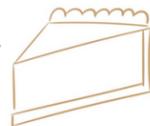


ALL DAY BREAKFAST & LUNCH

	Single	Double	
COFFEE	Espresso	3,5	4,5
	Americano	3,95	4,95
	Cappuccino	4,35	5,35
	Latte	4,25	5,25
	Cortado	4	
	Flat white	4,75	
	Hot Chocolate <i>with whipped cream + 0,5</i>	3,75	
	Mochaccino	4,75	
	Matcha latte	5,75	
	Chai latte	5	
	Dirty chai latte (1 shot of espresso)	6	
	Iced coffee (2 shots of espresso)	5,5	
	Iced latte (2 shots of espresso)	5,75	
	Iced matcha latte	6	
	Babyccino	0,25	
Extra shot of espresso	+1		
Choose your milk: <i>organic cow milk, ROA oat milk, Sproud pea milk or coconut milk</i>			
“Winter Warmer” – warm organic apple juice with a shot of cold pressed ginger and cinnamon 6			
TEA	All teas	4	
	Fresh mint		
	Fresh ginger <i>(add lemon / cinnamon / vervain / orange)</i>		
	Camomile		
	Vervain		
	Black		
	Chinese Jasmine		
	Japanese green Sencha		
Earl Grey			
HoneyBush (Rooibos)			

Check out our pastries at the counter or ask your waiter



Banana-spelt pancakes – a stack of 5 American banana-spelt pancakes, served with fresh banana, blueberries, cinnamon and maple syrup 15,5

French toast – made of Frisian sugar bread, served with apple compote, yoghurt, blueberries and orange-cardamom syrup 15,5

Overnight oats (served cold) – with seasonal fruit 11,5

Warm ‘Matcha’ oatmeal porridge – with coconut milk, fresh blueberries and roasted coconut 13,5

Grain free coconut granola – with Greek yoghurt or vegan coconut-soy yoghurt & fresh fruit 12,5

Organic croissant – with salted butter & homemade jam 4,25

Fresh seasonal fruit 8

EGGS



Our eggs come from Lindenhoff farm

VINNIES Omega-3 Breakfast – scrambled eggs, served with smoked salmon, mousse of smoked mackerel, roasted vine-tomatoes and mashed avocado served with whole wheat sourdough toast 17,5

VINNIES Veggie Breakfast – scrambled eggs, homemade Baba Ghanoush and pine nuts, roasted bell peppers and pumpkin, vine-tomatoes & mashed avocado served with whole wheat sourdough toast 16,75

Mexican eggs – scrambled eggs with avocado, black beans, Feta cheese, Chipotle oil, pickled red onion & coriander served on whole wheat sourdough toast 16,75

‘Shakshuka’ (Middle Eastern egg dish) – 2 poached eggs in a lightly spicy tomato-pepper sauce, Feta cheese & coriander. Served with whole wheat mini pitas 16,75

Low carb/high protein breakfast bowl – scrambled eggs, roasted chickpeas, roasted vine tomatoes, mashed avocado, Feta cheese and your choice of smoked chicken breast from Lindenhoff farm or smoked salmon 16,75

SOUP

Small | Large

Indian yellow lentil soup – with roasted cauliflower rice, lemon, coriander and sourdough bread 9,75 13,75

SALAD

VINNIES ‘Winter’ Couscous salad – with baby spinach, spicy chickpeas, roasted peppers and pumpkin, green apple, avocado, dill, mint, pomegranate and Feta cheese 16,75

SANDWICHES

Our sandwiches are made on 100% organic whole wheat sourdough from Mama Bakery

Caesar Sandwich – Smoked chicken breast from Lindenhoff farm, yoghurt based Caesar dressing, Romain lettuce, Parmigiano Reggiano cheese and a poached egg 16,5

Mousse of smoked mackerel – with horseradish, pickled cucumber, radish and dill 14,75

‘Baba Ghanoush and chickpeas’ – spread made from roasted aubergine and creamy chickpeas, tahini dressing, pomegranate molasses, fresh pomegranate and roasted pine nuts 15,5

Chicken curry – smoked chicken breast from Lindenhoff farm, ‘Masala’ curry sauce, pickled onion & cucumber and coriander 15,5

Organic aged artisan Gouda cheese – with celeriac remoulade and herb salad 13,75

Reuben – warm veal pastrami from Lindenhoff farm, melted Gruyère and sauerkraut. Served with mustard and a pickle 16,75



SODAS & WATER

FRESH JUICES

BEER

WINE

COCKTAILS

Homemade Citron pressé 4,5
fresh lime juice, sugar syrup and sparkling water

Homemade spicy ginger & lime 5,75
lemonade made with cold pressed ginger

Homemade green iced tea (cold brew) 5,5
with lemon and mint

Homemade fizzy strawberry lemonade 5,5

Marie Stella Maris water 3,5 | 7
still or sparkling

Organic apple juice 3,75

Coca-Cola / Coca Cola zero 3,5

Double Dutch Indian tonic 3,75

Big Tom - tomato juice 4,5

Freshly squeezed orange juice 5,25

Freshly squeezed grapefruit juice 5,5

50/50 (orange/grapefruit) 5,5

Fresh fruit & vegetable juice 5,95
with spinach, orange juice, banana & cold pressed ginger

Dutch Spice 5,95
fresh orange juice with cold pressed ginger & cinnamon

Ur- Pilsner, Gulpener 4,75
organic beer with a spicy, slightly bitter twist

Ur- Weizen, Gulpener 4,75
organic white beer, fresh and slightly bitter

Weizen 0.0%, Brand 4,75
alcohol-free white beer

	Glass	Bottle
Famille Marion, Prosecco Frizzante Tappo Spago IGT, fresh sparkling wine with tones of white fruit	7,5	29,5

IGP d'Herault blanc ‘Nature’ Nature de Roubié 2021, ripe white wine from the south of France. Lots of ripe fruits, nice acidity and aromatic	6,75	27,5
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Venus rosé du Var – Provence beautiful and light rosé from the south of France. Lots of fruit; raspberries and strawberries. Powerful and full-bodied	6,75	27,5
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Dutch G&T 12,5
Bobby’s dry gin, double Dutch Indian tonic & grapefruit

G&T 0.0% 12,5
Alcohol-free Seedlip gin, double Dutch Indian tonic & grapefruit

Mimosa 8,5
Prosecco and fresh orange juice

Aperol Spritz 11,5
Aperol, prosecco, sparkling water & a slice of orange

Bloody Mary 12,5
Grey Goose vodka, Big Tom tomato juice & cellery salt

Snack board – smoked almonds, Kalamata olives, crackers and homemade hummus 11,5

VINNIES

Want to add something to your dish?

½ Avocado 2
Smoked chicken breast 2,5
Smoked salmon 3,5
Matured cheese 1,5
Poached egg 2,5



VEGETARIAN



VEGAN



CONTAINS GLUTEN



CONTAINS MEAT



CONTAINS FISH



CONTAINS DAIRY



CONTAINS NUTS