

FELIX Café .

Dinner

Oyster, creuses (3 pieces)	15,00
Brioche with Jamón ibérico and basil mayonnaise	8,00
Blooming onion with vadouvan mayonnaise (vgn)	11,00

Appetizers

Jerusalem artichoke with shallots, chives and lime (vgn)	13,00
Slow-cooked flank with shiro shoyu, radish and buckwheat	17,50
Roasted cauliflower with hummus, tahini, pomegranate (vgn)	13,50
Grilled figs with burrata and balsamic vinegar (v)	15,00
Wontons filled with lobster in lobster bisque	16,50

Main Courses

Vada pav, Indian potato burger with coriander-mint chutney and berbere fries (vgn)	23,50
Risotto with confit chanterelles, beans and spinach (v)	24,00
Filled quail with pistachio and Jamón with port sauce	27,00
Secreto Iberico with Romesco and Cévennes onion	27,00
Red mullet with roasted fennel and Antiboise sauce	27,00
Ravioli with lemon, ricotta and sage (vgn)	23,50

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

Dessert

Muhalebby with pistachio and rose petals (vgn)	9,00
Cheesecake with sea buckthorn sorbet	10,50
Amanatsu meringue pie with yuzu sorbet	11,50
Cheeses, kletzenbrood and chutney	14,00

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Bites

Roasted nuts	4,50
Brioche with Jamón ibérico and basil mayonnaise	8,00
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 for 2 persons (vegetarian option is also available)	27,50
Cheesecake with sea buckthorn	8,50