

## LUNCH 13:00 – 15:00

white bean tomato soup | rosemary oil | 203g CO<sub>2</sub> | 10

cold green goddess soup | tahini | chickpeas | 211g CO<sub>2</sub> | 10

lettuce | tomato | cucumber | radish | apple | apple balsamic dressing | walnut | 230g CO<sub>2</sub> | 12

hummus | tofu gyros | bell peppers | green olives | 430g CO<sub>2</sub> | 18

caesar salad <sup>G</sup> | crispy planted.chicken | creamy caesar dressing | tomato | lentil parmesan | croûtons | 423g CO<sub>2</sub> | 15

curry wurst <sup>G</sup> | planted.sausage | homemade curry sauce | fries | crispy onions | cole slaw | 383g CO<sub>2</sub> | 14

pastrami sandwich <sup>G</sup> | brioche | planted.pastrami | arugula | homemade cream cheese | bell pepper chutney | 367g CO<sub>2</sub> | 16

ahead burger <sup>G</sup> | beetroot bean patty | horseradish mayo | lettuce | cucumber | red onion | fries | 403g CO<sub>2</sub> | 19

pasta <sup>G</sup> | lentil bolognese | lentil parmesan | sprouts | 324g CO<sub>2</sub> | 16

## DESSERT

currant sorbet <sup>G</sup> | crème pâtissière | hemp seed shortbread | 218g CO<sub>2</sub> | 13

black forest cake dessert | 239g CO<sub>2</sub> | 12

All prices in Euro and inclusive of valid tax.

<sup>G</sup> = contains gluten | Most dishes can be prepared gluten-free. Please ask your server.