FOOD

Croissant / pain au chocolat (v) 2.85

+ butter & marmalade: 1.50

LAVINIA'S breakfast (v) 21.50

Scrambled eggs on toast – croissant – baby acai fresh orange juice - any tea/coffee of your choice + smoked salmon: 5.50 / + portobello 'bacon': 3.50

- + crumble of bio feta: 3.50 / + real deal bacon: 3.50
- + butter & marmalade: 1.50

If you want to treat yourself, just order LAVINIA'S breakfast! A great way to start your morning and prepares you for whatever the rest of the day will bring you!

Acai Bowl (vg) 14.50

Bio Acai - cocos - fresh fruits - granola + scoop of almond butter: 3.50 / cocos whip: 1.50

Vegan Scrambled Eggs (vg) 15.50

Toast with wonderful tofu scramble with tomato parsley – dash of turmeric – sea salt

- + portobello 'bacon': 3.50 / + avocado: 3.50
- + smoked salmon: 5.50 / + home made shiracha: 2.25
- + bio feta crumble: 3.50

Scrambled Eggs on Toast (v) 14.50

3 free range eggs - chives - tomato

- + smoked salmon 5.50 / + portobello 'bacon' 3.50
- + avocado: 3.50 / + real deal bacon: 3.50

Avocado Toast (v) 15.50

Smashed avocado - poached egg - salad - chili oil - tomato - roasted broad beans

- + smoked salmon: 5.50 / + portobello 'bacon': 3.50
- + real deal bacon: 3.50 / + home made shiracha: 1.50

Banana Pancake (gf) (v) 15.50 You will LOVE me!! Stack of banana pancakes – mango raspberry sauce

- fruit maple syrup almonds cocos caramel
- + cocos whip 1.50 / + creamy almond butter 3.50
- + extra maple syrup: 3.50

French Toast (v) 14.50

Brioche toast dipped in a batter of eggs, oat milk and cinnamon – fruit and roasted nuts

- + cocos whip: 1.50 / + almond butter: 3.50
- + cocos caramel: 2.50
- + gluten free bread: 2.00
- + extra whole wheat toast + 1.50

SALADS & DISHES - all great TO GO as well!

Baghrir Pancake 18.50

Oven roasted chicken - Moroccan pancake with turmeric and cumin - humus- salad - tomato $\,$

portobello 'bacon': 3.50 /+ bio feta crumble: 3.50

- + chunky chicken: 5.50 / + home made shiracha: 2.25
- + real deal bacon: 3.50

All credits for this dish go straight to Abdul. He is LAVINIA'S support and the true joy in our lunchroom for many years and guests probably know him and his catching laugh as well. Anyways, taste his creation and you will love him even more!

Energizer bowl (v) (gf) 16.50

Roasted sweet potato - spiced chick peas - poached egg panfried mushrooms & a salad with healthy seeds & kimchi mayo

- + bio feta crumble: 3.50 / + smoked salmon: 5.50
- + home made shiracha: 2.25 / + chunky chicken: 5.50

Roasted Egg Plant (vg) (gf) 16.50

Slow roasted egg plant - humus - chick pea salad - salad granate apple - roasted shaved almonds - Korean chili

- + portobello 'bacon': 3.50 / + crumble bio feta: 3.50
- + chunky chicken: 5.50 / home made shiracha: 2.25

Shakshuka (v) 16.50 LAVINIA'S favorite dish!!

Middle Eastern oven dish with roasted red peppers, harissa, onions, tomatoes and herbs - poaches egg humus - salad - chick peas

- + bio feta crumble: 3.50 / + roasted egg plant: 3.50
- + portobello 'bacon': 3,50 / + chunky chicken: 5.50
- + home made shiracha: 2.25

Did you know...

to yourself? You can host a private event Check out



SPECIALS

LAVINIA'S chick club 18.50

Open faced toast with chunky chicken – avocado salad – horse radish mayonnaise – apple – Korean chili flakes – tomatoand potato wedges & kimchi mayonaise

+ smoked salmon: 5.50 / + portobello 'bacon': 3.50 + real deal bacon: 3.50 / home made shiracha: 2.25

Happy Green Toast (v) 14.50

Smashed garden peas - munt - poached egg pickled red onion - dukkah

- + chunky chicken: 5.50 / + smoked salmon: 5.50 + real deal bacon: 3.50 / portobello 'bacon': 3.50
- + extra poached egg: 2.00

Toast Caprese (v) 15.50

Pure & easy.....toasted bread - tasty tomatoes
Burrata - pesto - rocket

Strawberry delight (v) 14.50

Toast with cottage cheese – Dutch strawberries garden cress

Caesar Salad 18.50

Andive salad – chunky chicken - poached egg anchovis dressing - Libanese cracker 'croutons' Parmesan cheese

- + real deal bacon: 3.50 / + extra poached egg: 2.00
- + smoked salmon: 5.50

Home Made Tomato Soup (vg) 12.50

Our home made soup is served with toasted bread pesto - spiced chick peas

+ bio feta crumble: 3.50

PIZZETTA'S

100% spelt pizzetta's with our favo toppings!

Salmon 18.50

Smoked salmon – sour cream – wakame - pickled ginger wasabi mayonnaise

+ avocado: 3.50 / + home made shiracha: 2.25

Courgette & Burrata (v) 15.50

Sour cream – courgette – burrata – pesto drizzle - herbed salad + smoked salmon: 5.50 / + avocado: 3.50

Truffle Mushroom 15.50 LAVINIA'S favorite pizzetta! Mushrooms – sour cream – chives – rocket – truffle + poached egg: 2.00 / + real deal bacon: 3.50

Caprese (v) 15.50

Tomato sauce - burrata - tomato - pesto drizzle - rocket



SWEETS

CHECK OUT OUR DAILY BAKES!!!

Classic Dutch apple cake 5.50

We Dutchies top it off with whipped cream...try it! + whipped cream: 1.00 / + cocos whip: 1.50

Carrot cake 'to die for' 5.50 LAVINIA S favorite'

+ whipped cream: 1.00 / + cocos whip: 1.50

Pecan caramel cake 6.500

- + whipped cream: 1.00 / + cocos whip: 1.50
- + sour cream: 1.50

Vegan blueberry peach cake (vg) 5.50

+ cocos whip: 1.50 / + whipped cream

Banana cake (gf) 5.50

+ whipped cream: 1.00 / + cocos whip: 1.50

Red Velvet 6.50

+ cocos whip: 1.50 / whipped cream: 1.00

Brownie with coffee pumpkin seed icing (vg) 5.50 + whipped cream: 1.00 / + cocos whip: 1.50

Pink Cake (vg) 4.50

Be careful....the craving for this one keeps you up a night..

SUE - raw & sugar free 4.25 / small tasting for 13.50 Our flavors: Suelero - Verry Berry (nut free) - Salted Caramel - Snikkert - Key Lime - Sticky Toffee (nut free) - Raspberry Cheesecake

High Tea 24.50 pp. Minimum of 2 people Vegan High Tea 28.50 pp. Minimum of 2 people

TRAITEUR & CATERING

LAVINIA sells some vummie foods, such as

home made sauces & soups from our kitchen, the greatest ravioli's from our favorite Italian restaurant Toscanini, cakes &n more.

TO TAKE HOME....Check out our freezer!

Would you like to have our food @ your work

space m Let's TALK FOOD &

BUSINESS!!! We would LOVE to take care of your

colleagues and energize them throughout the day!! Show them your appreciation through nutricious and great tasty food!!