
Faux Gras 7,00

wit Fort Negen sourdough toasts

Sundried Tomato and Almond Dip 8.00

with rose harissa, ghoa cress and flaky flatbread

Max & Bien 3 Cheese Plate (2 persons) 16.00

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

Mains

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

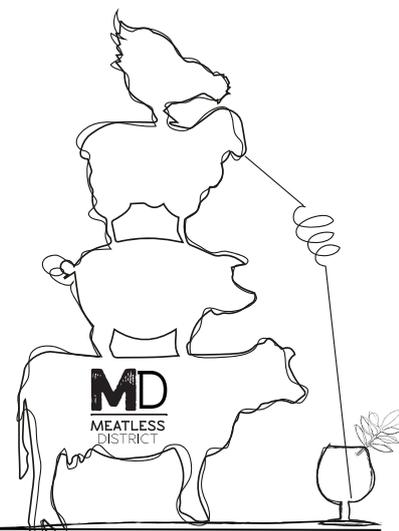
MD seitan burger with Max & Bien Fondue sauce
pickled gherkin, grilled red onion, vine tomato and MD chipotle burger sauce
(choose hand-cut fries or sweet potato with MD mayo 4.00)

+ add 'bacon' bits 1,00

no Chicken Sandwich 13,00

crunchy coated soy 'chicken' 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

Max & Bien 3 Cheese Plate (2 persons) 16.00

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

