tomatoes

Vegan Nuggets 6,50

Nuggets (Sparc kitchen) with chili sauce

Homemade bread by Menno 6,50

with Jerusalem artichoke hummus

Fries 5,50

Fries (friethoes) with MDnaise

Sweet potato fries 5,50

With MDnaise

Snack plate 15,50

Bitterballen, nuggets (Sparc Kitchen), spicy 'chicken'

Dinner (18.00 - 22.00)

*Our menu is 100% plant based and if possible organic and homemade.
Please let us know if you have any food allergies!*

Starters

Neottia 9,50

Spicy 'chicken', deep fried noodles, 'Parmesan' cheese, cucumber, black sesame, Jerusalem artichoke hummus, borage cress, miso-mayonnaise

Gravad Lax 9,50

Marinated tomato, cream cheese, chives, spinach, red onion, dill, mustard, capers

Beet salad 11,50

Pearl couscous, orange, tarragon mayonnaise, spinach, walnuts

As a main course 14.50

Jerusalem artichoke soup 6,50

Fennel chips, Jerusalem artichoke chips, roasted cauliflower, parsley & truffle oil

Mains

Tagliatelle 19,50

Shii-take, white truffle oil, Jerusalem artichoke chips, puffed black garlic, red onion, lemon juice, roasted cauliflower, soy butter, red cabbage, soy cream, parsley, mint, cayenne pepper, tahoon cress

Pink risotto 19,50

With salt roasted marinated beets, thinly sliced raw beets, beet caviar, orange&beetpuree and tarragon oil

Sunshine Bowl 2.0 15,50

Cold marinated noodles with smoked tofu, kimchi, pickled daikon, sugar snaps, purple cabbage, lotus roots chips & black sesame seeds

*Our menu is 100% plant based and organic and homemade when possible.
Please let us know if you have any food allergies!*

MD Burger 15,50

seitan burger served with pickles, avocado, tomatoes, red onion, lettuce & MD burger sauce.

Served with fries & MDnaise

(with 'cheese' + 1,00)

(without fries 12,00)

MD Naked Burger (without bun) 14,00

seitan patty served with pickles, avocado, tomatoes, red onion, lettuce & MD burger sauce.

Served with fries & MDnaise

(with 'cheese' + 1,00)

(without fries 10,50)

*The MD Burger is a homemade burger made of seitan, a plant based super protein.
We developed and produce the burger in collaboration with Sparc Kitchen.*

Sides

Fried mushrooms 6,50

Shii-take, spinach, onion & garlic

Kimchi 3,00

Spicy fermented cabbage

Fries (Friethoes) / Sweet Patatoe Fries 5,50

with MDnaise

Handmade bread by Menno with Jerusalem artichoke hummus 6,50

Desserts

Crème brûlée 5,50

Pink pepper, time & orange

Sticky stuff 6,50

Sticky toffee pudding, caramel plums with pear and vanilla ice cream

The Fat lion 6,50

2 scoops Van Leeuwen ice (chocolate & chocolate chip) chocolate sauce, fried Oreo

Daily choice of vegan pies and cakes, check out our pie display!