

SPECIALTY COFFEE

black

filter V60	4,5
espresso	3,3
americano	3,3

cold

iced latte	4,5
espresso x tonic	5
iced filter	4,5
cold brew	4

milk

cappuccino	3,3
flat white	4
latte	4
double shot latte	4,5
cortado	3
mocha	4

oat milk	0,3
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TEA TIME

infusions

rooibos	3,5
cherry leaf	3,5
hibiscus	3,5
chamomile	3,5

matcha

matcha tea	4,5
matcha latte	4,5
iced matcha	4,5
iced matcha latte	4,5

green

oolong	3,5
sencha	3,5

black

himalaya gold	3,5
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white

wild yabao	3,5
jasmine	3,5

fresh

mint	3,5
ginger	3,5

chai

chai latte	4
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FRESH JUICE

grapefruit	5
orange	5
kombucha	4
aquakfir	4

CHOCOLATE

dark chocolate	3,5
milk chocolate	3,5
salted caramel	3,5

SODAS

lime lemon cooler	3,5
cassis cooler	3,5
ginger lemon cooler	3,5
elderflower cooler	3,5
home made ice tea	3,5
fritz cola	3,5
bos ice tea	3,5
applejuice kids	2,5
sparkling/flat water	2,5
naturfrisk (bitter lemon, indian tonic, ginger ale)	3,5

BEER AND NATURAL WINE

we've got plenty of beers and delicious natural wines for you in store. never had natural wine, or just want some advice on what to drink at our bar or at home? just walk in, we'd love to help you out!

blond, white, IPA, many others from 4

you can get any of our wine bottles to drink at home or to indulge at our bar. want to get tipsy at our bar? cheers! keep in mind that we charge a consumption fee of €7,5 on top of every bottle.

*not in the mood for a bottle?
we serve a varying selection by the glass.*

red, white, rosé, orange, sparkling from 5

COCKTAILS

'americano', Vermouth with soda	7
'mimosa', bubbly Muscat with orange	7
'espresso martini'	7

FOOD

ALL DAY BREAKFAST

Buttermilk pancake, honey, vanilla and blackcurrants	9
French toast, blueberries, lemon and pistachio	9
Rice porridge, blueberries, vanilla olive oil	8
Yoghurt, homemade granola, strawberry, lemon	8
Breakfast/lunch plate: soft boiled egg, sourdough bread, remeker cheese and butter	9

BRUNCH

Homemade sourdough bread, avocado with 2 eggs, remeker cheese, butter, jam, yoghurt with seasonal fruits, homemade granola and a pancake to share. (at least 2 people)	16 pp
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PASTRIES

Basque burnt cheesecake	3,5
Lemon meringue cake	3,5
Cardamom/cinnamon bun	4
Fig and almond cake	3,5
Chocolate cake with ganache and praliné	3,5
Cookies	2,5
Daily treats	

FOOD

LUNCH

Pastrami sandwich, piccalilli mayonnaise	12
Sourdough, avocado, jalapeño mayonnaise, lime	10
Add 2 poached eggs	+3
Home made shrimp croquette, toasted brioche, lemon	13
Sourdough, fried eggs, potatoes, wild garlic mayonnaise	11
Green asparagus, spring onion, rhubarb, beurre blanc	14
Grilled cheese sandwich, tomato tartar	9
Sourdough, white bean hummus, koji pickles	11

SNACKS

Sourdough, butter, salt, olive oil	5
Pistachios	4
Kimchi croquette 'funk gilde'	8
Pickled veggies	5
Oeufs mayonnaise	6