



**9**50

1200

**3**75

# About This Menu

Everything on this menu is fully plant based. Glutenfree options are marked with this symbol . All of our dishes can contain traces of gluten or other ingredients used in our kitchen. Please inform us before ordering if you have any allergies.

#### **Breakfast & lunch**

Overnight Oats Creamy overnight oats topped with fresh berries, mint, cacao nibs and a drizzle of maple syrup.	<b>8</b> <sup>50</sup>
	<b>9</b> <sup>50</sup>

Dark purple acai smoothie topped with crunchy granola and seasonal fruits.	
Avocado Summer Rolls Asian inspired rice paper rolls filled with	

1	Avocado Sullillei Rolls
	Asian inspired rice paper rolls filled with
	avocado, green leaves, alfalfa sprouts, grated
	carrot and fresh Thai basil. Rolled in sesame
	seeds and served with a hearty peanut dip.

Glorious Grains & Rainbow Roots
Roasted rainbow carrot, brown basmati and
spelt grain salad imbedded with walnuts,
lemon, cracked coriander seeds and parsley,
served with a dollop of smoky tahini cream
and a side salad of leafy greens.

Queens Quiche	12 <sup>00</sup>
Charred leek tip, sundried tomato and	
butternut quiche, made with rosemary	
whipped tofu and a super seedy gluten free	
crust, served with our killer house relish and	
a side salad of leafy greens.	

Dish of the	month
Please ask ou	ur staff

#### **Snacks** Classic Dutch tofu sausage roll Spinach and lentil-based feta roll

# **Sweets**

Cupcakes	3/5
⊕ Hazelnut Brownie	<b>3</b> <sup>75</sup>
Dutch Apple pie	<b>4</b> <sup>50</sup>
Lime-Poppyseed Loaf	<b>3</b> <sup>75</sup>
⊕ Raw Carrot Cake	<b>5</b> <sup>50</sup>
Raw Chocolate Hazelnut Cake	<b>5</b> <sup>50</sup>
Raw Pecan Caramel delight	<b>4</b> <sup>50</sup>
⊕ Raw 'Snickers'	<b>3</b> <sup>75</sup>
	<b>2</b> <sup>50</sup>
⊕ Banana Bread	<b>3</b> <sup>75</sup>
With chocolate chips and walnuts	
add whipped cream on the side	+ 1

# **Smoothies & juices**

Powerful Peanut Smoothie Rice milk, banana, peanuts, dates, cinnamon	500/650
Berry Banana Smoothie Oat milk, banana and berries	500/650
Reviving Red Juice Beetroot, apple carrot and ginger	500/650
Refreshing Green Juice Celery, apple, fennel and lemon	500/650
Orange/Grapefruit juice Or mixed	400/500

#### Hot drinks

Espresso	200
Black coffee	<b>2</b> 50
Cappuccino	300
Café latte	<b>3</b> <sup>50</sup>
Matcha latte	<b>3</b> <sup>75</sup>
Chai latte	<b>3</b> <sup>75</sup>
Pumpkin spiced latte	<b>3</b> <sup>75</sup>
Golden milk (turmeric latte)	3 <sup>75</sup>
Fresh mint tea	300
Fresh ginger tea	300
Hot tea	<b>2</b> <sup>50</sup>
Hot chocolate	300
Oat or almond milk instead of soy milk	$+ 0^{25}$
Extra shot espresso	$+ 1^{25}$
whipped cream	+ 1

### **Cold drinks**

Mineral water 0,5 L	$2^{50}$
Mineral sparkling water 0,5 L	$2^{50}$
Apple juice	<b>2</b> <sup>75</sup>
Raw coconut water	$3^{75}$
Raw coconut water large	<b>5</b> <sup>75</sup>
Fentimans curiosity cola	$3^{50}$
Fentimans ginger beer	$3^{50}$
Fentimans rose lemonade	$3^{50}$
Club-Mate	$3^{50}$
Equinox berry kombucha	<b>3</b> <sup>75</sup>
Equinox ginger kombucha	<b>3</b> <sup>75</sup>
Water kefir lemon 0,5 L	<b>4</b> <sup>95</sup>
Water kefir ginger/hibiscus 0,5 L	<b>4</b> <sup>95</sup>