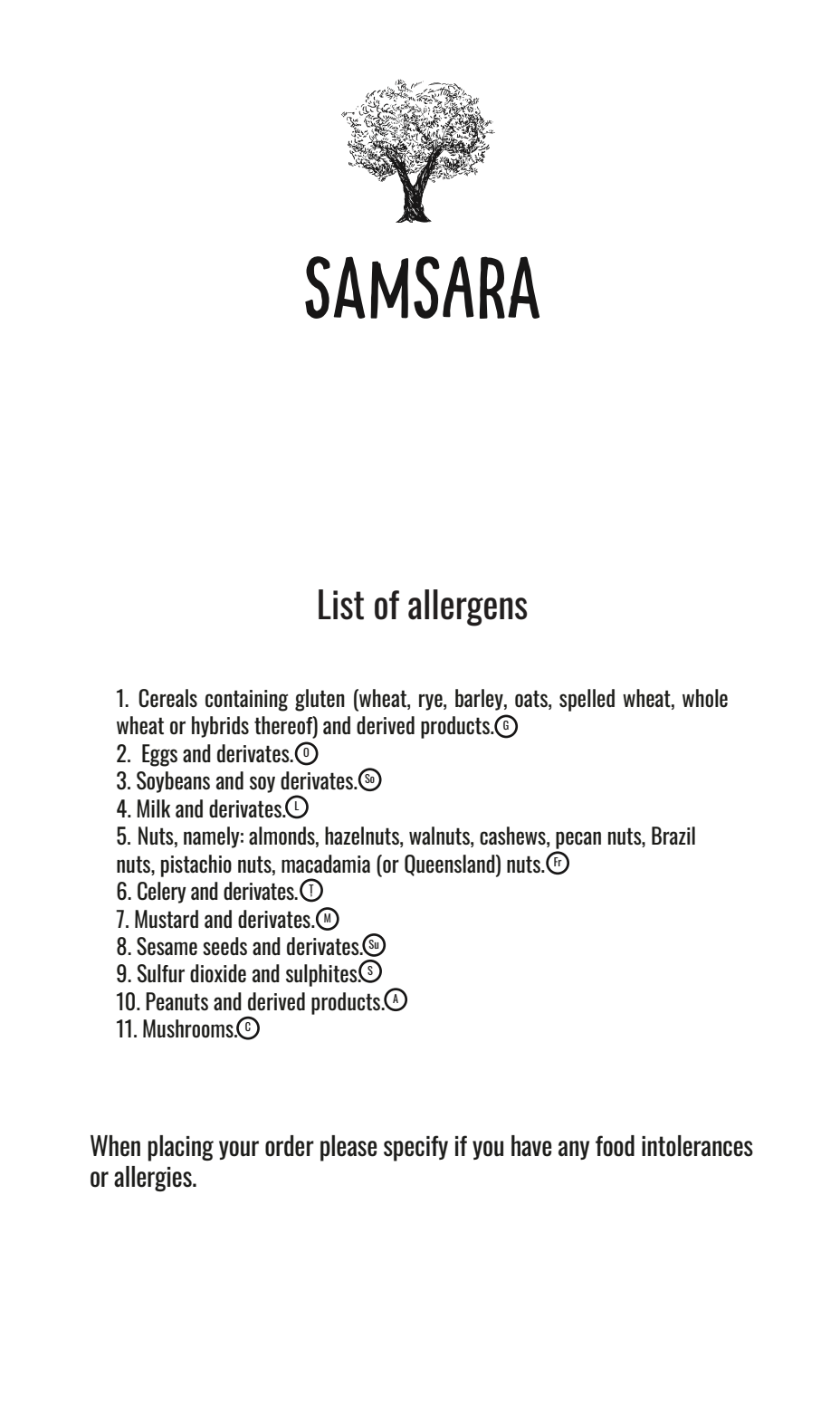
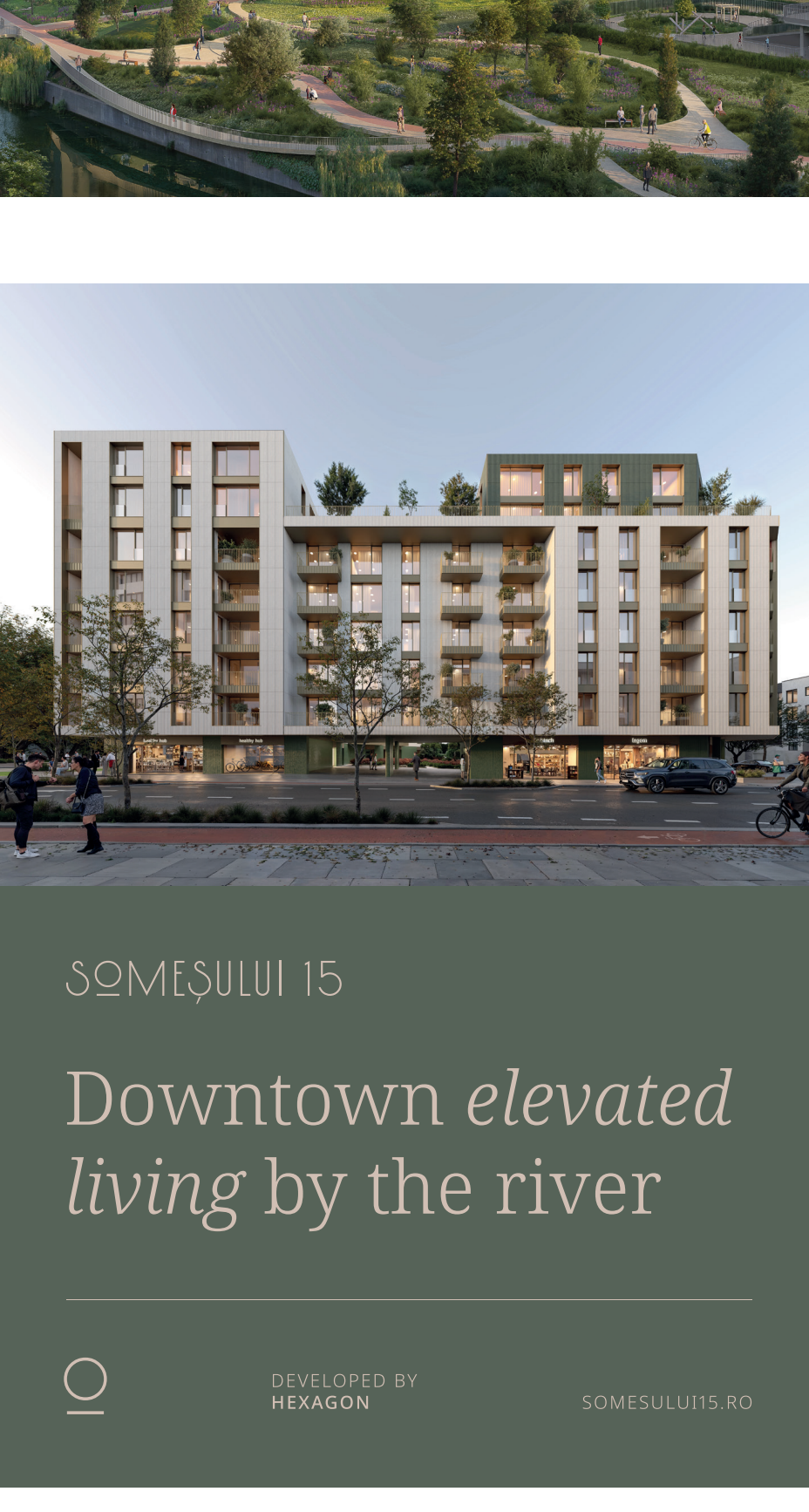




SOMESULUI 15

Downtown *elevated*
living by the river



DEVELOPED BY
HEXAGON

SOMESULUI15.RO



SAMSARA

List of allergens

1. Cereals containing gluten (wheat, rye, barley, oats, spelled wheat, whole wheat or hybrids thereof) and derived products.Ⓢ
2. Eggs and derivatives.Ⓢ
3. Soybeans and soy derivatives.Ⓢ
4. Milk and derivatives.Ⓢ
5. Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts.Ⓢ
6. Celery and derivatives.Ⓢ
7. Mustard and derivatives.Ⓢ
8. Sesame seeds and derivatives.Ⓢ
9. Sulfur dioxide and sulphites.Ⓢ
10. Peanuts and derived products.Ⓢ
11. Mushrooms.Ⓢ

When placing your order please specify if you have any food intolerances or allergies.

Business Lunch

12 PM-3PM (Mo-Fr)

Minestrone

300g vegan

Cabbage à la Cluj

300g vegan

Carrot cake

100g vegan

61

Pleurotus soup

300g vegetarian

Veggie meatballs with mashed potatoes and tomato sauce

300g vegetarian

Salted Caramel Brownies and vanilla sauce

100g vegetarian

61

Lentil cream soup

300g vegan

Mushroom stew with polenta

300g vegetarian

Carrot cake

100g vegan

61

01 Soups

Tomato cream soup with basil 35

350ml vegetarian Ⓢ Ⓢ Ⓢ

tomato cream soup, basil, bruschetta with pecorino, cooking cream

Minestrone soup 33

350g vegan Ⓢ Ⓢ

onions, carrots, celery, potatoes, zucchini, tomatoes, beans, sourdough bread

Lentil cream soup 33

350g vegan Ⓢ Ⓢ

lentils, celery, carrots, bell pepper, onion, croutons

Pleurotus soup 35

350g vegetarian Ⓢ Ⓢ Ⓢ Ⓢ

pleurotus, onions, carrots, chili peppers, garlic, eggs, sour cream, sourdough bread

Broccoli cream soup 34

300g raw-vegan Ⓢ Ⓢ

broccoli, cashews, sunflower seeds, dill, chili flakes, croutons

Sour mushroom soup 33

350g vegan Ⓢ Ⓢ Ⓢ

onion, carrots, celery, zucchini, champignon mushrooms, broth, sourdough bread

02 Starters

Cauliflower popcorn 30

150g raw-vegan

cauliflower, corn oil, nutritional yeast flakes

Dumplings 39

260g vegan Ⓢ Ⓢ Ⓢ

spinach, cabbage, white radish, ginger, soy sauce, sweet chilly sauce*

Eggplant salad 37

150g vegan Ⓢ Ⓢ Ⓢ Ⓢ

eggplant, onion, vegan mayonnaise, cherry tomatoes, sourdough bread

Arancini with taleggio, parmesan and tomato sauce 38

150g vegetarian Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ

arborio rice, taleggio, egg, panko, tomato sauce, salad mix, parmesan chips

Hummus with pomegranate and mint 35

250g vegan Ⓢ Ⓢ

chickpeas, tahini, garlic, pomegranate, mint, lemon, sourdough bread

Eggplant polpettes 36

200g vegetarian Ⓢ Ⓢ Ⓢ

eggplant, parmesan, eggs, panko breadcrumbs, spicy vegan mayonnaise

Mushroom croquettes, mornay sauce, green aioli and salad mix 36

200g vegetarian Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ

pleurotus mushrooms, champignon mushrooms, parmesan, taleggio, garlic, panko, salad mix

Pumpkin boulette with horseradish sauce 35

250g vegetarian Ⓢ Ⓢ Ⓢ

pumpkin, halloumi, eggs, panko breadcrumbs, horseradish

03 Salads

Avocado, tomatoes and mango salad 51

350g vegetarian Ⓢ Ⓢ

avocado, mango, tomatoes, goat cheese, olives, chili peppers, vinaigrette

Sweet potato and quinoa salad 51

350g vegan Ⓢ Ⓢ Ⓢ

sweet potatoes, quinoa, plums, red pepper, garlic, onion, pumpkin seeds, vinaigrette

Grilled halloumi salad 53

350g vegetarian Ⓢ Ⓢ

halloumi, carrots, sweet potatoes, pomegranate, citrus sauce

Crispy goat cheese salad 52

300g vegetarian Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ

goat cheese, walnuts, salad, vinaigrette, panko, egg, cherry tomatoes

Greek salad 51

350g vegetarian Ⓢ Ⓢ Ⓢ

cherry tomatoes, kalamata olives, feta cheese, cucumbers, red onion, olive oil, croutons

04 Main

Avocado raw 53

250g raw-vegan Ⓢ Ⓢ Ⓢ

Avocado, pine nuts, cashew, goji, garlic, lemon, tomatoes, sesame

Coconut & jackfruit curry 51

400g vegan Ⓢ

jackfruit, coconut cream, ginger, garam masala, turmeric, red pepper, tomato, onion, rice, coriander

Cabbage à la Cluj 51

425g vegan Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ

rice, sauerkraut, dill, vegan ragu, cashew cream, hot pepper

Baked cauliflower 51

350g vegan Ⓢ Ⓢ

cauliflower, baked potatoes, chimichurri sauce, salad mix

Provençal eggplant Gratin 51

350g vegetarian Ⓢ Ⓢ Ⓢ Ⓢ

eggplant, parmesan, potato wedges, tomato sauce, green aioli, basil, thyme, rosemary

Parmigiana di melanzane 53

400g vegetarian Ⓢ Ⓢ Ⓢ Ⓢ

eggplant, mozzarella, cheese, cheese, flour, tomato sauce, pesto, sourdough bread

Moussaka with seasonal vegetables 49

400g vegan Ⓢ Ⓢ Ⓢ

potatoes, eggplant, lentils, vegan bechamel, vegan ragu, tomato sauce

Mushrooms and spinach lasagna 54

450g vegetarian Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ

lasagna pasta, home made ragu, mozzarella, tomato sauce

Mushrooms stew with polenta 51

400g vegetarian Ⓢ Ⓢ Ⓢ Ⓢ

champignon mushrooms, cooking cream, garlic, corn flour

Vegan chili with avocado and cashew cream 51

500g vegan Ⓢ Ⓢ

rice, red beans, chilli, avocado, cashew cream, celery, bell pepper, onion, carrots

Veggie meatballs with mashed potatoes and tomato sauce 51

400g vegetarian Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ

potatoes, butter, chickpeas, panko breadcrumbs, milk, yeast flakes, eggs, tomatoes sauce

05 Burger

Signature Burger 53

350g vegan Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ

bun, cauliflower with walnut and chickpeas patty, onion, avocado, salad mix, cherry tomatoes, vinaigrette, signature sauce*

Vegan burger 53

350g vegan Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ

bun, mushrooms and chickpea patty, salad mix, jalapeño, tomatoes, tomato aioli sauce

Double Cheesy Burger 55

350g vegetarian Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ

bun, halloumi with egg and cheddar patty, pickles, salad mix, cherry tomatoes, vinaigrette, vegan mayonnaise*

06 Pasta

Fusilli with pumpkin and sage 49

400g vegetarian Ⓢ Ⓢ

fusilli, pumpkin pie, cooking cream, parmesan, sage

Whole wheat pasta with tofu, artichoke and cashew cream 52

400g vegan Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ

wholemeal pasta, artichokes, tofu, cashews, dried tomatoes, yeast flakes, garlic

Linguine veggie bolognese 49

400g vegan Ⓢ Ⓢ Ⓢ Ⓢ

linguine, onion, garlic, carrots, celery, tomatoes, soy sauce

Ravioli with sun-dried tomatoes, quattro formaggi and genovese pesto 55

400g vegetarian Ⓢ Ⓢ Ⓢ Ⓢ

ravioli stuffed with dried tomatoes and quattro formaggi, parmesan, cooking cream, genovese pesto

Pasta with mushroom sauce 54

400g vegetarian Ⓢ Ⓢ Ⓢ Ⓢ

pappardelle, champignon mushrooms, cream, cheese, garlic, onion

Campanelle with broccoli and pesto 52

400g vegetarian Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ

campanelle, broccoli, basil, cream, cheese, garlic, cashew

Gnocchi quattro formaggi with walnuts and pears 53

350g vegetarian Ⓢ Ⓢ Ⓢ Ⓢ

gnocchi, cheese sauce, walnuts, pears, cooking cream, parmesan

07 Stir-Fry

Spicy Bamboo Noodles 52

400g vegan Ⓢ Ⓢ Ⓢ Ⓢ

wheat noodles, wood ear mushrooms, bamboo, carrot, zucchini, onion, chili pepper, soy sauce

Crispy Peanut Tofu 48

350g vegan Ⓢ Ⓢ Ⓢ

basmati rice, tofu, peanut butter, soy sauce, sriracha, ginger

Phad Thai 52

400g vegetarian Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ

rice noodles, red onion, pickled radish, pleurotus, soy sauce, egg, peanuts, lime, garlic, tofu, green onions

08 Dessert

Tiramisu 34

150g vegetarian Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ

ladyfinger biscuits, mascarpone, coffee, crumble, egg, berries

Raw cake with forest fruits 34

150g raw-vegan Ⓢ Ⓢ

cashew, coconut oil, berries, almonds, dates, agave syrup, blueberry syrup°

Carrot cake 34

150g vegan Ⓢ Ⓢ Ⓢ

cashew, carrots, hazelnuts, walnut, cocoa butter, flour, vanilla, pineapple

Salted Caramel Brownies with custard vanilla 34

150g vegetarian Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ

chocolate, hazelnuts, nuts, flour, eggs, cranberries, caramel*

Signature cake 34

160g vegetarian Ⓢ Ⓢ Ⓢ

mascarpone cheese, mango sauce, eggs, caramel sauce, berries

Tart with seasonal fruits and ice cream 34

130g vegetarian Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ

tart crust, seasonal fruit, butter, vanilla ice cream

09 Kids menu

Lentil cream soup 22

170g vegan Ⓢ Ⓢ

red lentils, onion, celery, carrots, paprika, red pepper, croutons

Minestrone soup 23

170g vegan Ⓢ Ⓢ Ⓢ Ⓢ

onions, carrots, celery, potatoes, zucchini, tomatoes, beans, sourdough bread

Spaghetti with marinara sauce 29

250g vegetarian Ⓢ Ⓢ

pasta, tomato sauce, cheese

Mashed potatoes with broccoli, carrots and halloumi cheese 29

250g vegetarian Ⓢ

potatoes, broccoli, carrots, halloumi

Marinara meatball with mashed potatoes 29

250g vegetarian Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ

meatball, mashed potatoes, tomato sauce

Minestrone soup

170g vegan

Spaghetti marinara

250g vegetarian

42

Lentil cream soup

170g vegan

Mashed potatoes with broccoli, carrots and halloumi cheese

250g vegetarian

42

Lentil cream soup

170g vegan

Veggie meatballs with mashed potatoes and tomato sauce

250g vegetarian

42

*This menu is available for children under 12 years old

10 Sides

Mixed salad with vinaigrette 17

110g raw-vegan Ⓢ

Basmati rice 15

150g vegan

French fries 15

150g vegan

French fries with signature sauce 18

150g vegan Ⓢ

Mashed potatoes 15

150g vegetarian Ⓢ

* Fried sweet potato with pecorino cheese 18

150g vegetarian Ⓢ

Potato wedges with parmesan cheese 18

150g vegetarian Ⓢ

SOUP

Tomato cream soup with basil

350ml vegetarian
Kcal 397/ protein 12/ fat 23/ carbs 34
broccoli, cashews, sunflower seeds, dill, chili flakes, croutons, cooking cream
G / L / T

Lentil cream soup

350g vegan
Kcal 264/ protein 9/ fat 6/ carbs 43
Water, red lentils, yellow onion, carrots, red bell pepper, celery, potatoes, salt, sunflower oil, garlic, paprika, cumin seeds, ajwain, ground black pepper
T / G

Minestrone

350g vegan
Kcal 170/ protein 5/ fat 4/ carbs 28
Red onion, garlic, carrots, celery, white potatoes, zucchini, leeks, bay leaves, fresh tomatoes, olive oil, oregano, canned white beans, salt, pepper
T / G

Pleurotus soup

350g vegetarian
Kcal 484/ protein 19/ fat 15/ carbs 68
Water, bread with mayo, sour cream, pleurotus mushrooms, carrots, yellow onions, eggs, hot peppers, garlic, sunflower oil, vinegar, salt, pepper
L / G / C / O
Acid acetic alimentair

Sour mushroom soup

350g vegan
Kcal 270/ protein 9/ fat 3/ carbs 47
onion, carrots, celery, zucchini, champignon mushrooms, broth, sourdough bread
G / C / T

Broccoli cream soup

300g raw-vegan
Kcal 332/ protein 9/ fat 25/ carbs 24
broccoli, cashews, sunflower seeds, dill, chili flakes, croutons
G / Fr

STARTERS

Dumplings

260g vegan
Kcal 890/ protein 8/ fat 81/ carbs 70
spinach, cabbage, white radish, ginger, soy sauce, sweet chilly sauce*
So / G / Su

Arancini with taleggio, parmesan and tomato sauce

250g vegan
Kcal 890/ protein 30/ fat 45/ carbs 95
arborio rice, taleggio, egg, panko, tomato sauce, salad mix, parmesan chips
S / G / L / O / T

Hummus with pomegranate and mint

150g vegan
Kcal 436/ protein 14/ fat 10/ carbs 76
chickpeas, tahini, garlic, pomegranate, mint, lemon, bread
Su / G

Cauliflower popcorn

150g raw-vegan
Kcal 131/ protein 4/ fat 10/ carbs 8
Cauliflower, cold pressed corn oil, yeast flakes, salt

Eggplant salad

150g vegan
Kcal 485/ protein 9/ fat 20/ carbs 68
eggplant (frozen), bread with mayo, sunflower oil, cherry tomatoes, soy milk, yellow onion, mustard, salt, lemon, salt, pepper
So / G / M / Su

Eggplant polpettes

200g vegetarian
Kcal 392/ protein 7/ fat 16/ carbs 35
eggplant, parmesan, eggs, panko breadcrumbs, spicy vegan mayonnaise
L / G / O

Mushroom croquettes, mornay sauce, green aioli and salad mix

200g vegetarian
Kcal 531/ protein 13/ fat 53/ carbs 70
pleurotus mushrooms, champignon mushrooms, parmesan, taleggio, garlic, panko, salad mix
L / S / C / G / O

Pumpkin boulette with horseradish sauce

250g vegetarian
Kcal 711/ protein 22/ fat 37/ carbs 24
pumpkin, halloumi, eggs, panko breadcrumbs, horseradish
L / G / O

SALADS

Avocado, tomatoes and mango salad

350g vegetarian
Kcal 497/ protein 13/ fat 37/ carbs 32
avocado, mango, tomatoes, goat cheese, olives, chili peppers, vinaigrette
S / L

Sweet potato and quinoa salad

350g vegan
Kcal 546/ protein 16/ fat 10/ carbs 89
Red bell pepper, sweet potatoes, salad mix, quinoa, yellow onion, prunes, olive oil, water, pumpkin seeds, French mustard, vinegar, sugar, salt, fresh mint, sunflower oil, garlic, ground black pepper
S / M

Grilled halloumi salad

350g vegetarian
Kcal 539/ protein 22/ fat 31/ carbs 45
halloumi, carrots, sweet potatoes, pomegranate, citrus sauce
M / L

Crispy goat cheese salad

300g vegetarian
Kcal 614/ protein 26/ fat 39/ carbs 25
goat cheese, walnuts, salad, vinaigrette, panko, egg, cherry tomato
S / O / G / A / Fr / L

Greek salad

350g vegetarian
Kcal 578/ protein 29/ fat 30/ carbs 30
cherry tomatoes, kalamata olives, feta cheese, cucumbers, red onion, olive oil, croutons
L / Su

STIR FRY

Crispy Peanut Tofu

350g vegan
Kcal 411/ protein 26/ fat 46/ carbs 92
basmati rice, tofu, peanut butter, soy sauce, sriracha, ginger
G / A / Su

Spicy Bamboo Noodles

400g vegan
Kcal 638/ protein 20/ fat 11/ carbs 115
wheat noodles, wood ear mushrooms, bamboo, carrot, zucchini, onion, chili pepper, soy sauce
G / C / Su / So

Phad Thai

400g vegetarian
Kcal 626/ protein 20/ fat 22/ carbs 92
rice noodles, red onion, pickled radish, pleurotus, soy sauce, egg, peanuts, lime, garlic, tofu, green onions
C / So / S / A / Su / G

MAIN

Provencal eggplant Gratin

350g vegetarian
Kcal 608/ protein 8/ fat 34/ carbs 67
eggplant, parmesan, potato wedges, tomato sauce, green aioli, basil, thyme, rosemary
L / G / O / M

Baked cauliflower

400g vegetarian
Kcal 390/ protein 6/ fat 26/ carbs 35
cauliflower, baked potatoes, chimichurri sauce, salad mix
M / G / S

Avocado raw

250g raw-vegan
Kcal 561/ proteine 8/ fat 42/ carbs 26
Avocado, water, raw cashew, tomatoes, cold-pressed walnut oil, goji, lemon, beetroot powder, pine buds, white sesame, black sesame, garlic, yeast flakes, sea salt, pepper
A / Fr / Su

Coconut & jackfruit curry

400g vegan
Kcal 804/ protein 21/ fat 56/ carbs 157
Basmati rice, coconut cream, tomatoes, red bell pepper, jackfruit, yellow onion, limes, sunflower oil, garlic, coconut oil, sea salt, fresh coriander, ginger, cumin, ground coriander, garam masala, turmeric, ground cardamom, ground black pepper
S

Cabbage à la Cluj

350g vegan
Kcal 289/ protein 8/ fat 7/ carbs 45
rice, Chinese pickled cabbage, dill, tomato sauce
T / S / A / Fr / So / Su

Parmigiana di melanzane

400g vegetarian
Kcal 639/ protein 24/ fat 17/ carbs 89
Eggplant, sunflower oil, mozzarella, canned peeled tomatoes, grand regal cheese, white flour, water, celery, eggs, carrot, onion, sugar, sunflower oil, salt, fresh rosemary, garlic, fresh thyme, pepper
G / L / O / T

Veggie meatballs with mashed potatoes and tomato sauce

400g vegetarian
Kcal 641/ protein 15/ fat 19/ carbs 49
Potatoes, canned peeled tomatoes, water, milk, eggs, chickpeas (canned), yeast flakes, panko breadcrumbs, butter, soy milk, celery, carrot, oatmeal, onion, chickpea flour, dehydrated shittake mushrooms, sugar, spring onions, garlic powder, soy sauce, green parsley, sunflower oil, sea salt, ground black pepper, garlic, fresh thyme, fresh rosemary, pepper, sea salt
G / L / Su/ O / So / T

Vegan chili with avocado and cashew cream

500g vegan
Kcal 641/ protein 15/ fat 19/ carbs 49
rice, red beans, chilli, avocado, cashew cream, celery, bell pepper, onion, carrots
T / Fr

Mushroom stew with polenta

400g vegetarian
Kcal 608/ protein 8/ fat 34/ carbs 67
champignon mushrooms, cooking cream, garlic, corn flour
L / C / S / Su

Mushrooms and spinach lasagna

450g vegetarian
Kcal 438/ protein 18/ fat 15/ carbs 59
Canned peeled tomatoes, Mozzarella, lasagna sheets, Frozen spinach, Yellow onion, Champignon mushrooms, Sour cream, Milk, Grand regale cheese, Water, Carrot, Flour, Onion, Celery, Sunflower oil, Soy sauce, Flower oil, Flour , Sugar, Butter, Dehydrated shitake mushrooms, Basil, Salt, Garlic, Oregano, Fresh thyme, Fresh rosemary, Pepper, Bay leaves, Pepper
G / L / T / O / So / C / Su / T

Moussaka with seasonal vegetables

400g vegan
Kcal 561/ protein 8/ fat 42/ carbs 26
potatoes, eggplant, lentils, vegan bechamel, vegan ragu, tomato sauce
G / C / T

BURGERS

Signature Burger

350g vegan
Kcal 456/ protein 13 / fat 21/ carbs 51
burger bun, cauliflower patty with walnut and chickpeas, tomatoes, avocado, salad mix, cherry tomatoes, Chinese cabbage, walnut core, olive oil, oatmeal, water, sweet chilli sauce, chickpea flour, soy milk, vinegar, sugar, canned peeled tomatoes , sunflower oil, sriracha sauce, red bell pepper, green onion, mustard, sugar, smoked paprika, lemon juice, soy sauce, white wine vinegar, fresh mint, salt, pepper/corns, cumin / coriander seeds
G / S / So / A / Fr / M / Su

Vegan burger

350g vegan
Kcal 626/ protein 18/ fat 16/ carbs 80
burger bun, mushrooms and chickpea patty, mixed salad, tomato aioli, jalapeño, tomatoes
So / Su / G / M / S

Double Cheesy Burger

350g vegetarian
Kcal 742/ protein 32/ fat 45/ carbs 44
burger bun, halloumi with egg and cheddar patty, salad mix, cucumbers, cherry tomatoes, eggs, grilled cheese, sunflower oil, cheddar cheese, olive oil, water, soy milk, mustard, vinegar, green onion, vinegar, panko breadcrumbs, grand regal cheese , sugar, green parsley, mustard, garlic, lemon, sea salt, fresh mint, black pepper
G / L / S / Su / T / So / O / M

PASTA

Fusilli with pumpkin and sage

400g vegetarian
Kcal 822/ protein 28/ fat 30/ carbs 114
fusilli, pumpkin pie, cooking cream, parmesan, sage
L / G

Gnocchi quattro formaggi with walnuts and pears

350g vegetarian
Kcal 649/ protein 21/ fat 31/ carbs 75
gnocchi, cheese sauce, walnuts, pears, cooking cream, parmesan
L / O / G / Fr

Ravioli with sun-dried tomatoes, quattro formaggi and genovese pesto

400g vegetarian
Kcal 950/ protein 23/ fat 31/ carbs 110
ravioli stuffed with dried tomatoes and quattro formaggi, parmesan, cooking cream, genovese pesto

Whole wheat pasta with tofu, artichoke and cashew cream

400g vegan
Kcal 645/ protein 20/ fat 12/ carbs 70
Whole penne, sunflower oil, raw cashews, artichoke pieces, water, dried tomatoes, tofu, scallion flakes, lemon, garlic, sea salt, black pepper
G / A / Fr / So / Su

Linguine veggie bolognese

400g vegan
Kcal 568/ protein 20/ fat 6/ carbs 108
Linguini, yellow onion, water, canned peeled tomatoes, celery, carrot, onion, celery, soy sauce, flower oil, sugar, sunflower oil, garlic, salt, dehydrated champignon mushrooms, garlic, oregano, pepper , fresh thyme, fresh rosemary, pepper, bay leaves
G / T / So / Su / C

Pasta with mushroom sauce

400g vegetarian
Kcal 767/ protein 23/ fat 37/ carbs 79
cooking cream, pappardelle, champignon mushrooms, yellow onion, sunflower oil, grand regale cheese, green parsley, sea salt, white wine, sunflower oil, garlic, ground, garlic, sea salt, black pepper
G / O / L

Campanelle with broccoli and pesto

400g vegetarian
Kcal 773/ protein 22/ fat 27/ carbs 102
Broccoli, campanelle, water, grand regal cheese, cashew, sunflower oil, lemon, sea salt, garlic, yeast flakes, sea salt, pepper
G / O / A / Fr / L

DESSERT

Tart with seasonal fruits and ice cream

130g vegetarian
Kcal 302/ protein 5/ fat 11/ carbs 46
Tart crust, seasonal fruit, butter, vanilla ice cream
O / L / G / A / Fr

Raw cake with forest fruits

135g raw-vegan
Kcal 488/ protein 12/ fat 30/ carbs 44
mixed berries (frozen), dates, almonds, water, cashew, cranberry syrup, coconut oil, coconut butter, coconut flakes, agave syrup, cocoa, lemon, vanilla paste, sea salt
Fr / A

Carrot cake

150g vegan
Kcal 310/ protein 4/ fat 22/ carbs 34
pineapple, raspberries, blueberries, carrots, cashews, sugar, flour, carrots, agave syrup, water, walnut kernels, hazelnuts, cocoa butter, lime, sugar, coconut oil, cold pressed sunflower oil, lemon, bicarbonate, baking powder, cinnamon, nutmeg, sea salt, vanilla paste
Fr / A / G

Salted Caramel Brownies with custard vanilla

150g vegetarian
Kcal 516/ protein 6/ fat 25/ carbs 64
chocolate, sugar, blueberries, raspberries, cream for cooking, white flour, cranberries, butter, eggs, hazelnuts, walnuts, hazelnuts, walnuts, powdered sugar, water, salt
Fr / A / G / O / L

Signature Cake

160g vegetarian
Kcal 433/ protein 7/ fat 24/ carbs 44
cooking cream, mascarpone, philadelphia, milk, blueberries, raspberries, white flour, eggs, mango puree (frozen), milk, powdered sugar, butter, red currants, vanilla paste, baking powder, corn starch, salt of the sea
G / O / L

Tiramisu

150g vegetarian
Kcal 271/ protein 3/ fat 15/ carbs 38
ladyfinger biscuits, mascarpone, coffee, crumble, egg, berries
G / O / L / Fr / A

KIDS MENU

Spaghetti with marinara sauce

250g vegetarian
Kcal 285/ protein 9/ fat 10/ carbs 39
Linguini, canned tomato sauce, celery, carrot, onion, sunflower oil, garlic, sugar, salt, pepper, water, fresh thyme, fresh rosemary, grand regal cheese
G / L

Mashed potatoes with broccoli, carrots and halloumi cheese

250g vegetarian
Kcal 306/ protein 15/ fat 17/ carbs 24
Broccoli, carrots, potatoes, milk, butter, salt, halloumi cheese
L

Marinara meatball with mashed potatoes

250g vegetarian
Kcal 339/ protein 8/ fat 12/ carbs 57
potatoes, canned peeled tomatoes, water, milk, eggs, chickpeas (canned), yeast flakes, panko breadcrumbs, butter, soy milk, celery, carrot, oatmeal, onion, chickpea flour, dehydrated shittake mushrooms, sugar, spring onions, garlic powder, soy sauce, green parsley, sunflower oil, sea salt, ground black pepper, garlic, fresh thyme, fresh rosemary, pepper, sea salt
Su / G / L / O / So / T

SIDES

Basmati rice

150g vegan
Kcal 192/ protein 5/ fat l/ carbs 40/ fibre 1
Rice

Fries

150g vegan
Kcal 230/ protein 3/ fat 8/ carbs 36/ fibre 3
Potatoes

Mashed potatoes

150g vegetarian
Kcal 170/ protein 3/ fat 6/ carbs 25/ fibre 2

Wedges

150g vegetarian
Kcal 310/ protein 4/ fat 14/ carbs 36
Potatoes

Swewt potatoes

150g vegetarian
Kcal 304/ protein 6/ fat 16/ carbs 32
Potatoes

Mixed salad with vinaigrette

100g raw-vegan
Kcal 51/ protein 1/ fat 3/ carbs 7/ fibre 1
S

Garlic sos

Kcal 260/ protein 1/ fat 30/ carbs 2/ fibre 1
L

Cashew cream sauce

Kcal 225/ protein 8/ fat 18/ carbs 13/ fibre 1
Fr

Vegan mayonnaise sauce

Kcal 369/ protein 1/ fat 42/ carbs l/ fibre 1

Vinaigrette

Kcal 170/ protein 1/ fat 19/ carbs 3/ fibre 1
S

Signature sos-vegan

Kcal 205/ protein 1/ fat 18/ carbs 11/ fibre 1
S

Caesar sos-vegetarian

Kcal 205/ protein 1/ fat 2/ carbs 1/ fibre 1
L

Sourdough Bread

Kcal 200/ protein 7/ fat 1/ carbs 42
G

Croutons

Kcal 177/ protein 4/ fat 7/ carbs 25
G