## Dinner

# Mkanntoon

If you have any allergies, ask for the allergens card.

17:00 - 21:30	
Chef's Choice menu Mix of different shared dining dishes	39.5 pp
Soup and salads 11:00 - 21:30	
Pumpkin yellow curry soup with roasted pumpkin and naan	<b>Ø</b> 9
BK Caesar salad (vegan option possible Ø) with parmesan cheese, poached egg, eggplant and croutons	14.5
Burrata salad with zucchini, galia melon, lamb's lettuce and jalapeño	14.5
Kids 17:00 - 21:30	
<b>Ravioli</b> with parmesan cheese	9
Vegetarian nuggets with fries, apple sauce and salad	<b>Ø</b> 9
Kids ice cream strawberry-, vanilla ice cream with whipped crea	<b>5</b> am
Only available for children up to 14 years old	

Shared dining 17:00 - 21:30		
Watermelon tataki with radish, ponzu, nori and sesame	Ø	11.5
Potato cheese waffle with matured cheese of Remeker, cress, onion, avocado and crème fraîche		11.5
<b>Gazpacho</b> with Greek cheese and bread crostini	Ø	10.5
Bimi (vegan option possible Ø) with poached egg, misodaise and fregola		12
Roasted potato		9.5

Potato cheese waffle with matured cheese of Remeker, cress, onion, avocado and crème fraîche	11.5
<b>Gazpacho</b> with Greek cheese and bread crostini	10.5
Bimi (vegan option possible Ø) with poached egg, misodaise and fregola	12
Roasted potato with atom, zhug of sea lavender and beurre noisette	9.5
Eggplant Ø marinated in Szechuan sauce, white rice and smached cucumber	13
Okonomiyaki a Japanese pancake with white cabbage, kimchi, spring onion and Japanese BBQ-sauce	12.5
Karaage cauliflower with Chojang dressing, spring onion and sesame seeds	11.5
Open lasagna Ø	14.5

with seasonal mushrooms, bechamel and zhug

of green pea, fennel, gremolata and mint

i	bides		
:	12:00 - 21:30		
	Sourdough bread with herb butter		5
	Fries with mayonnaise		6
:	Mixed salad	Ø	6
	Roasted vegetables with miso butter	Ø	6
	Desserts 17:00 - 21:30		
:	Fudgy chocolate brownie with peanut, caramel sauce and choco mousse		7
	Vegan pavlova with custard cream, caramel ice cream and red fruit	Ø	7
	Marinated pineapple with coconut icecream and gel made from pineapple	Ø	7
	Scroppino with prosecco, vodka and lemon sorbet		9

Sidos

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Vegan 💋

# Breakfast and lunch

### Breakfast 7:00 - 14:00

Croissant with butter and jam Greek yogurt (or coconut yogurt 🖉 + 1,5) 8.5 with granola, goji berries, rhubarb and agave nectar American pancakes 10 with strawberries, curd and honey Grilled egg sandwich 11.5 with cheese and cherry tomato Avocado toast (vegan option possible Ø) 12.5 with cherry tomato, bimi, parmesan cheese, poached egg and chili oil

Turkish eggs poached egg with Greek yogurt, toasted bread, herb salad and chili oil

# **Pastries**

7:00 - 21:30

Carrot cake Apple pie Ø 5 Banana bread with coconut cream and walnuts

+0.5 Whipped cream

### Sandwiches

11:00 - 16:00

Sandwich matured cheese with mustard seeds, seaweed butter and cress Ø 11.5 Sandwich artichoke-avocado spread with tzatziki and pomegranate Ø 10 Toasted tomato sandwich with horseradish, cream cheese and antiboise Sandwich labneh 10.5 with zhug and caramelized grapes **Ø** 13.5 Club sandwich with pulled king bolete, avocado, smoked tomato,

romaine salad and chips **Ø** 12.5 Sandwich with 2 vegan croquettes with mustard 12.5 Croque madame

with onion chutney, cheese, egg, cress and salad Ø 12.5 Brioche eggplant marinated in Szechuan sauce with smashed cucumber

# Soup and salads

11:00 - 21:30

11.5

Pumpkin yellow curry soup with roasted pumpkin and naan

BK Caesar salad (vegan option possible 💋 ) with parmesan cheese, poached egg, eggplant and croutons

Burrata salad with zucchini, galia melon, lamb's lettuce and jalapeño

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### Sides

13.5

12:00 - 21:30

Sourdough bread with herb butter Fries with mayonnaise Mixed salad Ø 6 Roasted vegetables Ø 6 with miso butter

### Kids

11:00 - 16:00

with ketchup

14.5

14.5

American pancakes 5 with powdered sugar and syrup Grilled cheese sandwich 4.5

Only available for children up to 14 years old

