



ETEN
&
DRINKEN

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SOURDOUGH FROM BROOD.REVOLUTIE

At KoffieDok in the Havenkwartier in Deventer, they bake bread the way it should be baked. The base consists of three ingredients: flour, water, and a little salt. Sourdough starters provide "the magic." It is the most traditional method of making bread.

SANDWICHES

Sourdough from Brood.Revolutie KoffieDok

Vegetarian

MRIJ CHEESE

Young-matured farm cheese from MRIJ cows, date syrup, pecans
and mesclun salad

10.75

Vegetarian - Vegan option available

MUSH - EGG

Fried mushrooms, spring onions, sour cream, herb oil
and a fried egg

13.75

PASTRAMI

Organic, cooked medium rare with homemade piccalilli
and pickled red onion

13.50

Vegan

OYSTER MUSHROOM CROQUETTES

Croquettes from the local oyster mushroom farm
with bread and Deventer mustard

13.00

CHICKEN WITH AVOCADO

Smoked chicken fillet, avocado, mesclun
and homemade sriracha mayo

13.25





MRIJ CHEESE

The Meuse-Rhine-IJssel cow is a Dutch breed. They graze at the foot of the Grebbeberg in the Gelderse Valley. The milk from this cow is tied to the livestock farming industry, meaning it cannot be mixed with milk from other farmers. This ensures consistent quality with a unique flavor. MRIJ cheese has a quality mark from the IK KOOK BEWUST foundation. This stands for sustainable cooking with honest MIMIK products from local farmers.

LUNCH SPECIALS

Vegetarian

MR . MIYAKI

Japanese umami egg with shiitake, dashi, Chinese cabbage,
spring onion, sesame and sriracha mayo

13.75

Vegetarian

QUESADILLA

Grilled beetroot wrap, kidney beans, tomato, avocado,
cheddar, jalapeño, mango salsa, sour cream and mesclun

13.25

Vegetarian option available

SALMON BAGEL

Cream cheese, smoked salmon, capers, green herbs
and cucumber

14.75

Vegetarian

KIMCHI MELT

Toasted sourdough bread, kimchi, Gruyère cheese, and
homemade sriracha mayo

13.75





BRANS

Growing oyster mushrooms on coffee grounds is what they do at the Brans oyster mushroom farm in Deventer. This way, they contribute to a more sustainable world. Every week, these oyster mushrooms are delivered personally to MIMIK. We use them in various dishes, and they make the vegan dishes extra delicious! And as the icing on the cake, we also serve Brans' Ballen, delicious vegan bitterballen and croquettes that we prepare with love for you.

SOUP & BREAD

Vegan

SEASONAL SOUP

Seasonal soup with breadstick

9.25

Vegan

BOSPADDENSTOELEN SOEP

Cream soup with mushrooms from the local oyster mushroom farm
with breadstick

9.25

Vegetarian

BREAD BOARD

Aioli, muhammara, and pesto

9.25

BITES

Vegetarian - vegan option available

LOADED NACHOS

Nacho's loaded with cheddar, guacamole, salsa, and sour cream

11.50

Vegetarian - vegan option available

PACKED FRIES

Sweet potato fries with pickles, chipotle mayonnaise, cheddar,
chili pepper and green herbs

9.50



LUNCH



SALADS

Also available as a starter, see dinner price.

Vegan

SOBA NOODLE SALAD BOWL

Sautéed mushrooms, broccolini, sesame seeds, spring onion, marinated red cabbage, and mesclun

22.50

Vegetarian option available with feta

TUNA SALAD BOWL

Sautéed tuna fillet with a sesame-pepper crust, black rice, spinach, avocado, mango, tomato, and pumpkin seeds

23.50

Vegetarian

WINTER IS COMING SALAD BOWL

Tuscan kale, roasted vegetables, orange, burrata, pistachio crunch, and hot honey

23.00



**WE LOVE
RESPONSIBLE,
LOCAL, AND
COLORFUL!**

We believe in dishes with an organic, sustainable, and local background. That's why we enjoy working with regional suppliers. We buy locally through Boerenhart, a partnership of local producers in the IJssel Valley. Top-quality products with a fair price for the farmer and a low carbon footprint. Lots of vegetables, color and flavor—that's our goal!

LUNCH DISHES

Vegan

THAT ONE BURGER

Grilled Beyond Burger with avocado, caramelized onion,
curry-ginger mayonnaise, vegetable chips, and fries

23.00

Vegan

KARMA KEBAB BOWL

Celeriac kebab, sweet and sour red cabbage, roasted vegetables,
garlic mayonnaise, sesame seeds, and beetroot wrap

19.75

Vegan

SIDES

Fries with mayo 5.50

Sweet potato fries with mayo 6.50

Green salad 6.75



STARTERS

OYSTER

Zeeland Creuse oyster with red wine and shallot vinaigrette

3.25 each

Vegetarian

WINTER IS COMING SALAD BOWL

Tuscan kale, roasted vegetables, orange, burrata, pistachio crunch, and hot honey

13.50

Vegetarian option available with feta

TUNA SALAD BOWL

Baked tuna fillet with a sesame pepper crust, black rice, spinach, avocado, mango, tomato, and pumpkin seeds

13.75



STARTERS

Vegan

GYOZA

Japanese vegetable dumplings with sweet and sour sauce, sesame sauce, scallions and sesame seeds (5 pieces)

9.75

Vegetarian

PUMPKIN

Caramelized Hokkaido pumpkin (organic), labneh, olive oil and pink peppercorn

9.75

Sustainable farmed fish fillet

SEA BASS CEVICHE

Grapefruit, leche de tigre, sweet potato, red onion, ginger and Tomasu soy sauce

14.50



DINNER



SOUP & BREAD

Vegan

SEASONAL SOUP

Seasonal soup with breadstick

9.25

Vegan

WILD MUSHROOM SOUP

Cream soup with mushrooms from the local
oyster mushroom farm with breadstick

9.25

Vegetarian

BREADD BOARD

Aioli, muhammara and pesto

9.25

Vegan

SIDES

Fries with mayo 5.50

Sweet potato fries with mayo 6.50

Green salad 6.75



MAIN DISHES

Vegan
**SOBA NOODLE
SALAD BOWL**

Sautéed mushrooms, broccolini, sesame seeds, spring onion, marinated red cabbage and mesclun

22.50

Vegetarian option available with feta
**TUNA
SALAD BOWL**

Sautéed tuna fillet with a sesame-pepper crust, black rice, spinach, avocado, mango, tomato and pumpkin seeds

23.50

Vegetarian
**WINTER IS COMING
SALAD BOWL**

Tuscan kale, roasted vegetables, orange, burrata, pistachio crunch and hot honey

23.00



MAIN DISHES

Vegan

THAT ONE BURGER

Grilled Beyond Burger with avocado, caramelized onion, curry-ginger mayonnaise, vegetable chips, and fries

23.00

SUKADE

Celery root mousseline, Tuscan kale, red cabbage, red wine gravy and herb oil

26.50

Vegan

RENDANG

Oyster mushrooms, pointed cabbage, atjar, black rice, and crispy chili oil

23.50

Vegan

KARMA KEBAB

Celery root kebab, sweet and sour red cabbage, roasted vegetables, garlic sauce, sesame seeds, and flatbread

19.75





SWEET TREATS WITH COFFEE

We offer various sweet specialties from the kitchen of Zoete Geit, located in the center of Deventer. Here young people, with limited access to the labor market, bake and make the most delicious sweet treats.

DELICIOUSLY SWEET

HOMEMADE CHOCOLATE BROWNIE

With ice cream, walnuts and maple syrup

12.50

LEMON MERINGUE TART

With pistachio ice cream

13.50

Vegan

STICKY TOFFEE PUDDING

With vegan vanilla ice cream and crispy crisp

13.00

Vegan

PANNA COTTA

With seasonal fruit

12.75



ETEN
&
DRINKEN



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TIP
MIMIK
GIFT
CARD



LUNCH

Tuesday to sunday
12:00h to 16:00h

DINNER

Tuesday to sunday
17:00h tot 21:00h

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