

## **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 7,50**

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

### **BLT-extra toast sandwich 7,50**

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

### **Gravad Lax 7,50**

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

### **Quiche 7,50**

Smoked tofu, zucchini, broccoli & arugola salad

## Lunch (12.00 - 16.00)

*Our menu is 100% vegan and if possible organic and homemade.  
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### **Bagel gravad Lax 7,50**

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

### **AFC 9,50**

'Amsterdam Fried Cauliflower' with sambal sauce

### **Quiche 7,50**

Smoked tofu, zucchini, broccoli & arugola salad

### **Bruschetta 8,50**

Toast with Shiitake, red onion, garlic, olive oil, squeezed lemon,  
parsley, thyme, mint & basil cress

### **Jerusalem artichoke hummus 7,50**

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

### **Spicy 'chicken' 10,50**

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

### **BLT-extra toast sandwich 7,50**

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

### **Kroketten sandwich 7,50**

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

## Salad & Soup

### **Beet salad 9,50**

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

### **Jerusalem artichoke soup 6,50**

Jerusalem artichoke chips, roasted cauliflower & parsley & truffle oil

## Burgers

### **MD Burger 15,00**

seitan patty served with field salad, pickles, avocado, tomatoes, red onion & MD burger sauce. Served with fries & MDnaise

***without fries 13,50***

***optional with 'cheese' + 1,00***

### **MD Naked Burger 13,50**

seitan patty served with field salad, pickles, avocado, tomatoes, red onion & MD burger sauce. Served with fries & MDnaise

***without fries 10,00***

***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

### **French Toast 7,50**

Oat milk, cinnamon, soy butter, vanilla, powdered sugar & blackberry compote

**+ whipped cream 0,50**

**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.  
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### **AFC 9,50**

'Amsterdam Fried Cauliflower' with sambal sauce

### **Bitterballen 6,50**

6 pieces, with mustard & mustard-MDnaise

### **Nachos 11,50**

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

### **Vegan Nuggets 9,00**

Nuggets (Sparc kitchen) with chili sauce

### **Spelt bread 5,50**

with Jerusalem artichoke hummus

### **Fries 4,50**

Fries (friethoes) with MDnaise

### **Sweet potato fries 4,50**

With MDnaise

### **Snack plate 15,00**

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

## **Diner (18.00 - 22.00)**

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### **Starters**

#### **Neottia 9,50**

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

#### **Ratatouille 9,50**

Dried olive crumbs, roasted eggplant, zucchini piperade made from roasted bell pepper, black garlic, fennel chips, lemon squeeze

#### **Gravad Lax 7,50**

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

#### **Beet salad 9,50**

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\* truffle aroma

## Mains

*Our menu is 100% plant based and organic and homemade when possible.  
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### **Tagliatelle 18,50**

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

### **Upside down Jackfruit pie 17,50**

Jackfruit stew, puff pastry  
with roasted potato, onion compote, 'cream cheese'

### **Pink risotto 18,50**

Multiple preparations of beet & tarragon

### **MD Burger 15**

seitan patty served with field salad, pickles, avocado, tomatoes, red onion & MD burger sauce. Served with fries & MDnaise

**(with 'cheese' 1)**

**(without fries 11,50)**

### **MD Naked Burger 13,50**

seitan patty served with field salad, pickles, avocado, tomatoes, red onion & MD burger sauce. Served with fries & MDnaise

**(with 'cheese' 1)**

**(without fries 11,50)**

*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

### **Loaded roast potato 4,50**

'cream cheese', onions compote, 'Parmesan cheese'

### **Fries (Friethoes) 4,50**

with MDnaise

### **Spelt bread with Jerusalem artichoke hummus 5,50**

## Desserts

*Our menu is 100% plant based and organic and homemade when possible.  
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### **Crème brûlée 4,50**

Pink pepper, rosemary, orange

### **The Fat lion 4,50**

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

### **Sticky stuff 4,50**

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

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