

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
Watermelon gazpacho with straciatella and melba toast (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
Bavette with chimichurri, bimi and pommes fondantes	27,50
Secreto Iberico with Romesco and Cévennes onion	26,50
Sockeye salmon with Nakano sauce and samphire	26,50
Ravioli with lemon, ricotta and sage (vgn)	23,00

Berbere fries	5,00
Tomato salad with basil oil	5,00

Dessert

Muhalebba with pistachio and rose petals (vgn)	8,50
Cheesecake with strawberries and strawberry sorbet	10,50
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
Cheesecake with strawberries	8,50