
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

asparagus, braised artichoke, 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

Ultimate no Cheeseburger 13,00

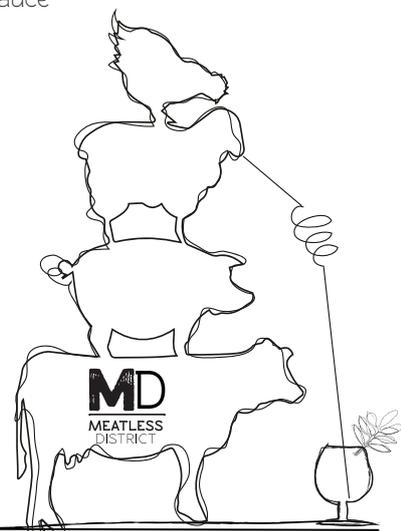
pea protein pattie on a bun with Max & Bien Fondue sauce
pickled gherkin, grilled red onion, vine tomato and MD chipotle burger sauce
(choose hand-cut fries or sweet potato with MD mayo 4.00)

+ add 'bacon' bits 1,00

no Chicken Sandwich 13,00

crunchy coated soy 'chicken' on a bun with Oh Na Mi kimchi
purple hispi slaw, in-house bbq sauce and MD sesame lime mayo
(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 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

Sides

Hand-cut 'Friethoes' Fries 4,00

with MD mayo

Sweet Potato Fries 4,00

with MD mayo

Side Salad 4,00

Dessert

Housemade Appletart 5,50

with whipped 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, rasberry 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

