

FELIX Café .

Dinner

Oyster, Zeeuwse platte (3 pieces)	15,00
Brioche with Jamón ibérico and basil mayonnaise	7,50

Appetizers

Jerusalem artichoke with shallots, chives and lime (vgn)	12,50
Yukhoe, Korean tartare with kimchi pickled egg yolk	17,00
Bruschetta with pickled vegetables and piccalilli mayonnaise (v)	13,00
Tortilla with peas, green asparagus and Parmesan (v)	13,00
Wontons filled with lobster in lobster bisque	16,00

Main Courses

Vada pav, Indian potato burger with coriander-mint chutney and berbere fries (vgn)	23,00
Risotto with broad beans, wild spinach and kale (v)	21,00
Confit lamb neck with carrot, freekeh and za'atar	26,50
Skrei with almond butter, bimi and rösti	26,50
Roasted celeriac with soy, mirin and sake (vgn)	23,00
Extra Berbere fries	5,00
Extra Mixed baby greens	5,00

Dessert

Muhalebbi with pistachio and rose petals (vgn)	8,50
Hangop with blood orange and piment d'Espelette	8,50
Millefeuille with chocolate cream, sorbet and pecans (vgn)	9,50
Cheeses, pane carasau and chutney	14,00

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Bites

Roasted nuts	4,50
Brioche with Jamón ibérico and basil mayonnaise	7,50
Bread with butter and olive oil	5,00
Oyster, Zeeuwse platte (3 pieces)	15,00
Oudekerks Blond bitterballen (3 pieces)	4,50
Roti croquette (3 pieces)	4,50
Truffle celeriac croquette (3 pieces)	4,50
Cheeses, pane carasau and chutney	14,00