






# DINNER

SPECIALS	DINER
<b>FRESH SEASONAL SOUP</b>   7 Zucchini soup with salmon* flakes	<b>TAPAS BOARD</b> 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. <b>From 6 persons</b> , we only offer our Tapas Concept. Sharing is caring!
+ Bread with herb "butter"    4	<b>SEPTEMBER SPECIAL</b>  18 Korean power bowl. Warm rice bowl with grilled king oyster mushroom, stewed tofu, bamboo shoots and kimchi from "Kimchi Meid" from Eindhoven.
<b>MAIN: SEPTEMBER SPECIAL</b>  18 Korean power bowl. Warm rice bowl with grilled king oyster mushroom, stewed tofu, bamboo shoots and kimchi from "Kimchi Meid" from Eindhoven.	Thursday Deal: €2 off
Thursday Deal: €2 off	<b>POKE BOWL</b>     19 Fresh bowl with sushi rice, smoked salmon*, pistacio, mango, edamame, nori and a soy-ginger-sesame dressing.
<b>DESSERT: SEASONAL SPECIAL</b>  9 Lemon blueberry pie, berry jelly, and dried lemon.	<b>REDEFINE MEAT STEAK</b>  28 The Redefine Steak*, served with gravy, fries and a side salad.
<b>DRINK: SEASONAL COCKTAIL</b> 8 Tequila Sunrise	<b>REDEFINE MEAT BURGER</b>  21 Super juicy Redefine Burger* with tomatoe and cheese*. Served with fries and a side salad.
<b>ZERO WASTE MONDAY</b> 15 - 20 - 25 1, 2 or 3 courses. Every Monday 17 - 20h. Because we hate to waste good food.	<b>FALAFEL SALAD</b>  19 Full bowl with tabouleh salad, olives, Lebanese flat bread, fresh hummus and of course our amazing falafel.
<b>STARTERS &amp; SIDE DISHES</b>	<b>KAPSALON</b>  19 Our version of the Dutch classic. Loaded fries with finger licking kebab* and royal toppings.
<b>FRESH SEASONAL SOUP</b>   7 Zucchini soup with salmon* flakes	<b>CALYPSO CAPRESE</b>  16 Tomato sauce, mozzarella*, plum tomatoes and green pesto.
+ Bread with herb "butter"    4	
<b>BREAD WITH DIPS</b>    8 Warm bread with herb "butter", tapenade and hummus.	
<b>MARINATED OLIVES</b>  6	
<b>WATERMELON SALAD</b>  8 With feta*, mint and pine nuts	
<b>FRESH FALAFEL WITH HUMMUS</b>   8 6 pieces, best falafel ever!	
<b>STICKY MUSHROOMS</b>    8 Juicy mushrooms in a miso-sesame marinade.	
<b>BITTERBALLEN</b> Choice: 6 pieces: 8 • Meat-free bitterballen  12 pieces: 14 • Spanaki bitterballen (cheese*-spinach)	
<b>FRIES</b>  6 With Hellmann's mayonaise.	



# LUNCH

LUNCH until 16h	SOFT ICE CREAM / SHAKES
<b>LUNCH TAPAS</b>   19 From 2 persons. Price is pp. Contains: small soup, bread with herb butter, fresh falafel, small kebab wrap, Spanaki bitterballen and olives.	<b>SUNDAE</b>   8 With whipped cream*, homemade sauce and and luxury toppings. Flavours: • Strawberry • Chocolate
<b>"12 O'CLOCK" MEAL</b>  17 Soup, brown bun, meat-free croquette, no-egg salad.	<b>SOFT SERVE ICE CREAM CONE</b>  3
<b>WATERMELON SALAD</b>  16 With feta*, mint, pine nuts, grilled Lebanese flat bread, and hummus.	<b>SHAKE</b>   8 Creamy shake with whipped cream*, homemade sauce and and luxury toppings. Flavours: • Vanilla • Strawberry • Chocolate
<b>BAGEL SMOKED SALMON</b>    15 Bagel with smoked salmon* and cream cheese*.	<b>AFFOGATO</b>  7 Soft ice cream with a double espresso.
<b>BAGEL CAMEMBERT</b>    13 Bagel with camember*, agave syrup, pine nuts and dried figs.	<b>SWEET PASTRY</b>
<b>CROQUETTE SANDWICH</b>  14 Brown bun with two croquettes*.	<b>SEASONAL DESSERT</b>  9 Lemon blueberry pie, berry jelly, and dried lemon.
<b>REDEFINE MEAT BURGER</b>  15 Super juicy Redefine Burger*, with tomatoes and cheese*.	<b>CHOCOLATE BROWNIE DESSERT</b>   8
<b>FALAFEL WRAP</b>   13 Flavour-packed warm wrap, with our amazing falafel	<b>WARM APPLE PIE</b>  6
<b>KEBAB WRAP</b>  14 Flavour-packed warm wrap, with delicious kebab*.	<b>DESSERT BOARD FOR TWO</b>  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
<b>GLASS TEA</b> 3,5 <b>POT OF TEA</b> about 1 litre, nice to share! 8 • 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	<b>SHAKE</b> (🌱) (♻️) 8 Creamy shake with whipped cream*, homemade sauce and and luxury toppings. Flavours: • Vanilla • Strawberry • Chocolate
<b>GOLDEN LATTE</b> with turmeric and chai spices 4 <b>CHAI LATTE</b> 4 <b>DIRTY CHAI LATTE</b> with a shot of espresso 6	<b>ICED TEA</b> from green tea with jasmine 3,5 <b>GINGER LEMONADE</b> 3,5 <b>ROSE LEMONADE</b> 3,5 <b>KOMBUCHA</b> 3,5 • Ginger/orange • Raspberry
	<b>HOME MADE LIMONCELLO</b> (BIO) 5 <b>MEXIKANER!</b> Our signature drink 3 4 for 10
COFFEE	COCKTAILS
<i>Our coffee comes from Caffeine Dealers from Eindhoven. Caffeine Dealers supports people who are distanced from the labor market</i> www.caffeinedealers.nl	<b>SEASONAL COCKTAIL</b> 8 Tequila Sunrise
<b>ESPRESSO</b> 2,5 <b>DOUBLE ESPRESSO</b> 3 <b>COFFEE (AMERICAN)</b> 3 <b>CAPPUCCINO</b> 3,5 <b>LATTE MACCHIATO</b> 4 <b>FLAT WHITE</b> 4 <b>IRISH COFFEE</b> 9	<b>MIMOSA</b> 7 Cava with orange juice. Small carafe (0.5L) with 2 or 3 glasses
<b>ICE COFFEE</b> Made with soft serve ice cream 7 <b>AFFOGATO</b> 7 Fresh soft serve ice cream with double espresso	<b>LIMONCELLO SPRITZ</b> 11 Homemade Limoncello, Cava, Sparkling Water
<b>CAFFEINE FREE</b> +0,5	<b>ESPRESSO MARTINI</b> 12 Espresso, Bols Wodka, Tia Maria, Vanilla
<b>HOT CHOCOLATE</b> Home made 4 + Whipped cream* 1	<b>CLASSIC GIN &amp; TONIC</b> 7,5 Greenall's Gin & Tonic
CHOICE OF: ALPRO COCONUT, ALPRO SOYA, OATLY BARISTA	<b>MOJITO</b> 11 White Rum, Lime and Mint
SODA	<b>OP JE S'MULE</b> 9 Disaronno & Ginger Lemonade
<b>FRITZ</b> 3 • Kola / Kola Light • Orange • Lemon • Honeydew melon • Rhubarb	<b>DR. PAPA</b> 10 Don Papa rum & Dr. Pepper 2 voor 16
<b>TONIC</b> 3 <b>DR. PEPPER</b> 3,5 <b>SCHULP ORGANIC JUICE</b> 3,5 • Apple • Orange • Pear	<b>DARK 'N STORMY</b> 10 Don Papa rum & Ginger Lemonade
<b>SPARKLING WATER</b> 3 <b>SPARKLING WATER CARAFE</b> 1 litre 6 <b>WATER CARAFE</b> small / large 2 / 4 With mint and lime	MOCKTAILS
	<b>NIMOSA</b> 0% Prosecco with orange juice 7 Small carafe (0.5L) with 2 or 3 glasses 15
	<b>NOJITO</b> 7 <b>NOSCOW MULE</b> 7 <b>GIN GIN TONIC</b> 7

# DRINKS

TAP BEER	WINE
<b>PALE ALE</b> La Trappe Puur (4,5%) (BIO) 4,5 <b>PILSNER</b> Bavaria (5%) (LOCAL) 3,5 / 6,5 <b>AMBER</b> De Koninck (5,2%) 5 <b>WHITE</b> Witte Trappist, La Trappe (5,5%) 5 <b>BLOND</b> Duvel 666 (6,66%) 5 <b>IPA</b> Doerak, Van Moll (6,3%) (LOCAL) 5,5 <b>NEIPA</b> Hazy Jane, Brew Dog (5%) 5,5 <b>BLOND</b> La Trappe Blond (6,5%) 5 <b>TRIPLE</b> LeFort (8,8%) 5,5	<b>WHITE HOUSE WINE</b> , Terre Del Noce Italy, Pinot Grigio 5,5 / 24 <b>WHITE</b> Basa, Spain, Verdejo (+Viura) (BIO) 6,5 / 29 <b>ROSÉ</b> Calusari, Romania, Pinot Grigio 5,5 / 24 <b>RED HOUSE WINE</b> , Pé Tinto, Portugal, Douro 5,5 / 24 <b>RED</b> 3 Passo, Italië, blend of Sangiovese, Primitivo, and Negroamaro (BIO) 6,5 / 29 <b>CAVA</b> Covides - L'Anae Brut, Spain, Penedès 6 / 27 <b>ALCOHOL-FREE</b> Bottega 0.0 Prosecco Italy, Veneto 6 / 27
BOTTLED BEER	STRONG
<b>APPLE CIDER</b> (🌱) Ciderij het Groenewoud (5,5-6,5%) Artisan farmhouse apple cider from local apples. Dry, pure, and with a light effervescence (LOCAL) 6,5 <b>PEAR CIDER</b> (🌱) Ciderij het Groenewoud (5,5-6,5%) Artisan "Perry" of local stewed pears. Medium dry, pure, and with a light effervescence (LOCAL) 6,5 <b>PILSNER</b> (🌱) Bavaria Glutenfree (5%) (LOCAL) 5,5 <b>WEIZEN</b> Ayinger 0,5L (5,1%) 6,5 <b>RED BROWN</b> Rodenbach Classic (5,2%) 5 <b>NEIPA</b> Orchestra of Angels, 100 Watt Brewery (6,3%) (LOCAL) 6,5 <b>TRAPPIST</b> Orval (6,2%) 6,5 <b>DOUBLE</b> Natte, 't IJ (6,5%) 6 <b>BLOND</b> Beerze Brave (7,5%) (LOCAL) 6,5 <b>HEAVY BLONDE</b> La Chouffe (8%) 6 <b>HEAVY BLONDE</b> Duvel (8,5%) 6 <b>FRUIT BEER</b> Liefmans Fruitesse (3,8%) 5 <b>FRUIT BEER</b> Cherry Chouffe Rouge (8%) 6,5 <b>ALCOHOL-FREE</b> Bavaria White (0,0%) (LOCAL) 4 <b>ALCOHOL-FREE</b> Bavaria IPA (0,0%) (LOCAL) 4 <b>ALCOHOL-FREE</b> Bavaria Ginger Lime (0,0%) (LOCAL) 4 <b>ALCOHOL-FREE</b> La Trappe Nillis (0,0%) 5	<b>LIMONCELLO</b> (BIO) Home made 5 <b>MEXIKANER</b> Home made 3 Our signature drink 4 for 10 <b>WHISKY</b> Writer's Tears 6 <b>WHISKY</b> The Balvenie Single Malt 12 yrs 8,5 <b>LIQUEUR</b> Disaronno 5 <b>LIQUEUR</b> Licor 43 5 <b>LIQUEUR</b> Tia Maria 5 <b>JONGE JENEVER</b> Ketel 1 4 <b>VODKA</b> Bols 4 <b>WHITE RUM</b> Papagayo (BIO) 6 <b>BROWN RUM</b> Don Papa 4 <b>GIN</b> Greenall's London Dry 7 <b>COGNAC</b> Montifaud VSOP 7
	SNACKS
	<b>BITTERBALLEN</b> Choice: 6 pieces: 8 • Meat-free bitterballen (♻️) 12 pieces: 14 • Spanaki bitterballen (cheese*-spinach) <b>MARINATED OLIVES</b> (🌱) 6

