ETEN E DRINKEN

YOF

At KoffieDok in the Havenkwatier 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





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

Gream cheese, smoked salmon, capers, green herbs

14.75

Vegetarian

KIMCHI MELT

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





SOUP & BREAD

Vegan

SEASONAL SOUP

Seasonal soup with breadstick

9.25

Vegan

BOSPADDENSTOELENSOEP

Gream 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





SALADS

Also available as a starter, see dinner price.

SOBA NOODLE SALAD BOWL

Sautéed mushrooms, broccolinii, 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

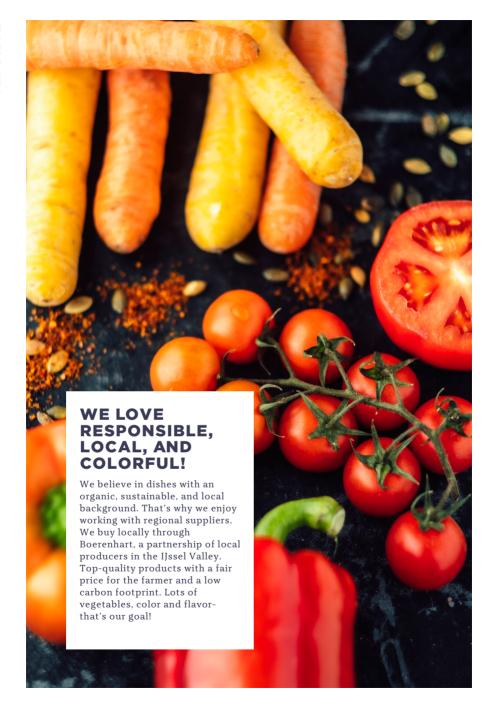
23.50

Vegetarian

WINTER IS COMING SALAD BOWL

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





LUNCH DISHES

Vegai

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



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



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

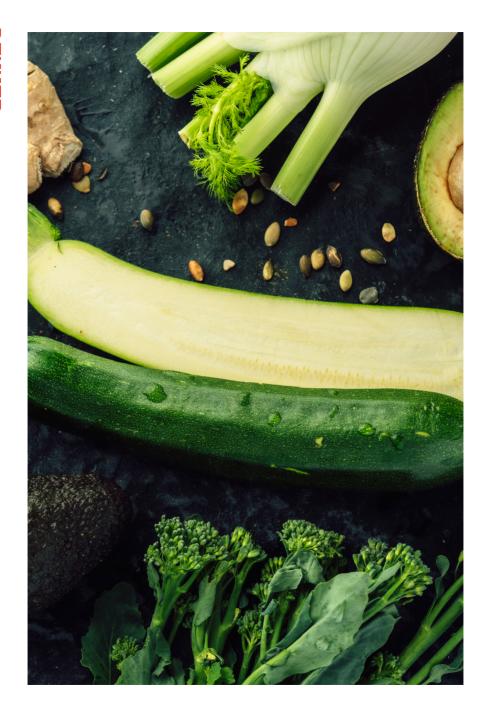
9.75

Sustainable farmed fish fillet

SEA BASS CEVICHE

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





SOUP & BREAD

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

SOBA NOODLE SALAD BOWL

Sautéed mushrooms, broccolinii, 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



MAIN DISHES

Vegar

THAT ONE BURGER

Grilled Beyond Burger with avocado, caramelized onion, curryginger 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

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





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

ETEN DRINKEN



MIMIK GIFT CARD



LUNCH

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

DINNER

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

