

DINNER

SPECIALS

FRESH SEASONAL SOUP 	7
Pumpkin soup with lemon leaves and fresh coriander.	
+ Bread with herb butter*   	4
MAIN: NOVEMBER SPECIAL 	18
Redefine Meat Bratwurst sandwich, rosti rounds, red cabbage and of course apple sauce.	
DESSERT: SEASONAL SPECIAL 	9,5
Carrot cake with mandarin jelly and vanilla cream. In collaboration with Viola's Patisserie.	
DRINK: SEASONAL COCKTAIL A-NICE	8,5
Pear juice, sambuca, pumpkin spice.	
ZERO WASTE MONDAY	15 - 20 - 25
1, 2 or 3 courses. Every Monday 17 - 20h. Because we hate to waste good food.	

STARTERS & SIDE DISHES

FRESH SEASONAL SOUP 	7
Pumpkin soup with lemon leaves and fresh coriander.	
+ Bread with herb butter*   	4
BREAD WITH DIPS   	8
Warm bread with herb butter*, tapenade and hummus.	
MARINATED OLIVES 	6
QUINOA SALADE  	9
Quinoa, cranberry, red lentils, grilled pumpkin, baked apple, spicy chickpeas, fresh dressing.	
FRESH FALAFEL WITH HUMMUS  	8
6 pieces, best falafel ever!	
STICKY MUSHROOMS   	8
Juicy mushrooms in a miso-sesame marinade.	
BITTERBALLEN Choice: 	6 pieces: 8
• Meat-free bitterballen	12 pieces: 14
• Spanaki bitterballen (cheese*-spinach)	
FRIES 	6
With Mayonaise*	

DINER

TAPAS BOARD 1, 2 or 3 courses	26 - 32 - 38
For 2+ persons, price per person. A selection of our specialties, served on large boards. Please ask our team for allergens. From 6 persons , we only offer our Tapas Concept. Sharing is caring!	
MAIN: NOVEMBER SPECIAL 	18
Redefine Meat Bratwurst sandwich, rosti rounds, red cabbage and of course apple sauce.	
MISO NOODLE BOWL   	19
This rich soup warms the belly and heart. With egg*, pak choi, shiitake, wakame, edamame, and konjac noodles.	
REDEFINE MEAT STEAK 	28
The Redefine Steak*, served with gravy, fries and seasonal vegetables.	
REDEFINE MEAT BURGER 	21
Super juicy Redefine Burger* with caramelized onion, tomato and cheese*. Served with fries and seasonal vegetables.	
FALAFEL SALAD 	19
Full bowl with tabouleh salad, olives, Lebanese flat bread, fresh hummus and of course our amazing falafel.	
KAPSALON 	19
Our version of the Dutch classic. Loaded fries with finger licking kebab* and royal toppings.	
STEW 'N' FRIES 	19
Our version of this Flemish classic. With sweet and sour stew and topping various pickles.	

WIFI #keivegan
Bistro Calypso Gast



LUNCH

LUNCH until 16h







LUNCH SOUP   	11
Seasonal soup with bread and herb butter*	
"12 O'CLOCK" MEAL 	18
Soup, brown bun, croquette*, no-egg salad.	
QUINOA SALADE  	16
Quinoa, cranberry, red lentils, grilled pumpkin, baked apple, spicy chickpeas, fresh dressing.	
BAGEL SMOKED SALMON   	15
Bagel with smoked salmon* and cream cheese*.	
BAGEL CAMEMBERT   	14
Bagel with camember*, agave syrup, pine nuts and dried figs.	
REDEFINE MEAT BURGER 	15
Super juicy Redefine burger*, with caramelized onion, tomato and cheese*.	
FALAFEL WRAP  	13
Flavour-packed warm wrap, with our amazing falafel.	
KEBAB WRAP 	14
Flavour-packed warm wrap, with delicious kebab*.	






DESSERT

SOFT SERVE / SHAKES

SUNDAE 	8
With whipped cream*, homemade sauce and and luxury toppings. Flavours:	
• Speculoos 	
• Chocolate 	
SOFT SERVE ICE CREAM CONE 	3
SHAKE 	8
Creamy shake with whipped cream*, homemade sauce and and luxury toppings.	
• Vanilla 	
• Speculoos 	
• Chocolate 	
AFFOGATO 	7
Soft serve ice cream with a double espresso.	

SWEET PASTRY

DESSERT: SEASONAL SPECIAL 	9,5
Carrot cake with mandarin jelly and vanilla cream. In collaboration with Viola's Patisserie.	
WE LOVE CHOCOLATE   	11,5
Quartet of chocolate with brownie, fudge, cookie and mousse.	
WARM APPLE PIE 	6
+ Whipped cream*	
DESSERT BOARD FOR TWO 	18
Indulge together.	

-  = gluten-free
-  = gluten-free available, extra costs 1€ pp
-  = contains nuts
-  = contains soy
-  = contains sesame seeds

Ask our team for other allergens.

* All of our dishes are 100% vegan

DRINKS

TEA	HOME MADE
GLASS TEA 3,5 POT OF TEA about 1 litre, nice to share! 8 <ul style="list-style-type: none"> • Fresh mint with fresh ginger • Fresh orange with marigold • Fresh ginger, with cardamom and cinnamon • Rooibos with cinnamon • Camomile with lavender • Green tea with jasmine • Black tea 	SHAKE 8 Creamy shake with whipped cream*, homemade sauce and and luxury toppings. Flavours: <ul style="list-style-type: none"> • Vanilla • Speculoos • Chocolate ICED TEA from green tea with jasmine 4 GINGER LEMONADE 4 ROSE LEMONADE 4 KOMBUCHA 4 <ul style="list-style-type: none"> • Ginger/orange • Raspberry
GOLDEN LATTE with turmeric and chai spices 4 CHAI LATTE 4 DIRTY CHAI LATTE with a shot of espresso 6	HOME MADE LIMONCELLO (BIO) 5 MEXIKANER! Our signature drink 3 4 for 10
COFFEE	COCKTAILS
<p><i>Our coffee comes from Caffeine Dealers from Eindhoven. Caffeine Dealers supports people who are distanced from the labor market</i> www.caffeinedealers.nl</p> ESPRESSO 2,5 DOUBLE ESPRESSO 3 COFFEE (AMERICAN) 3 CAPPUCCINO 3,5 LATTE MACCHIATO 4 FLAT WHITE 4 IRISH COFFEE 9 ICE COFFEE Made with soft serve ice cream 7 AFFOGATO 7 Fresh soft serve ice cream with double espresso CAFFEINE FREE +0,5 HOT CHOCOLATE Home made 4 + Whipped cream* 1 CHOICE OF: ALPRO COCONUT, ALPRO SOYA, OATLY BARISTA	DRINK: SEASONAL COCKTAIL A-NICE 8,5 Pear juice, sambuca, pumpkin spice. MIMOSA 8 Cava with orange juice. Small carafe (0.5L) with 2 or 3 glasses 16 LIMONCELLO SPRITZ 11 Homemade Limoncello, Cava, Sparkling Water ESPRESSO MARTINI 12 Espresso, Bols Wodka, Tia Maria, Vanilla CLASSIC GIN & TONIC 8 Greenall's Gin & Tonic MOJITO 11 White Rum, Lime and Mint OP JE S'MULE 9,5 Disaronno & Ginger Lemonade DR. PAPA 11 Don Papa rum & Dr. Pepper 2 for 17 DARK 'N STORMY 11 Don Papa rum & Ginger Lemonade
SODA	MOCKTAILS
FRITZ 3,5 <ul style="list-style-type: none"> • Kola / Kola Light • Lemon • Rhubarb • Orange • Honeydew melon TONIC 3,5 DR. PEPPER 4 SCHULP ORGANIC JUICE 4 <ul style="list-style-type: none"> • Apple • Pear • Orange SPARKLING WATER 3,5 SPARKLING WATER CARAFE 1 litre 7 WATER CARAFE small / large 3 / 5 With mint and lime	NIMOSA 0% Prosecco with orange juice 8 Small carafe (0.5L) with 2 or 3 glasses 16 NOJITO 8 NOSCOW MULE 8 GIN GIN TONIC 8

DRINKS

TAP BEER	WINE
ALCOHOL-FREE Jever Fun (0,3%) 3,5 PALE ALE La Trappe Puur (4,5%) (BIO) 4,5 PILSNER Bavaria (5%) (LOCAL) 3,5 / 6,5 AMBER De Koninck (5,2%) 5 WHITE Witte Trappist, La Trappe (5,5%) 5 BLOND Duvel 666 (6,66%) 5 IPA Doerak, Van Moll (6,3%) (LOCAL) 5,5 BLOND La Trappe Blond (6,5%) 5 TRIPLE LeFort (8,8%) 6	WHITE HOUSE WINE , Terre Del Noce Italy, Pinot Grigio 6 / 26 WHITE Basa, Spain, Verdejo (+Viura) (BIO) 6,5 / 29 ROSÉ Calusari, Romania, Pinot Grigio 6 / 26 RED HOUSE WINE , Pé Tinto, Portugal, Douro 6 / 26 RED 3 Passo, Italië, blend of Sangiovese, Primitivo, and Negroamaro (BIO) 6,5 / 29 CAVA Covides - L'Anae Brut, Spain, Penedès 6,5 / 29 ALCOHOL-FREE Bottega 0.0 Prosecco Italy, Veneto 6,5 / 29
BOTTLED BEER	STRONG
APPLE CIDER 6,5 Ciderij het Groenewoud (5,5-6,5%) Artisan farmhouse apple cider from local apples. Dry, pure, and with a light effervescence (LOCAL) PEAR CIDER 6,5 Ciderij het Groenewoud (5,5-6,5%) Artisan "Perry" of local stewed pears. Medium dry, pure, and with a light effervescence (LOCAL) PILSNER 5,5 Bavaria Glutenfree (5%) (LOCAL) WEIZEN Ayinger 0,5L (5,1%) 6,5 RED BROWN Rodenbach Classic (5,2%) 5 NEIPA Orchestra of Angels, 100 Watt Brewery (6,3%) (LOCAL) 6,5 TRAPPIST Orval (6,2%) 6,5 DOUBLE Natte, 't IJ (6,5%) 6 HEAVY BLONDE La Chouffe (8%) 6 HEAVY BLONDE Duvel (8,5%) 6 FRUIT BEER Liefmans Fruitesse (3,8%) 5 FRUIT BEER Cherry Chouffe Rouge (8%) 6,5 ALCOHOL-FREE Bavaria White (0,0%) (LOCAL) 4 ALCOHOL-FREE Bavaria IPA (0,0%) (LOCAL) 4 ALCOHOL-FREE La Trappe Nillis (0,0%) 5	LIMONCELLO (BIO) Home made 5 MEXIKANER Home made 3 Our signature drink 4 for 10 WHISKY Writer's Tears 6 WHISKY The Balvenie Single Malt 12 yrs 8,5 LIQUEUR Disaronno 5 LIQUEUR Licor 43 5 LIQUEUR Tia Maria 5 JONGE JENEVER Ketel 1 4 VODKA Bols 4 WHITE RUM Hooghoudt 4 BROWN RUM Don Papa 6 GIN Greenall's London Dry 4 COGNAC Montifaud VSOP 7
SNACKS	
BITTERBALLEN Choice: 6 pieces: 8 <ul style="list-style-type: none"> • Meat-free bitterballen • Spanaki bitterballen (cheese*-spinach) 12 pieces: 14 MARINATED OLIVES 6 WIFI #keivegan Bistro Calypso Gast	

