

DRINKS



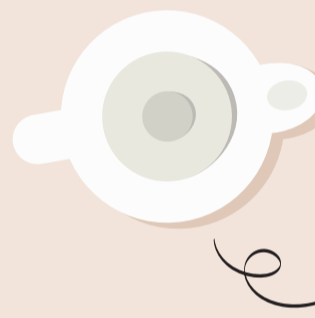
SPECIALTY COFFEE

WHITE LABEL



Espresso	3.0	3.7	4.4
Americano	3.7	4.4	5.1
Long black	3.7	4.4	5.1
Batch brew	4.2	4.9	5.6
Cappuccino	4.2	4.9	5.6
Cortado	3.5	4.2	4.9
Latte	4.5	5.2	5.9
Latte macchiato	4.7	5.4	6.1
Flat white		4.7	
Iced americano	4.0	4.7	5.4
Iced latte	4.7	5.2	5.9
☛ Exclusive specialty roba	+ 0.3	0.6	

WARM DRINKS



Matcha latte	4.7	5.4	6.1
Chai latte	4.9	5.6	6.3
Golden milk	4.9	5.6	6.3
Hot chocolate (cashew basis)	4.0	4.7	6.3
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 mineral water		3.5	
Still mineral water		3.5	
Iced drinks	5.0	5.7	6.4
		matcha latte golden milk chai	
Organic lemonade		4.8	5.5
		Flavours: lemon pear wild berries ginger elderflower	
Organic kombucha		4.8	
		chamomile	
Organic coconut water		4.8	

SMOOTHIEBAR

TILL 17:00



Vegan protein shake	8.0		
		Made with pea, soy, pumpkin and quinoa, served with banana and oat milk	
Fresh detox	8.0		
		Spinach, cucumber, green apple, spirulina**, ginger**, coconut water** and lemon juice**	
Energy lift	8.0		
		Mango, banana, apple, ginger**, turmeric and fresh orange juice	
Immunity boost	8.0		
		Forestfruits, banana, passionfruit, ginger**, turmeric, ashwagandha** and coconut milk	
Mental clarity	8.0		
		Lion's mane**, reishi**, chaga**, maca**, mango, banana, orange juice, turmeric, apple, ginger**	

FOOD

BAKED GOODS

BREAKFAST DEAL TILL 11:45



check our display!

Breakfast deal	12.5
	<i>Croissant with butter, homemade jam and cheese, boiled egg, small granola, small orange juice, and a small coffee or tea</i>
Organic vegan banana bread	4.8
Organic lemon poppy ginger	4.8
Chocolate chip cookie	3.6
Cinnamon bun	4.6
Croissant	3.0
	Add-on: Butter jam cheese boiled egg +1.0
Cheese croissant	3.5
Chocolate hazelnut croissant	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>
Organic açai bowl	12.7
	<i>With organic açai and guarana**, homemade granola* and seasonal fruits</i>
	Add-on toppings: Goji berries mulberry peanut butter* +1.0

LUNCH BOWLS

12:00-15:00

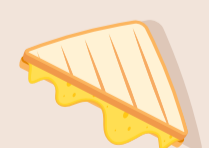
Homemade hummus bowl	13.5
	<i>With creamy homemade hummus, seasonal vegetables and crunchy pickles</i>
Fresh bean salad	16.0
	<i>With barley, seasonal vegetables, lemon zest, feta, tempeh, lettuce mix and za'atar carrot</i>
	Add-on toppings: Boiled egg +1.0 Cottage cheese +1.0

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>
	Add-on: tomato ketchup +0.5



GOOD TO KNOW:

- ✓ Gluten-free options are marked with *
- ✓ Organic ingredients are marked with **
- ✓ Your takeaway is packed thoughtfully in eco-friendly materials.