

LE:EN LUNCH - ENGLISH

PIE

ROSE WHITE CHOC with white chocolate and sereh with rose and rhubarb sorbet, oat crumble and seasonal fruits | 6,5

CHOCO PIE with SPICY BUTTERMILK ICE CREAM, black berries, cardamom, star anise and orange, with a compote of pineapple pandan | 6,5

LAPIS PASSION PIE with passionfruit curd, blueberries, palm seed and marinated cucumber | 6

ASIAN DELIGHT various homemade asian sweets (4 pieces) | 4

LUNCH BENTO BOX lunchbox filled with various dishes: seafood, meat or vegetarian | 14 pp | 25 for 2p

SOUP

MANGO AND CARROT with coconut cream, ginger, beet gel, black cumin and beet sprouts | 7 (vegan)

SHRIMP BISQUE a spicy broth with cockles, zucchini noodles, sweet potato, violets and thai basil | 8

BREADS

JAPANESE BREAD with or without salmon, wasabi hummus, pickled rettich, radish, cucumber, mizuna, furikake, crispy broad beans and turmeric | 10,5 | 8

BANH MI vietnamese sandwich with pork cheeks or oyster mushrooms, sweet and sour carrots, radish, onion, little gem, mint and coriander | 8

CHAPATI VEGAN thin flat bread with oyster mushrooms, sweet and sour carrots, radish, onion, little gem, mint and coriander | 7,5

YOSTI asian grilled cheese sandwich with tomato, red onion and chaat | 5

SALADS

RICE SALAD with red, long grain & wild rice, spinach, lavender, kaffir lime, sereh, lemon balm, cilantro, thai basil, fen|nel, mint and a cashew dressing | 7,5 (vegan)

NOODLE SALAD with pumpkin, carrot, cauliflower, Chinese cabbage, spring onions, fried tofu, mint, cilantro and togarashi mayo | 7 (vegan)

SAYUR SALAD with green vegetables like kailan, bimi, yardlong beans, crispy garlic, shimeji, sesame seeds, orange dressing and oyster sauce | 7,5 (vegan)

SUSHI

GRASSHOPPER GREEN GODDESS with crispy broad beans, soybeans, crazy peas, cilantro, avocado, parsley and lime | 8

RED SUSHI made of beets, fried glass noodles, ginger, lychee, thai basil and red grapes | 8 (vegan)

CURRY with RICE or CHAPATI |+2

TIKKA CHICKEN CURRY with green asparagus, sugar snaps, jalapeños, red onion, tomato, yoghurt, garam masala, cumin, ginger and lime | 9,5

BEEF RENDANG with okra, white asparagus, chicory and crazy peas | 9

BINA KARI CURRY made of various beans with pomegranate raita, crazy peas and papadum | 8 (vegan)

VEGETABLE CURRY with cima di rapa, sugarsnaps, endive, cucumber, kohlrabi in coconut milk with ginger, laos, sereh en lime leaf | 8,5 (vegan)

NOODLES

BLACK SEPIA NOODLES with mussels, roasted oyster mushroom, african marigolds, cilantro and fried bean curd | 9