

# Cold



# Hot

## Springrolls

Rice paper rolls with vermicelli, cucumber, carrot, fresh mint and cilantro. Per 2 pieces

- Minced soy in curry paste (*lf-gf-vegan*) 5,00
  - Prawns with ginger (*lf-gf*) 5,50Served with sauce of lime, garlic and chili peppers (*gf*)
- Chicken with hoisin sauce (*lf-gf*) 5,50

## Poké Bowls

- Homemade vegan Kimchi, shii-take mushrooms, broccoli with garlic, pickled cauliflower and sticky rice (*lf-vegan-gf*) 8,00 / 12,00
- Fresh salmon, edamame beans, wakame seaweed salad, red cabbage with ginger & orange dressing, sticky rice, soy sauce & homemade wasabi mayonnaise (*lf-gf option*) 9,50 / 13,50

## Pastry

- Various homebaked pastry & pies from 1,30

# Special

## Bao Bun

Steamed open bun

- Organic chicken, kecap-hoisin sauce, spicy-sour cucumber, salted peanuts 4,00
- Braised pork belly in homemade Five Spice, with kimchi and pickled cauliflower 4,50
- Pan-seared tempeh marinated in lime leaf and soy, with kimchi and pickled cauliflower (*lf-vegan*) 4,20

## Dumplings

4pc. | 8pc. | 12pc.

- Organic chicken, shii-take, water chestnut and garlic 5,00 | 9,00 | 12,00
  - Tofu, shii-take, Chinese garlic chives (*vegan*) 4,50 | 8,00 | 10,50
- Served with soy sauce, black rice vinegar, cilantro and Sichuan chili oil ,

## Slurping Noodles

Wheat noodles with dark and light soy, scallions, shii-take, garlic and ginger. Served with homemade kimchi, paksoy and half an egg, soft boiled and marinated in Kikkoman and mirin

- Vegetarian / Vegan (*lf*) 10,00
- Minced beef with homemade Five Spice (*lf*) 12,00

## Homemade Wonton Soup

- 6 Pieces of wonton pastry filled with minced prawn and pork, ginger and scallions, served with paksoy in a homemade chicken broth (*lf*) 6,80

## Dinner (from 16:30hrs) served with Jasmin rice

- Tender organic chicken with hoisin sauce, garlic, onion and green beans (*lf*) 12,50  
\*) Prawns instead of chicken +1,00
- Sweet and spicy tofu with green beans, sweet cherry tomatoes, chili pepper, garlic (*lf-vegan-gf*) 11,00

## Extra

kimchi 3,60 | spicy-sour cucumber 2,50 |  
half egg, soft boiled and marinated 0,80 |  
bananachips

*Lf - lactose free (may contain traces of lactose) | Gf - gluten free (may contain traces of gluten) | V - vegetarian*

We only use organic meats from the Utrecht organic butchery Gerrit Takke, and we buy our fresh organic fish at Visgilde Lijffijt & De Jong

# Drinks


## Hot



Coffee	2.20
Espresso	2.00
Cappuccino	2.70
Flat white	3.50
Caffè latte	2.70
Latte macchiato	2.90
Vietnamese coffee (hot or cold) with condensed milk	3.20
Masala chai latte with homemade blend of cardamom fresh ginger, black pepper, clove, cinnamon and fennel	3.20
Hot chocolate with Callebaut chocolate	3.20
Tea	2.20
Fresh ginger tea	2.60
Fresh mint tea	2.60
Soy milk	0.20
Extra shot of espresso	0.90

\*) soy milk and vegan condensed milk also available

## Cold



Homemade kombucha	2.50
Tao tea green	2.70
Naturfrisk organic various	2.30
Naturfrisk organic gingerbeer	2.90
Coconut water	2.90
Earth water still	1.90
Earth water sparkling	1.90

## Organic Juices



Nature Fresh Mango smoothie	2.90
's Lands Beste apple-pear	2.30
's Lands Beste apple-blueberry	2.30

## Alcoholic beverages



Singha	3.20
Iki yuzu organic beer	4.00
Pinot Grigio Via Italia 0,75l	9.00
Rose Tessuto 0,75l	7.50
Sake	5.90



bananas