

menu week (1) 09.01/ 06.02 / 06.03

Soup of the day

25cl / 2.8 . 50cl / 4.8
+ bread 0.8 | butter 0.3

Breads

Tartine of the Day / 4.8

Baguette(s) of the Day / 5.8

**BREAD + SOUP 25cl
8.5**

Wrap Seasonal Hummus & grilled vegetables [VE] / 6.3

Wrap White Cheese & Roasted Beetroot, pear, rucola & balsamic cream [VEG] / 6.3

Wrap Chicken Caesar w. crunchy lettuce & parmesan / 6.3

Wrap Sriracha Chicken w. coleslaw, sweetcorn, roasted sesame seeds & lettuce / 6.3

Powerbowls I make your own

2.9 per 100g

Thai Minced Tofu [VE] | Sweet & Salty Baked Feta [VEG] | Thai Minced Chicken

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Rice Noodle Salad w. pumpkin, leek & carrot

Orzo Salad w. zero waste pesto, kale, shiitake & brown mushroom

Sweet Potato Wedges

Fresh marinated coleslaw w. dill

Sweet & sticky parsnip w. roasted sesame & red chili

Roasted beetroot w. baked orange

Seasonal Roasted Vegetables

—

Za'atar hummus | Sweet chili mayo

Hot bowl I to reheat at home

2.1 per 100g

Ginger & Lemongrass Curry w. seasonal roasted vegetables & rice

menu week (2) 16.01 / 13.02/ 13.03

Soup of the day

25cl / 2.8 . 50cl / 4.8
+ bread 0.8 | butter 0.3

Breads

Tartine of the Day / 4.8

Baguette(s) of the Day / 5.8

BREAD + SOUP 25cl

8.5

Wrap Seasonal Hummus & grilled vegetables [VE] / 6.3

Wrap Falafel & Za'atar Hummus w. baby spinach & chickpea salad [VE] / 6.3

Wrap Thai Minced Chicken w. kefir mayo, raw veggies & marinated spring onion / 6.3

Wrap Sriracha Chicken w. coleslaw, sweetcorn, roasted sesame seeds & lettuce / 6.3

Powerbowls I make your own

2.9 per 100g

Sweetcorn Herb Pattie [VE] | Celeriac Rösti [VEG] | Herbed Chicken Meatballs

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Bulgur w. chili roasted sprouts, savory peanuts, spring onion & leek
Couscous Salad w. pickled carrot & red onion, parsnip, celeriac & sweet & spicy tahini
Sweet Potato Wedges

Grated beet & carrot salad w. fresh herbs

Raw marinated broccoli salad w. mustard dressing, raisins, feta & pumpkin seeds

Curried cauliflower apple salad w. tahini & baked chickpeas

Seasonal Roasted Vegetables

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Beetroot hummus | Harissa mayo

Hot bowl I to reheat at home

2.1 per 100g

Pumpkin Lemon Bake Orecchiette

menu week (3) 23.01 / 20.02 / 20.03

Soup of the day

25cl / 2.8 . 50cl / 4.8
+ bread 0.8 | butter 0.3

Breads

Tartine of the Day / 4.8

Baguette(s) of the Day / 5.8

**BREAD + SOUP 25cl
8.5**

Wrap Seasonal Hummus & grilled vegetables [VE] / 6.3

Wrap Thai Minced Tofu w. spicy peanut sauce & marinated cabbage [VE] / 6.3

Wrap Chicken BLT w. sweet chili mayo, egg, sun dried tomato & crispy bacon / 6.3

Wrap Sriracha Chicken w. coleslaw, sweetcorn, roasted sesame seeds & lettuce / 6.3

Powerbowls I make your own

2.9 per 100g

Black Bean Tempeh Burger [VE] | Pumpkin Ricotta Pattie [VEG] | Crispy Chicken

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Orzo Salad w. harissa roasted winter vegetables

Lentil Chickpea Salad w. sweet potato, cabbage, ginger & soy

Sweet Potato Wedges

Savoy slaw w. chestnut, sage & butternut

Roasted beetroot w. hazelnut dukkah

Shaved brussels sprouts w. curry dressing & cranberries

Seasonal Roasted Vegetables

—

Pumpkin hummus | Curry Mayo

Hot bowl I to reheat at home

2.1 per 100g

Chicken & Date Tajine w. couscous

menu week (4) 30.01 / 27.02

Soup of the day

25cl / 2.8 . 50cl / 4.8
+ bread 0.8 | butter 0.3

Breads

Tartine of the Day / 4.8

Baguette(s) of the Day / 5.8

BREAD + SOUP 25cl
8.5

Wrap Seasonal Hummus & grilled vegetables [VE] / 6.3

Wrap Curried Cream Cheese w. radish, carrot, bell pepper & cucumber [VEG] / 6.3

Wrap BBQ Chicken w. kidney beans, sweetcorn & coleslaw / 6.3

Wrap Sriracha Chicken w. coleslaw, sweetcorn, roasted sesame seeds & lettuce / 6.3

Powerbowls I make your own

2.9 per 100g

Falafel [VE] | Zucchini feta pattie [VEG] | Coconut Chicken

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Couscous Salad w. pickled carrot & red onion, parsnip, celeriac & sweet & spicy tahini

Beetroot Bulgur Salad w. celeriac, parsley & dill

Sweet Potato Wedges

Radish salad w. beans & vegan zero waste pesto

Chili roasted brussels sprouts w. parmesan

Gochujang apple salad w. turmeric cabbage & curly kale

Seasonal Roasted Vegetables

—

Harissa Hummus | Sriracha Mayo

Hot bowl I to reheat at home

2.1 per 100g

Meatballs w. Tomato & Fennel & rosemary baked potatoes



Homemade Sweets

Chocolate Chip Cookie / 2.5

Speculoos Cookie / 2.2

Peanut Butter Oats Cookie / 2.5

Apple Cinnamon Cake / 3.2

Rhubarb & Seasonal Cake / 3.5

Triple Chocolate Brownie / 3.8

Bananabread w. cacao nibs / 4.2
vegan, gluten-free, no refined sugar

Raw Vegan Snicker Bar / 4.8
vegan, gluten-free, no refined sugar

Turmeric Chia Pudding / 4.5
vegan, gluten-free, no refined sugar

Apple Crumble / 4.2

Rhubarb Crumble / 4.2

Cheesecake / 4.2

Snacks

Go Pure / Pop Chips / 2

Tony Chocolonely Chocolate / 2.5

Wasabi Peanuts / 4.5

Nuts & Raisins / 5.5

drinks menu .

coffee & tea

espresso	2.2
doppio	2.3
long black	2.3
americano	2.5
cappuccino	2.9
flat white	3.1
latte	3.3
double shot latte	3.5
hot chocolate	3.3
chai latte	3.3
dirty chai (with espresso shot)	3.5
golden latte	3.7
matcha latte	3.5
+ almond / oat / coconut	0.4
+ vanilla / hazelnut / caramel	0.2
want your coffee Iced? Just ask!	0.0
earl grey / sencha green tea	2.8
fresh ginger / fresh mint tea	3.2

fresh & juices

apple carrot ginger 25cl	3.6
green detox juice 25cl	3.6
lemon & ginger iced tea 40cl	3.6
pomegranate lemonade 40cl	3.6

craft drinks

still/sparkling water msm 50cl	2.8
ritchie lemonades	3.2
ginger beer	3.0

breakfast

granola with fruit and yogurt	5.5
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opening hours

monday to thursday
 friday

9am - 11.30am // 2pm - 4pm
 9am - 11.30am // 2pm - 3pm