

FELIX Café .

Dinner

Oyster, 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
Slow-cooked flank with shiro shoyu, radish and buckwheat	17,00
Roasted cauliflower with hummus, tahini, pomegranate (vgn)	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 chanterelles, green peas, and spinach (v)	21,00
Filled quail with pistachio and Jamón with port sauce	26,50
Secreto Iberico with Romesco and Cévennes onion	26,50
Red mullet with roasted fennel and Antiboise sauce	26,50
Ravioli with lemon, ricotta and sage (vgn)	23,00

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

Dessert

Muhalebby 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, 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
Panisse with harissa mayonnaise (vgn) (7 pieces)	8,00
Blooming onion with vadouvan mayonnaise (vgn)	11,00
Cheeses, kletzenbrood and chutney	14,00
Plateau Felix (vegetarian option is also available)	27,50
Cheesecake with strawberries	8,50