
Faux Gras 7,00

wit Fort Negen sourdough toasts

Sundried Tomato and Almond Dip 8.00

with rose harissa, ghoea cress and flaky flatbread

Max & Bien 3 Cheese Plate (2 persons) 16.00

hickory smoked, g'oaats,' and cumin cheeses
herby crackers, plum and apple chutney and red grapes

Mains

Lasagne 16.50

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

Summer Greens Paella 16.50

grilled baby artichoke, asparagus, garden peas, vegan chorizo, saffron and lemon

Brinjal Makhani 16.00

heirloom aubergine butter curry with plant paneer, brown butter
whipped coconut cream, toasted nigella seeds and paratha flatbread

Courgette, 'Feta' and Hazelnut Salad 12.50

with millet, baby leaves, dill, mint and preserved lemon dressing

MD Caesar 15.00

with pan-fried 'chicken,' bacon bits, garlic thyme croutons and no Parmesan
served with MD Caesar Dressing

Cheeseburger 13,00

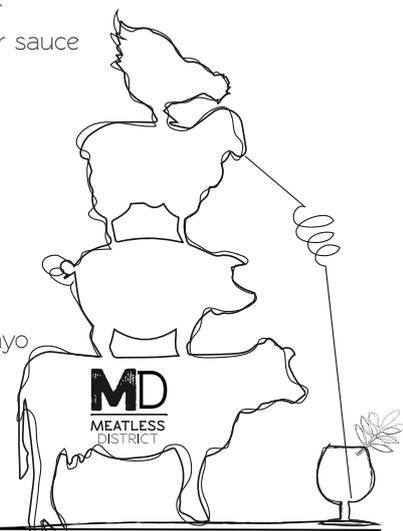
pea protein pattie on a vegan brioche bun with vegan queso sauce
pickled gherkin, grilled red onion, vine tomato, lollo and MD chipotle burger sauce
(choose hand-cut fries or sweet potato with MD mayo 4.00)

+ add 'bacon' bits 1,00

Rainbow Burger 13,00

beetroot and carrot pattie on a brioche bun
with broccomole, sprouting greens, carrot ribbons, rocket and MD mayo
(choose hand-cut fries or sweet potato with MD mayo 4,00)

+ add 'bacon' bits 1,00



no Chicken Sandwich 13,00

crunchy coated soy 'chicken' on a brioche bun
with in-house bbq sauce, purple hispi slaw, kimchi and MD sesame lime mayo
(choose hand-cut fries or sweet potato with MD mayo 4,00)
+ add 'bacon' bits 1,00

BBQ Jackfruit Sandwich 13,00

barbacoa pulled jackfruit on a brioche bun
with broccomole, purple hispi and lime slaw, green apple and MD mayo
(choose hand-cut fries or sweet potato with MD mayo 4,00)
+ add 'bacon' bits 1,00

Sides

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

Sweet Potato 'Parmesan' Fries with MD Mayo 4,50

Dessert

Housemade Appletart 5,50

with whipped vanilla coconut cream

Housemade Triple Chocolate Cake 5,50

dark, milk and white chocolate with Belgian chocolate sauce

Peach Melba Cheesecake 6,00

peach cheesecake with fresh raspberries, raspberry coulis and pecan crumb base

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hickory smoked, g'oats,' and cumin cheeses
herby crackers, plum and apple chutney and red grapes

