



## SUNDAE & SHAKE

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- BANANA CARAMEL** 10,5  
Soft serce ice cream, banaan, karamelsaus, slagroom
- CHOCOLATE BROWNIE**  10,5  
Soft serve ice cream, banana, caramel sauce, whipped cream
- KIDS ICE CREAM**  8  
Soft serve ice cream, brownie, discodip, whipped cream

## PATISSERIE

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- LOVE FOR LEMONS**    14  
Mousse, macaron, merengue, crumble, curd, jelly  
In collaboration with Viola's Patisserie
- CHOCOLATE QUARTET**   14  
Brownie, fudge, cookie, mousse
- FORBIDDEN FRUIT**   12  
Baked apple, apple pie, rum raisins
- DESSERT BUFFET**    12  
Min. 2 people. Price is p.p.

**Wifi #KEIVEGAN**  
BISTRO CALYPSO GAST
















**BISTRO**

**CALYPSO**

**REAL GOOD PLANT BASED FOOD.**

**MENU**

## LUNCH

- SOUP**    16  
Almond, roasted garlic, sourdough bread, garlic butter, Spanish olive oil (Picual variety), green salad
- 12-HOUR**   24  
Almond, roasted garlic, egg, avocado, forest mushroom croquettes, sourdough bread
- SALMON BAGEL**     18  
Salmon, green asparagus cream, lime, green salad
- STEAK SALAD**    19  
Redefine Meat Bavette, konjak noodles, cashew, ginger, gochujang, cucumber, tomato
- FALAFEL BOWL**    16  
Falafel, hummus, pomegranate, Lebanese flatbread, green salad

## STARTERS

- SOUP**  9  
Almond, roasted garlic
- BREAD BUFFET**   9  
Sourdough bread, garlic butter, organic Spanish olive oil (Picual variety), salt
- FALAFEL**   12  
Falafel, hummus, Lebanese flatbread, pomegranate
- STICKY MUSHROOMS**   14  
Eryngii, shiitake, oyster mushroom, miso, sesame, pak choi
- CROQUETTES**   14  
Forest mushrooms, oyster mushroom, truffle mayonnaise

**ALL OF OUR DISHES ARE 100% PLANT-BASED**

### ALLERGENS LIST

Ask the team for other allergies & diets

-  Sesame     Nuts     Soy
-  Gluten     Glutenfree option

*Disclaimer: We do our best to prevent cross-contamination, but unfortunately cannot guarantee this 100%.*

## CHEF'S TABLE

Enjoy the best Calypso has to offer.  
From 6 persons and up, we exclusively offer our Chef's Table.  
Allergies? Please let us know.

- CHEF'S TABLE** 3, 4 of 5 courses 34 / 42 / 49  
Min. 2 people. Price is p.p.
- CHEF'S TABLE GLUTENFREE** 36 / 44 / 51  
Min. 2 people. Price is p.p.
- PAIRING: WINE – BEER – BOB** 16,5 / 22 / 27,5

## DINER

- MONTHLY SPECIAL** 29  
Ask our team
- JAPCHAE TOFU**   26  
Sweet potato noodles, shiitake, spinach, marinated tofu, egg
- REDEFINE MEAT ROAST**   32  
Redefine Meat Bavette, chimichurri, cream of peas, kale, fries
- TABOULEH**   26  
Bulgur salad, falafel, roasted chickpeas, hummus, olives, cavolo nero
- BOURGUIGNON**   28  
Stew, red wine, cavolo nero, fries
- FOR THE LITTLE ONES** 16  
Choice of falafel  of bitterballs  fries, mayonnaise, salad

## BISTRO

# CALYPSO

**REAL GOOD PLANT BASED FOOD.**

Visit our website at [www.bistrocalypso.nl](http://www.bistrocalypso.nl)  
and follow us on Instagram and Facebook @barbistrocalypso