All-day lunch

Sandwiches

Dutch mature organic cheese (Bastiaansen, pasteurized cowmilk) on toasted raisin bread with salted butter 8
Biologische Hollandse oude kaas (Bastiaansen, gepasteuriseerde koemelk) op geroosterd rozijnen brood met gezouten boter

Baba Ghanoush – roasted eggplant mash, yoghurt sauce, pomegranate and herb salad
(or try vegan soy yoghurt) 8,75
Baba Ghanoush – puree van geroosterde aubergine, yoghurt saus, granaatappel en kruidensla *(ook mogelijk met veganistische soja yoghurt)*

Free range chicken curry masala, pickled cucumber, pickled red onion, coriander and lime 9,5
Kip kerne masala, ingemaakte komkommer, ingemaakte rode ui, koriander & limoen

Mousse of smoked mackerel, served with homemade spicy carrot chutney and herb salad 9,5
Mousse van gerookte makreel, geserveerd met huisgemaakte pittige wortel chutney en kruidensla

Spring pea & mint hummus served with avocado, pumpkin seeds and herb salad 8 (add lamb ham +1,5)
Doperwten & munt hummus, geserveerd met avocado, pompoenpitten en kruidensla (voeg lams ham toe +1,5)

Escalivada & cream of goat cheese - roasted vegetables on a cream of goat cheese, served with hazelnuts 9
Escalivada & geitenkaas crème - geroosterde groenten op een crème van geitenkaas, geserveerd met hazelnoten

* Our sandwiches are served on 2 slices of organic, whole wheat bread

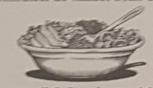
Supplements

Want to add something to your dish?

Avocado 1,5
Smoked salmon 2,5
Crispy bacon 1,5
Lamb ham 1,5
Steamed spinach 1
Organic mature cheese 1,5
Add a scoop of salad to your dish 2

Salad Bar

Check out our salad bar at the counter or ask your waiter. Combine the salads you like
Bekijk onze saladebar bij de balie of informeer bij uw ober. Combineer de salades zoals u wilt



small 8,5 or large 14

Roasted eggplant with yoghurt/lime sauce & pomegranate, served cold, with bread & green herb salad *(or try vegan soy yoghurt)* 8,75
Geroosterde aubergine met yoghurt/limoen saus & granaatappel, koud geserveerd met brood & kruidensla *(ook mogelijk met veganistische soja yoghurt)*

Seasonal Specials

Artichoke – a whole steamed artichoke, served with mustard vinaigrette and cumin yoghurt 7,5
Artisjok – een hele gestoomde artisjok, geserveerd met mosterd vinaigrette en kornijn yoghurt

Buckwheat & corn cakes, served with tomato & coriander salad and lime yoghurt - 10,5
Boekweit & maïs cake geserveerd met tomaten & koriander salade en limoenyoghurt

Warm Beluga lentil salad with white asparagus served with hazelnuts and a poached egg 12,75
Warme Beluga linzen salade met witte asperges geserveerd hazelnoten en een gepocheerd ei

Soup

Indian dahl soup - spiced yellow lentil - served with fresh coriander and lime 7
Indiase dahl soep – gekruide gele linzen – geserveerd met verse koriander en limoen

* If you have a food allergy or special dietary requirement please inform a member of the staff

Our kitchen is open from 8:00 till 17:00

A real passion for great stuff
that's created with love,
gives Vinnies that extra touch
to what it's already made of

They buy locally grown,
for sustainability and convenience
The products are made at home
with fresh and seasonal ingredients
Organic and fair-trade origins
of every product, by experience

'Love goes through the stomach'
is an old Dutch expression,
that Vinnie took as a serious lesson
in the kitchen and his profession

Vinnies has three nice places
with vintage furniture inside
people with smiles on their faces
and coffee or lunch in the sunlight

Vinnies is a home for good food
from the summer until spring
Vinnies, home for good food
and whatever else the day may bring

make yourself
at home and
enjoy
Vinnie