

FELIX Café .

Dinner

Oyster, Zeeland creuses (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
Fried artichokes with saffron hollandaise and mustardsalad (v)	13,00
Asparagus with ramsons, Opperdoezer, and egg (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
Secreto Iberico with Romesco and Cévennes onion	26,50
Skrei with almond butter, bimi and rösti	26,50
Ravioli with vegan ricotta, pickled lemons and sage (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 strawberries	8,50
Millefeuille with chocolate cream, sorbet and pecans (vgn)	9,50
Cheeses, kletzenbrood and chutney	14,00

FELIX Café .

Bites

Roasted nuts	4,50
Brioche with Jamón ibérico and basil mayonnaise	7,50
Bread with butter and olive oil	5,00
Oyster, Zeeland creuses (3 pieces)	15,00
Oudekerks Blond bitterballen (3 pieces)	4,50
Roti croquette (vgn) (3 pieces)	4,50
Truffle celeriac croquette (vgn) (3 pieces)	4,50
Cheeses, kletzenbrood and chutney	14,0
Plateau Felix (vegetarian option is also available)	27,50