



Brunch (till 4pm)

Sandwiches

JackTuna Sandwich | melted vegan cheese | capers | dill | red onion | toasted sourdough (*gfo*) 11,00

Smoked *no* Salmon Bagel | tomato lax | horseradish cream | spring onion | borage cress (*gfo*) 10,00

Kroketten Sandwich | cardamom pickled red cabbage | wholegrain mustard | sourdough 9,50

Caesar Wrap | crispy *no* chicken | romaine | *no* bacon | *no* parmesan | MD Caesar dressing 10,00

Bowls

Celeriac and Pear Soup | truffle oil | toasted walnuts | smoked paprika (*gf*) 8,00

Winter Salad | super herby falafel | hemp seed dukkah | red quinoa | bimi (*gfo*) 14,50

Classics

Full English | merguez sausage | scramble | hash browns | portobello | baked beans | roasted tomato 15,50
with sourdough toast

Benedict | sautéed mushrooms | hollandaise | enoki | baby spinach | smoked paprika 12,50
on sourdough toast

Sweet

Sourdough Toast | hazelnut chocolate spread (*gfo*) 5,00
(or choose blackberry bay leaf compote)

Kaiserschmarrn | Austrian torn pancake | blackberry bay leaf compote | seasonal fruits (*gf*) 9,50

Our menu is 100% plant based with housemade elements, made fresh daily

Please let us know if you have any dietary requirements or allergies



Brunch (till 4pm)

Burgers

MD Cheeseburger | tomato | pickles | red onion | housemade mayo 17,00
(choice of fries or sweet potato fries)

Kimchi Burger | *no* chicken burger | kimchi | sesame lime mayo | furikaki 17,00
(choice of fries or sweet potato fries)

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Dinner (18.00 – 22.00)

Appetisers and Sharing

Sourdough | kalamata olive oil 6,00

Roasted nuts | Bella di Cerignola olives 7,50

Panisse | vadouvan spiced chickpea fries | lime aioli | ghoea cress 9,00

Parsnip Dip | flatbread | hemp seed dukkah | harissa oil 8,00

Starters

Celeriac and Pear Soup | toasted walnut | smoked paprika | truffle oil 8,50

Winter Salad | smoked tofu | roasted baby carrot | *no* goats cheese | walnut 9,50

Mains

Butternut Squash Risotto | vegan merguez sausage | wild spinach 17,50

Macaroni Cheese | brussel sprouts | crispy sage and onion | *no* bacon 15,00

Mushroom and Lentil Pie | mashed potato | roasted baby vegetables | porcini jus 16,00

Caesar Salad | breaded *no* chicken | *no* bacon | *no* parmesan | romaine 15,00

Red Curry | tofu | baby corn | haricot vert | red pepper | wholegrain rice 16,50

Sides

Mixed salad | citrus dressing 5,50

Fries ('Friethoes') or **Sweet Potato Fries** 4,50

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MD | MEATLESS DISTRICT

Dinner (18.00 – 22.00)

Burgers

MD Cheeseburger | seitan patty | tomato | pickles | red onion | housemade mayo 17,00
(choice of fries or sweet potato fries with housemade mayo)

Kimchi Burger | no chicken burger | kimchi | sesame lime mayo | furikaki 17,00
(choice of fries or sweet potato fries with housemade mayo)

Dessert

Chai Crème Brûlée (gf) 8.00

Ice Cream Sandwich | hazelnut gelato | choc chip cookie | tahini caramel 8.00

'Massimo' gelato 2 scoops (gf) 6,00

Cheese Plate | 3 cheeses (gfo) 12,50
Recommendation: glass of port 6,00

Cake! 5,00
please ask for our daily choices

Boozy Dessert

Espresso Martini 9,50

Spanish/Irish Coffee 8,00

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