
Starters and Sharing Plates

Faux Gras 7,00

with Maarten's sourdough toast and house made vegan butter

Harissa Roasted Baby Potatoes 5,50

with vegan feta and parsley

Max & Bien 3 Cheese Plate 16,00

Roqueforti blue, hickory smoked and g'oats' cheese
herb crackers, chilli jam and red grapes

Main Courses

Lasagne 16,50

with vegan mince, almond béchamel, pea shoot pesto
baby leaf, cherry tomato and basil salad
served with a creamy maple and balsamic dressing

Nut Roast 17,50

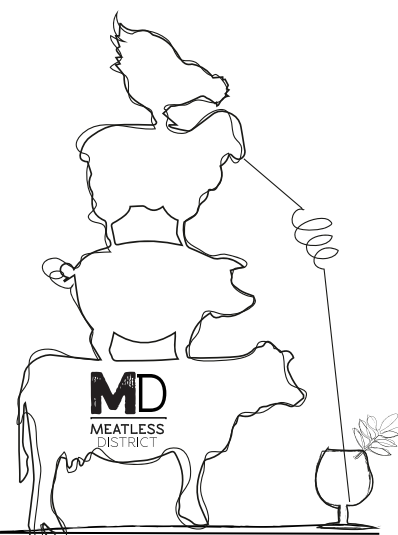
with grilled asparagus, harissa baby potatoes and seasonal greens
served with a cherry tomato and thyme sauce

MD Caesar Salad 15,00

with pan-fried 'chicken' pieces, Frank's smoked tofu, crispy sesame kale
romaine and baby leaf salad, garlic croutons, vegan Parmesan
served with MD Caesar Dressing

Superfood Rainbow Salad 14,00

with roasted sweet potato, bimi, turmeric quinoa and baby leaves
almond, pumpkin seed, pomegranate and mixed micro greens
served with a zingy citrus and ginger dressing
+ add smoked tofu 1,50



Crispy 'Chicken' Sandwich 17,00

with smoked chilli jam, Asian slaw, kimchi and sesame lime mayo
(choose hand-cut fries or sweet potato with MD Mayo)
+ add smoked tofu bacon 1,50

MD 'Cheese'burger 17,00

MD seitan burger with 'Max & Bien' fondue sauce
pickles, grilled red onion, vine tomato and MD chipotle burger sauce
(choose hand-cut fries or sweet potato with MD Mayo)
+ add smoked tofu bacon 1,50

Sides

Hand-cut 'Friethoes' Fries with MD Mayo 4,50

+ add another MD Sauce 1,00

Sweet Potato fries with MD Mayo 4,50

+ add another MD Sauce 1,00

Dessert

NY Cheesecake (Willempie) 6,00

with champagne laced strawberries and basil

Housemade Triple Chocolate Cake 5,00

+ add whipped cream 0,75

Max & Bien 3 Cheese Plate 16,00

Roqueforti blue, hickory smoked and g'oats' cheese

