

# • MEATLESS DISTRICT •

Have a look at our new and improved **Shared Dining Menu**,  
you are one of the first people to try this delicious menu!

We advise to start with **3 dishes** per person.

We would love to hear your feedback so please feel free to share this with us!

**Nuts & Olives 7.00**

**Bread & Dips 8.00**

*with homemade basil butter and lemon aioli*

**Faux Gras in a Jar 9.00**

*with toast*

**Smoked Aubergine Almond Dip 10.50**

*with flaky flatbread*

**Tomato Tartare 11.50**

*chopped seasonal tomatoes with Amsterdam onions*

**Sashimi Watermelon 12.50**

*with Tamari soy sauce, nori, and furikake*

**King Oyster Scallops 11.50**

*with purple carrot purée, crispy 'bacon,' seaweed caviar,  
lemon oil and micro parsley*

**Tomato Lox 9.50**

*tomato lox with toast horseradish 'cream cheese,'  
red onion, capers, dill and lemon*

**Whole Braised Artichoke 9,50**

*with vegan Parmesan and lemon aioli*

**Bitterballen 7.50**

*4 pieces on piccalilli cream & mustard mayo*

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## **Roasted Cauliflower 11.50**

*garlic and 'parmesan' roasted cauliflower, with macaroni, 'cheese' sauce, crispy capers, thyme breadcrumbs, toasted grains, and purple mustard micro greens*

## **Korean Fried Cauliflower 9.50**

*Served with gochujang, togarashi, and spring onion*

## **Meatless tacos with spicy jackfruit 12.50**

*3 tacos with pulled jackfruit with mixed herbs, tomato, corn cream & edamame with sriracha mayonnaise*

## **No mis-steak 12.50**

*celeriac-steak with chimichurri, sweet potato, crispy chili oil*

## **Spicy oyster mushroom skewers 10.50**

*2 grilled oyster skewers with chili flakes, secret sauce, and spring onion*

## **Rainbow Sliders 10.50**

*2 beetroot carrot burgers  
with broccomole, rocket and kimchi mayo*

## **Sides**

### **Grilled Broccoli 6.50**

*with pumpkin creme and slivered almonds*

### **Smashed Potatoes 7.50**

*with truffle mayo & 'Parmesan'*

### **Sweet Potato Fries with MD mayo 6.50**

### **Caesar Salad 8.50**

*romaine leaves with pan-fried 'chicken,' 'bacon bits,' garlic thyme croutons  
'Parmesan,' micro kale and MD Caesar Dressing*



Desserts

**Chai Spiced Orange Crème Brûlée 9.50**

**Chocolate Cappuccino 10.00**

*layers of Belgian chocolate and white chocolate mousse topped with  
coffee bean and almond crunch*

Selection of Homemade Cakes

**Chocolate Cake 8.00**

*Belgian chocolate cake made in-house*

**Passion Fruit Cheesecake 8.00**

*made in-house with gingerbread crumb base, served with  
blackcurrant coulis and fresh blackberries*