

DRINKS



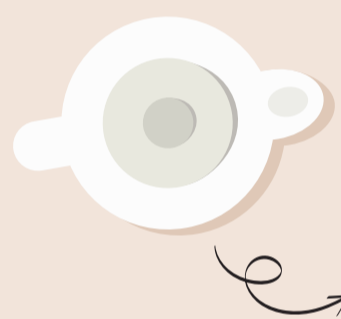
SPECIALTY COFFEE

WHITE LABEL



Espresso	3.0	3.7
Americano	3.7	4.4
Long black	3.7	4.4
Batch brew	4.2	4.9
Cappuccino	4.2	4.9
Cortado	3.5	4.2
Latte	4.5	5.2
Latte macchiato	4.5	5.2
Flat white		4.7
Iced americano	4.0	4.7
Iced latte	4.7	5.2
☛ Exclusive specialty roba	+ 0.3	0.6

WARM DRINKS



Matcha latte	4.7	5.4
Chai latte	4.9	5.6
Golden milk	4.9	5.6
Hot chocolate (cashew basis)	4.0	4.7
Organic tea		3.5
Fresh tea		4.2
ginger mint ginger and mint ginger and orange ginger and lemon ginger, turmic and red pepper		

Prefer a pot of tea?
We serve them from 6.5+



REFRESHING DRINKS

Fresh orange juice	4.0	4.7
Sparkling water		3.0
Still mineral water		3.5
Iced drinks	5.0	5.7
matcha latte golden milk chai		
Organic lemonade		4.8
flavours: lemon pear wild berries ginger elderflower		
Organic kombucha	5.3	
chamomille		

SMOOTHIEBAR

TILL 17:00



Organic vegan protein shake	8.0	
<i>made with organic peas, served with banana and coconut milk</i>		
Fresh detox	8.0	
<i>spinach, cucumber, green apple, spirulina, ginger, coconut water and lemon juice</i>		
Energy lift	8.0	
<i>mango, banana, apple, ginger, turmeric and fresh orange juice</i>		
Immunity boost	8.0	
<i>forestfruits, banana, passionfruit, ginger, turmeric, ashwagandha and coconut milk</i>		
Mental clarity	8.0	
<i>lion's mane, reishi, chaga, maca, mango, banana, orange juice, turmeric, apple, ginger</i>		

FOOD

BAKED GOODS

BREAKFAST DEAL TILL 11:45



check our
display!

Breakfast deal	11.0
<i>croissant with butter and homemade jam or cheese, small granola, small orange juice, and a small coffee or tea</i>	
Organic vegan banana bread	4.8
Organic vegan chocolate banana bread*	4.8
Organic lemon poppy ginger	4.8
Chocolate chip cookie	3.6
Cinnamon bun	4.6
Croissant	3.0
<i>with butter/jam +1.0</i>	
Cheese croissant	3.5
Chocolate hazelnut bun	3.5
Börek with spinach and feta	4.5

BREAKFAST BOWLS

TILL 11:45

Homemade granola	10.0
<i>with Greek or coconut yoghurt and seasonal fresh fruits*</i>	
Açai bowl	12.7
<i>with guarana, homemade granola, seasonal fruits and toppings*</i>	

LUNCH BOWLS

12:00-15:00

Homemade hummus bowl	13.5
<i>with creamy homemade hummus, seasonal vegetables and crunchy pickles</i>	
Homemade red lentil bowl (warm)	13.5
<i>with seasonal vegetables and crunchy pickles</i>	
Add-on toppings:	
Egg +1.0	
Tempeh +2.0	
Cottage cheese +1.0	

GRILLED CHEESE SANDWICHES

12:00-17:00

by de Tweede Jeugd

Double cheese	8.5
<i>farmhouse cheese & provolone D.O.P.</i>	
Mushroom	8.5
<i>manchego, mushrooms and rockets</i>	
Kimchi	8.5
<i>farmhouse cheese and kimchi</i>	
Yardlong	8.5
<i>with chutney and farmhouse cheese</i>	
tomato ketchup +0.5	



SOUP

12:00-17:00

Homemade soup of the week	6.0	8.0
<i>with bread</i>		

GOOD TO KNOW:

- ✓ Gluten-free options are marked with *
- ✓ Many of our drinks and selected dishes are also available in a large size.
- ✓ Your takeaway is packed thoughtfully in eco-friendly materials.