

ENTREES

Cauliflower steak with quinoa salad, purple kale, sweet potato and local apple syrup



Spring roll with turmeric rice and tempeh, served with an oriental dip



Pumpkin soup with nut crumble and hazelnut and sage foam



MAINS

Veggie Bourguignon with potato mousseline and Amsterdam onions



Rouleau of aubergine with king oyster mushrooms, beetroot miso, bulgur and antiboise



DESSERTS

Churros with chocolate sauce, candied hazelnuts and cardamom ice cream



Selection of Dutch cheeses with dried fruits and nuts



SIDE DISH

In our vegetarian menu, you can choose a supplement with the main course for an additional cost of \in 3,50 ENGLISH MENU In this menu that supplement is slow-roasted pork neck from the Livar pig

ORCHARD 3 COURSES MENU € 16,-

