



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-mature farmhouse cheese originated from MRIJ cows, date syrup, pecan nuts, and mesclun salad

11.00

Vegan UMAMI FRIED EGG

Toasted sourdough bread, fried egg, avocado, sesame seeds, crispy chili oil, mesclun salad and spring onion

12.50

extra salmon + 4.50

Vegan MUHAMMARA

Roasted vegetables, herb oil, turmeric granola, and mesclun

12.50

SMOKEY RIBEYE

Tender thinly sliced cooked ribeye, mild curry-ginger mayonnaise, mesclun, and homemade piccalilli

14.00





MRIJ CHEESE

The Maas-Rijn-IJssel cow is a special Dutch breed. They graze at the foot of the Grebbeberg in the Gelderse Valley. The milk from these cows is tied to a specific dairy farm, which means it cannot be mixed with milk from other farms. This ensures consistent quality and has a unique flavor. MRIJ cheese has been awarded with a quality mark by the IK KOOK BEWUST foundation. Which stands for sustainable cooking with honest, locally sourced products.

LUNCH SPECIALS

Vegetarian

QUESADILLA

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

13.50

Vegetarian

MIMIK ÇILBIR

Ricotta yogurt, baba ganoush, tomato, garlic-pepper butter, parsley, flatbread, mint, and 7-minute egg

13.50

Vegan

OYSTER MUSHROOM CROQUETTES

Croquettes made from oyster mushrooms cultivated at the local mushroom farm with bread, and Deventer mustard

13.50

Vegetarian option available

BAGEL WITH SALMON

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

14.75





BRANS

Oyster mushrooms are cultivated on coffee grounds at the Brans oyster mushroom farm in Deventer. In 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 tasty! As the icing on the cake, we also serve Ballen van Brans, delicious vegan bitterballen and croquettes that we prepare for you with love.

SOUP & BREAD

Vegan
SOUP OF THE SEASON

Seasonal soup with bread sticks

9.25

Vegan
WILD MUSHROOM SOUP

Crème soup with wild mushrooms
cultivated at the local mushroom farm and breadstick

9.25

Vegetarian
BREAD

Aioli, muhammara and pesto

9.25

BITES

Vegetarian - vegan option available
LOADED NACHO'S

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

11.50

Vegetarian - vegan option available
PACKED FRIES

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

9.50





SALADS

Starter option available for 13.75

Vegetarian option available

TUNA SALAD BOWL

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

23.00

Vegetarian - vegan option available

GREEN GODDESS SALAD BOWL

Mesclun salad, zucchini, avocado, radish, green goddess dressing, garden pea, edamame, pistachio crumble and old cheese (Deventer Roem)

23.00

Vegan

F#CKING VEGAN PASTRAMI SALAD BOWL

Pastrami (plant-based), mesclun salad, green asparagus, homemade piccalilli, pickled cabbage, mustard caviar and tomato jam

23.00





WE LOVE ORGANIC LOCALLY, AND COLORFUL!

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

LUNCH DISHES

Vegan
THAT ONE BURGER

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

23.00
sweet potato fries + 1.00

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 mayonnaise **5.50**

Sweet potato fries with mayonnaise **6.50**

Green salad **6.75**



STARTERS

OYSTER

Creuse oyster from Zeeland with red wine, and shallot vinaigrette

3.25 p.s.

CRUDO

Sea bass, grilled corn, jalapeño, avocado, radish, tomato, and olive oil

14.50

Vegetarian option available with feta

TUNA SALAD BOWL

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

13.50

Vegetarian - vegan option available

GREEN GODDESS SALAD BOWL

Mesclun salad, zucchini, avocado, radish, green goddess dressing, garden pea, edamame, pistachio crumble and old cheese (Deventer Roem)

13.50



STARTERS

Vegan

F#CKING VEGAN PASTRAMI SALAD BOWL

Pastrami (plant-based), mesclun salad, green asparagus, homemade piccalilli, pickled cabbage, mustard caviar, and tomato jam

13.50

Vegan

GYOZA

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

9.75

Vegan

GRILLED ASPARAGUS

Romesco, almond, paprika, and herb oil

12.50





SOUP & BREAD

Vegan
SOUP OF THE SEASON

Seasonal soup with bread sticks

9.25

Vegan
WILD MUSHROOM SOUP

Crème soup with wild mushrooms
cultivated at the local mushroom farm and breadstick

9.25

Vegetarian
BREAD

Aioli, muhammara and pesto

9.25

Vegan
SIDES

Fries with mayonnaise **5.50**

Sweet potato fries with mayonnaise **6.50**

Green salad **6.75**



MAIN DISHES

Vegetarian option available with feta

TUNA SALAD BOWL

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

23.00

Vegetarian - vegan option available

GREEN GODDESS SALAD BOWL

Mesclun salad, zucchini, avocado, radish, green goddess dressing, garden pea, edamame, pistachio crumble and old cheese (Deventer Roem)

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F#CKING VEGAN PASTRAMI SALAD BOWL

Pastrami (plant-based), mesclun salad, green asparagus, homemade piccalilli, pickled cabbage, mustard caviar, and tomato jam

23.00



MAIN DISHES

Vegan

THAT ONE BURGER

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

23.00

sweet potato fries + 1.00

Organic

KOFTE

Grilled veal köfte, Iranian rice, pomegranate, salad, tomato, cucumber, cumin, and tzatziki

26.50

Vegan

DHAL

Red lentil curry, coconut, spinach, sweet potato, cumin, roasted vegetables, pickles, herb oil, and tasty crunch

23.50

Vegan

KARMA KEBAB BOWL

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

19.75





**SOMETHING SWEET
& DELICIOUS**

We offer various sweet specialties from Zoete Geit, located in the center of Deventer. At Zoete Geit, young people with employment challenges get the chance to make the most delicious sweet treats.

SOMETHING SWEET

HOMEMADE CHOCOLATE BROWNIE

With mango sorbet from Gio's, crumble, and strained yogurt.

12.00

Vegan

SUPER DUDE SOFT SERVE

With vegan creamy soft serve ice cream, strawberry, candied pistachio, tuile and crumble

9.00

JO'S LEMON MERINGUE TART

With pistachio ice cream from Gio's, strained yogurt and crumble

13.50

CLAFOUTIS

Classic French dessert, warm cherry tart, Gio's cherry ice cream, and strained yogurt

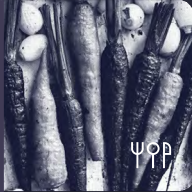
12.75



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DRINKEN



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TIP

MIMIK
GIFT
CARD



LUNCH

Monday to Sunday
12:00h to 16:00h

DINER

Monday to Sunday
17:00h to 21:00h

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