

BREAKFAST 09.00 - 12.00

Croissant 3.5

Butter and jam

Overnight oats 8.5

Oats, chia, nuts, cocos, mango en passionfruit

Noosa Breakfast 16.5

Croissant, bowl, toast, egg, cheese and orange juice

American pancakes 13.5

Bacon, banana and redfruits

Purple bowl 12.5

Banana, soy yoghurt, mango, berries and granola

Tot 17.00

Turkish eggs 13

poached eggs with garlic yoghurt, with crispy chili, herbs

Huevos Rancheros 15

spicy tomato sauce, brown beans, two poached eggs and pita

Avocado toast 9.5

Smashed avocado, crazy peas, hüttenkäse and boiled egg

BAKED GOODS all day

Pastel de nata 3.5

Cinnamon roll 4

Brownie 6

Croissant 3

breakfast

JUICES & LEMONADES

Fresh Orange juice 5.5

Kombucha Ginger & Lemon 6.5

Homemade Ice tea 5

Blood Orange bio limo 5.5

Big Tom Tomato juice 6.5

Schulp Appeljuice 4.5

Daily Smoothie 6

KOFFIE & THEE

Coffee 3.25

Espresso 3

Doppio 4.75

Cappuccino 3.75

Koffie Verkeerd 4.25

Latte Macchiato 4.5

Espresso Macchiato 3.5

Flat White 5.25

Iced Latte Soja 6

Chai Latte 6.5

Matcha Latte 6.5

*oatmilk +0,50

Fresh ginger tea with orange 4

Fresh mint tea 4

Several tastes of tea 3.5

Bitterballen 8.5

with mustard

Kaastengels 8.5

with chilisaucce

Ajuma ballen 8.5

massala mushroom (vegan)

Van Chique ballen 8.5

kimchi, porkbelly with miso mayonaise

Brood 6

with aioli and butter

Nacho's 12.5

avocado, sour cream, chilisaucce, cheddar

borrel
bites

TO SHARE 12.00 - 22.00

Bao Buns 18.75

Duo of crispy chicken and peking duck

Ceviche 17.5

Salmon marinated in beetroot, passionfruit, limejuice, red onion, and pommegrenate

Burrata 15.5

Puff pastry, tomato chutney, strawberry, dried fruit and balsamico

Gyozas 11.5

Crispy chicken gyoza's with chipotle

Steak tartare 17

Pani Puri filled with steak tartare and smoked mayonaise

Tuna Tataki 17.5

Crispy rice, wakame, sweetsour and soya

Baja Taco 16

Blue corn tortilla with bacalao, coleslaw, chili, cilantro and mango-inferno mayonaise

Gamba Tempura 16.5

with nuoc mam cham

Tom Kha 14

Thai soup with cocos, sereh, lime and mushrooms, vegan

Oyster-mushroom shoarma 15.5

Pita, coleslaw and aioli

Bisque 13.5

Shellfish and gamba

Taste of Corn 14

Corn creme, polenta, popcorn, mais foam and miso mayonaise

Carpaccio knolselderij 14

with crispy cauliflower, oyster-mushroom, green tahini and beetroot hummus

Portobello 15

Two portobellos with goat cheese, sweetsour and balsamico

Sliders 16

Two mini Angus beef burgers with tomato, cheddar and chipotle

Grazing table 34,50

Plateau with a mixed selection of the menu for two people

LARGER PLATES 12.00 - 22.00

Rendang 24.5

rice, sambal beans, cassave, atjar

Caribbean jerky ribs 23.5

Boneless Iberico ribs with red coleslaw, and sweet and spicy bbq sauce

Fish & Chips 21.5

with ravigotte sauce

Rumpsteak 26.5

with chimichurri and grilled vegetables

SIDES

French Fries 5.5

with mayonaise

Bravas Nero 8

Small potatoes with black garlic aioli

Grilled veggies 8.5

bell pepper, zucchini, eggplant

We advise 3 à 4 shared gerechten with 1 à 2 sides per two persons

DESSERTS

Pornstar Martini Cheesecake 9

Passionfruit, crumble, white chocolate, served in een cocktail glas.

Pandan creme brule 8

mango

Brownie 8.5

with honeycomb and condensed milk

ALLERGIES?

Please ask our staff if you have any allergies!