

DESSERTS

Lemon tiramisu / basil / crispy almonds

7.5

Fennel sorbet / anise cake / orange custard / orange / rosemary crumble V

7.5

Cheese platter: 3 cheeses / soda bread / abricot chutney

10.5

FANCY A GLASS OF WINE?  
ASK THE STAFF FOR WINE  
SUGGESTIONS.



DINNER



BROEI

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# DINNER

Enjoying food together is something we like more than eating alone. That's why our menu exists of small dishes which you can share. Our advice is to order three dishes per person. Those dishes will be served in rounds, allowing you to taste more of everything. Of course you are free to order more or less dishes if you prefer.

17:00 until 21:30

Bread with oil p.p. V

2

Pickles: aquachille / turnips / beetroot / zucchini V/GV

8

Panzanella: fermented tomato / kalamata crumble / Parmesan foam / sourdough

8.5

V = Vegan  
GV = Gluten free

Allergies? Please let us know :)

Tabouleh made from bulgur / fennel / parsley sorbet / harissa V

8.5

Polenta / summer beetroots / 63-degree egg / walnut pesto GV

8.5

Vegan merquez / roasted carrot / dukkah / almond creme / coriander-oil V/GV

9

Paneer / Swiss chard / chickpeas / yogurt / bhaji made from red onion GV

8.5

Green curry / jasmine rice / egg-plant / green peas / lotus root V/GV

8

Celeriac steak / sweet potato / gremolata / white cabbage

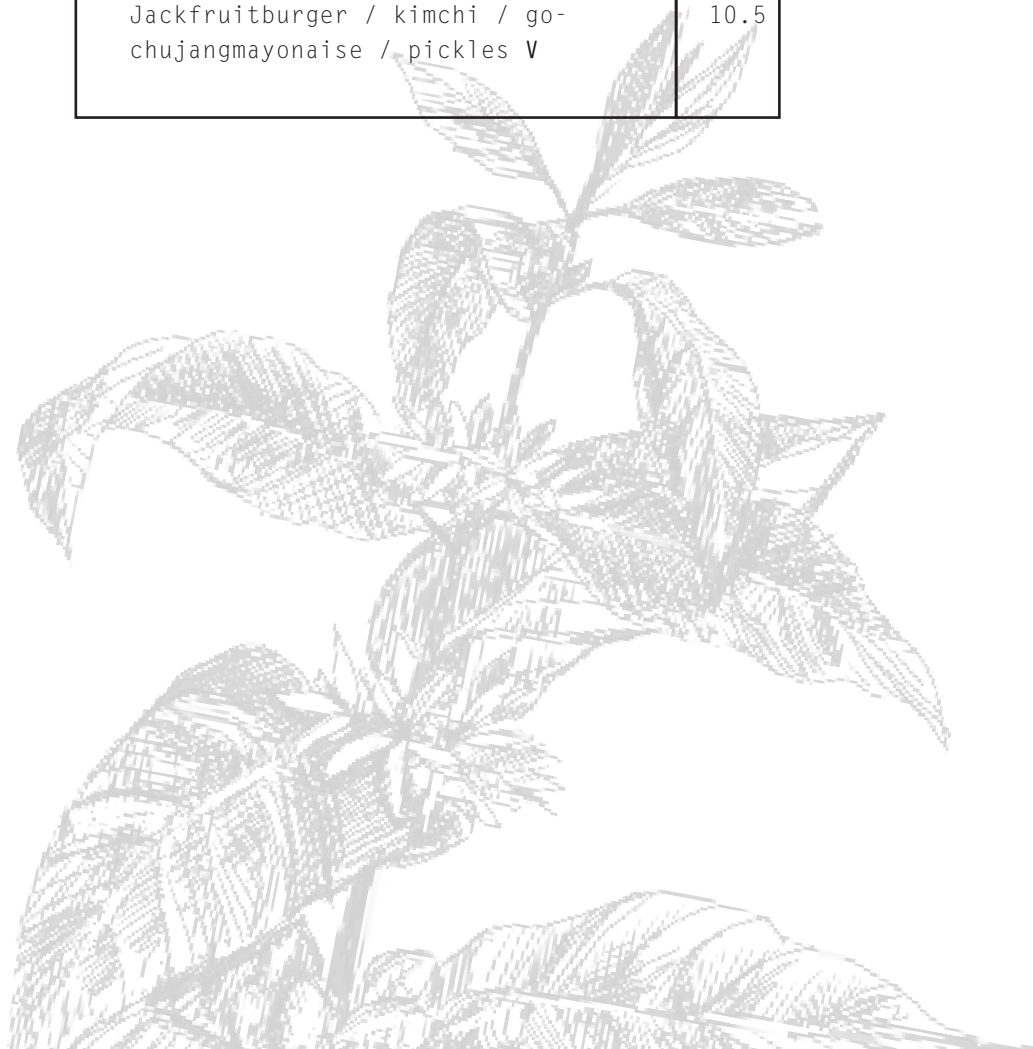
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Do you want to be surprised? Our Chef's Choice can be ordered from two persons or more. Our chefs will choose six of our dishes, both cold and warm, plus a dessert to share. Fancy an extra cheese course? + 2.5

28 p.p.

## WARM

Soup with bread V see chalkboard	6.5
Quiche with salad see chalkboard	7.5
Shakshuka / North-African tomatobetroot stew / egg / feta / hazelnut / dill / rucola	8.5
Jackfruitburger / kimchi / gochujangmayonaise / pickles V	10.5



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**BREAKFAST  
LUNCH**

## BREAKFAST

9:00 untill 16:00

- 6.5 Pancakes / abricot / compote (untill 12:00) V
- 6.5 Scrambled egg / toast / butter-head lettuce / coeur de boeuf / dragon (untill 12:00)
- 6.5 Bananabread / vegan butter / candied ginger V
- 4.5 Cinnamon roll
- 5.5 Farmers yoghurt / fruit / muesli / cinnamon
- 6.5 Soyoghurt / pear / gingersyrup / nutgranola V
- 8.5 Shakshuka / North-African tomato-beetroot stew / egg / feta / hazelnut / dill / rucola

## LUNCH

11:00 untill 16:00

### SOURDOUGH

- 8 Pulled jackfruit / pickles / BBQ sauce / crispy onion V
- 8 Farmers cheese / white cabbage / dragon mustard / pickles

### SALADS

- 9.75 Beetroot / turnips / bimi / spring onion / caesar dressing
- 9.75 Pad Thai: udon noodles / cucumber / carrot / peanut / spring onion V

