

















## Starters

<b>Turkish bread</b> with dips vegan possible	7,-		
<b>Focus nachos</b> with red onion, cheese, queso, crème fraîche and antiboise vegan possible	11,50		
+ pulled jackfruit	14,-		
<b>Homemade vegetable chips</b> with dip of horseradish and chives	7,-		
<b>Crostini with Délice de Bourgogne</b> roasted grapes and almond	15,-		
<b>Focus platter vega(n)</b> Turkish bread, dips, olives, nuts, vegan croquettes, vegetable spring rolls and cheese	16,50		
<b>Focus platter</b> Turkish bread, dips, olives, nuts, croquettes, vegetable spring rolls, cheese and charcuterie	17,-		







## Appetizers

<b>Steak tartare with fries</b> fried capers, olives, shallots, pickles and cream of egg yolk			
Small	15,50		
Large	21,50		
<b>Greek fried feta</b> with olives	13,50		
<b>Radicchio with beet</b> horseradish and watercress	12,-		

## Soups

<b>Velouté of fennel and potato</b>			
Small	6,75		
Large	8,75		
<b>Soupe du jour</b>			
Small	6,75		
Large	8,75		

## Side order

<b>French fries</b> with mayonnaise vegan possible	5,-		
<b>Sweet potato fries</b> with mayonnaise vegan possible	5,50		
<b>Patatas bravas</b>	7,-		






17:00 – 21:00

# Dinner












<b>Small salad</b> gluten-free possible	4,50-	
<b>Forgotten vegetables</b>	6,50	 

## Salads

<b>Caesar salad</b> with bacon, BIO chicken, anchovy dressing, egg and Parmesan cheese	18,-	 
<b>Salad of lentils</b> with marinated artichoke, celery, cucumber, vegan feta cheese and aceto balsamico	14,-	 
<b>Bulgur salad with mango</b> almond, rocket and tahini	16,50	







## Main courses

<b>Vol-au-vent</b> casserole with mushrooms parsnip, vegan bacon and puff pastry	17,50	
<b>Tarte Provençale</b> with mushrooms, chickpeas, grated burrata, Beluga lentils and nuts	18,50	
<b>Cream of celeriac</b> with mushrooms, chickpeas, grated burrata, Beluga lentils and nuts	19,50	 
<b>Risotto of pearl barley</b> 'verde' with walnut, cream cheese, green asparagus and yellow tomato	18,50	
<b>Falafel burger</b> on Turkish bread with grilled peppers, feta, aioli and fries	18,50	
<b>Guinea fowl 'crêpinette'</b> stuffed with pesto and pistachio, with bare buttocks in the grass, grilled leeks and gravy of veal	24,50	
<b>Organic beef hamburger</b> on a brioche bun with fried bacon, cheddar, white cabbage salad and fries	20,-	 
<b>Premiere dish</b>	Varying price	
<b>Weekly special</b>	16,50	
*14,50 on presentation of movie ticket, Cineville or F pass!	14,50*	

## Kids

*Ask the staff for the possibilities*

## Desserts

<b>Crêpes Suzette</b> with vanilla ice cream	9,50	
<b>Eclairs</b> with salted caramel and chocolate	7,50	
<b>Coupe Focus</b> with mango, raspberry and whipped cream vegan possible	10,50	 
<b>Panna cotta of vanilla with basil</b> and fresh strawberry	9,-	 
<b>Cheese platter with 4 cheeses</b> , 'kletzenbrood' and apple syrup - <i>gluten-free possible</i>	13,50	