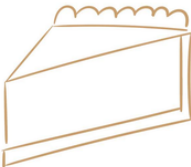


COFFEE

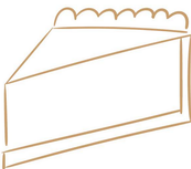
	Single	Double
Espresso	3,5	4,5
Americano	3,95	4,95
Cappuccino	4,35	5,35
Latte	4,25	5,25
Cortado	4	
Flat white	4,75	
Hot Chocolate	3,75	
<i>with whipped cream + 0,5</i>		
Mochaccino	4,75	
Matcha latte	5,75	
Chai latte	5	
Dirty chai latte (1 shot of espresso)	6	
Iced coffee (2 shots of espresso)	5,5	
Iced 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</i>		
<i>or coconut milk</i>		
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)		

TEA

Check out our pastries at the counter or ask your waiter



Check out our pastries at the counter or ask your waiter



Want to add something to your dish?

- ½ Avocado 2
- Korean Kimchi 2
- Smoked chicken breast 2,5
- Crispy Bacon 3
- Smoked salmon 3,5
- Matured cheese 1,5
- Poached egg 2,5

ALL DAY BREAKFAST & LUNCH

Banana-spelt pancakes – a stack of 5 American banana-spelt pancakes, served with fresh banana, blueberries, cinnamon and maple syrup 15,5 | *supplement crispy bacon + 3*

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

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



VINNIES Omega-3 Breakfast – scrambled eggs, smoked salmon, mousse of smoked mackerel, roasted vine-tomatoes and mashed avocado. Served with whole wheat sourdough toast 17,75

VINNIES Veggie Breakfast – scrambled eggs, homemade Baba Ghanoush, homemade black bean hummus, roasted bell peppers, vine-tomatoes & mashed avocado. Served with whole wheat sourdough toast 17,75

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

Spiced red lentil soup – with tomato and coconut. Served with coriander, lemon and bread 9,75 13,75

SALAD

Healthy ‘Caesar salad’– little gem lettuce, yoghurt-based Caesar dressing, Parmigiano Reggiano cheese, sourdough croutons, a poached egg and your choice of smoked chicken breast from Lindenhoff farm or smoked salmon 17,5

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

Black bean hummus – hummus made from black beans and tahini, served with half an avocado, pumpkin seeds and pine nuts 15,5

Avocado & Dukkah – mashed avocado, fresh cherry tomatoes & Dukkah (Egyptian seed & nut mix) 14,5 | *supplement poached egg + 2.5*

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

Organic aged artisan Gouda cheese – mixed lettuce, cherry tomatoes & tomato chutney 14,5

‘Reuben’ – warm veal Pastrami, melted Gruyère cheese and your choice of: spicy Korean kimchi or Dutch sauerkraut 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



VEGETARIAN



VEGAN



CONTAINS
GLUTEN



CONTAINS
MEAT



CONTAINS
FISH



CONTAINS
DAIRY



CONTAINS
NUTS