

## menu, 100% plant-based

- gaspacho** (gf, sf, raw)  
heirloom tomatoes, charentais melon, dried olives, extra virgin olive oil **8**
- caesar salad** (gfo, nut)  
romaine, caesar sauce, grilled “chicken”, garlic croutons, avocado, “parmesan” **8,5**
- fresh spring rolls** (gf, sf, raw, nut)  
fresh vegetables, kelp noodles, mango pâté, almond ginger sauce, coriander lime sauce **10**
- loaded nachos** (gf, sf, nut)  
corn tortillas, jackfruit & black bean chili, “3 cheeses”, guacamole, salsa, crema **9,5**
- kimchi & asparagus pancake** (gf, sf, nut)  
fermented cashew cream, gochujang sauce, coleslaw, yuzu dressing **11**
- unagi roll** (gf, sf)  
sushi roll (6 pieces), eggplant “unagi” (eel), avocado, “cream cheese” **9**
- bao bun** (sf, nut)  
homemade steamed bun, crispy oyster mushroom, pickled veg, siracha, coriander **8,5**
- middle-eastern skewers** (gf, nut)  
“chicken” shawarma, pistachio kebab, garlic toum, apricot harissa **10**
- cheese board** (gfo, sf, nut)  
selection of vegan cheeses, breads, olives & pickles **12**
- side salad** (gf, sf, raw)  
young salad leaves, aged balsamic dressing **3**
- asian slaw** (gf, sf, raw)  
coleslaw, yuzu dressing, toasted sesame **4**
- bread** (sf) (gf, sf)  
ancient grain bread by Zelinska **3.5** or homemade gluten-free norwegian grain bread **3**
- banoffee pie** (gf, sf, raw, nut)  
almond & chocolate tart, salted caramel, banana, vanilla cream **8**
- lemon cheesecake** (gf, sf, nut)  
lemon cheesecake, lemon curd, bourrache **8**
- brownie sundae** (gf, sf, nut)  
dark chocolate & miso brownie, vanilla ice cream, salted caramel sauce, roast peanuts **8**
- raspberry & hibiscus entremet** (sf)  
almond granola biscuit, hibiscus & rose semifreddo, raspberry **9**

# **gf** = gluten-free; **gfo** = gluten-free option; **sf** = soy free; **raw** = raw food; **nut** = contains nuts

## drinks menu

### natural wines

	glass	bottle
<b>red</b>		
Château de Montfrin Languedoc, 2019	7	32
Cantina Marilina Sicily, 2016	6	26
Domaine de séminaire Côtes du Rhône, 2020	6	21

### white

Vini Barraco Sicily, 2020	6	
Château de Montfrin Languedoc, 2021	7	32
Cantina Marilina, Sicily Sicily, 2016		26

### house wines

Sainte-Marie Côtes de Provence		
<b>Red, white or rosé</b>	5	

### waters

filtered by eaurigenelle, carafe 50cl	1
sparkling, bottle 33cl	3
still, bottle 50cl	2

### other drinks by UMÀ

cola	5
lemonade	5
ginger beer	5

### fruit juices by COQ TOQUE

apple	4
blood orange	4
pineapple	4
tomato	4

### craft beers

<b>POPIHN</b> - France Icuana, pale ale, 4.8%	6
<b>PIGGY BREWING</b> - France Gold coast, New England IPA, 8%	7
<b>FAUVE</b> - France Coco divine, New England IPA, 6%	7
<b>PÜHASTE</b> - Estonia Mosaiik, Vienna amber, 6%	6
<b>LAMBRATE</b> - Italy Bloom, Lager, 5%	6
<b>WHIPLASH</b> - Ireland Loud places, Hazy pale ale, 5%	6
<b>BAP BAP</b> - France Windy welly, New Zealand IPA, 6% No coast, American IPA, 6%	6 6
<b>BREWDOG</b> - Scotland Vagabond, <b>Gluten-free</b> pale ale, 5%	6

### craft cider by COQ TOQUE

Apple cider, brut du patron, 5%	6
Pear cider, guinguette, 4%	6

### kombucha by KOKO

original	5
ginger & lemon	5
raspberry & hibiscus	5

### hot drinks

espresso, american	2
latte, cappuccino, flat white	4
teas (ask for our selection)	4

