

Food

Breakfast 09:00 – 14:00

CROISSANT 'HAMM' & 'KAES' Met plantaardige 'ham', 'kaas' & pickled onion in de oven	€ 6,8
YOGHURT BOWL MET GRANOLA Coconut yoghurt met homemade granola & vers fruit	€ 11,5
AÇAI BOWL Superfood smoothie met homemade crunchy granola, pindakaas van Buddy Buddy, dadels & vers fruit	€ 14
GREEN GLOW BOWL Met avocado, mango, spinazie & limoen, afgewerkt met homemade granola en fruit. (Extra Buddy Buddy pindakaas? + € 1,5)	€ 12
CHUNKY MONKEY OATS Overnight oats met havermelk, chiazaadjes, chocolade, walnoot, maple syrup, banaan & vers fruit	€ 11
TOAST TOFU SCRAMBLE Meergranenbrood met plantaardig roerei, lenteui, tomaat, gepekeld ui, sla & scheuten	€ 14
TOAST AVOCADO Meergranenbrood met hummus, avocado, kerstomaat, gepekeld ui, sla, scheuten & chilivlokken	€ 14
TOAST KIMCHI Meergranenbrood met grilled 'cheese', kimchi, bicky-uitjes, komkommer, zwarte sesamzaadjes & sla	€ 14,2
AMERICAN PANCAKES Met vers fruit, slagroom, pistachenootjes & maple syrup	€ 13,8
COCONUT BERRY PANCAKES Met coulis van bessen, kokosyoghurt, fruit, amandelschilfers & maple syrup	€ 14
LAZY BREAKFAST Warme drank naar keuze, roze pompelmoes- of sinaassap, plant based yoghurt met homemade crunchy granola en vers fruit, croissant, meergranenbrood & confituur. (Extra beleg? Pindakaas, choco, hummus of speculoospasta +1)	€ 15,5
BLACKBIRD BRUNCH Warme drank naar keuze, roze pompelmoes- of sinaassap, verse fruitsalade, croissant, assortiment meergranenbrood, avocado, kerstomaat, confituur, scrambled tofu, hummus & plant based yoghurt met homemade crunchy granola	€ 24

Juices

Green spirit: komkommer, spinazie, avocado, appel	€ 6
Red booster: rode biet, wortel, selder, appel	€ 6
Roze pompelmoessap of sinaasappelsap	€ 4,5
Homemade energyspot met gember, citroen, appel	€ 3
Mistletoe morning mocktail: sinaas, vlierbloesem & tonic	€ 7

À la carte

Croissant of bagel	€ 2,9
2 sneetjes meergranenbrood	€ 2
½ avocado	€ 2,5
Hummus/portie scrambled tofu/kimchi	€ 4
Slice banana bread	€ 3
Yoghurtje met granola en vers fruit	€ 6,5

Lunch 11:30 – 14:00

HAPPINESS BOWL Spinazie, gemarineerde tofu, couscous, mango, zwarte bonen, avocado, salty peanuts & dressing van pinda's en sesamolie Liever GF? Vervang de couscous door quinoa + 0,50	€ 16,8
BALANCE BOWL Spinazie, couscous, linzen, met za'tar gekruide zoete aardappel, 'feta', pistachenoten, granaatappel & mosterd agave dressing Liever GF? Vervang de couscous door quinoa + 0,50	€ 16,7
BAGEL BLACKBIRD Bagel met vegan roomkaas, avocado, bicky-uitjes, gepekeld ajuin, muhammara & spinazie (GF Bagel? + € 1)	€ 11
BAGEL 'PATÉ' Bagel met vegan paté, mangochutney, appel, gepekeld ajuin, walnoten & spinach (GF Bagel? + € 1)	€ 10
BAGEL BANH MI Bagel met gemarineerde pulled jackfruit, gepekeld wortel & radijs, komkommer, veganaise & koriander (GF Bagel? + € 1)	€ 10,5

Sweets

GEBAK VAN DE DAG Check het aanbod in de display	€ 5,5 – € 6,5
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Drinks

Coffee

Filter coffee (flavour of the month)	€ 4
Espresso	€ 2,9
Espresso macchiato	€ 3
Americano	€ 3,2
Cappuccino	€ 3,8
Flat white	€ 4
Latte	€ 4
Buddy Buddy peanut butter latte	€ 5
Dirty chai	€ 4,5
Aerocano (steamed iced coffee)	€ 4,5
Iced latte	€ 4,5
EXTRA'S	
Double shot	+ € 0,5
Siroop : caramel, geroosterde hazelnoot of vanille	+ € 0,5

'Milk'

Warme chocolade	€ 4
Iced hazelnut cacao	€ 5
Matcha latte (hot or iced)	€ 5
Chai latte (hot or iced)	€ 4

Thee

Verse muntthee / gemberthee	€ 3,8
English breakfast tea	€ 4
Earl Grey	€ 4
Ceylon zwarte thee, bergamot	
China Yunnan Green	€ 4,5
Krachtig, groen	
Herbal relax	€ 4
Linde, verbena, pepermunt	
Fruitbang	€ 4
Appel, citroengras, sinaas, aardbei	
Healthy boost	€ 4,5
Groene sencha, gemberwortel, citroen	
Pinnoccio	€ 4
Citroen, citroengras, appel	
Touareg	€ 4
Green tea, mint, sugar	

Soft

Homemade iced tea		€ 4
Marie Stella Maris plat / bruis	25cl	€ 3
Marie Stella Maris plat / bruis	75cl	€ 6,5
Afri Cola	33cl	€ 3,8
Fritz Spritz Sparkling Rhubarb		€ 3,5
Thomas Henry tonic / ginger beer		€ 4,2
Cucumis komkommer & basilicum		€ 4,9
FERM cassis & blueberry kombucha		€ 4,5
FERM gember & citroengras		€ 4,5
ZESTER vlier-citroen kefir		€ 4,5
Wostok dadel & granaatappel		€ 4,5
Roze pompelmoessap/sinaasappelsap		€ 4,5
Appelsap		€ 3
Glas gefilterd kraantjeswater		€ 1

Aperitif

Ramborn 'Perry' cider	33cl	€ 6,5
Glass Prosecco of Mimosa		€ 7
Aperol Spritz		€ 8,5
Young heart seltzer met green tea & muscat grape		€ 6
Soho Sling: mocktail van appel & gember		€ 6,5
Mistletoe: mocktail van sinaas & tonic		€ 7
Bulldog Gin + Thomas Henry tonic		€ 10,5

Beer

Super 8 Export: 4,8%, pils, glutenvrij	€ 3
Brugse Zot Blond: 6%, blond	€ 4
Liefmans Kriek Brut: 6%, fruitig	€ 4,5
Straffe Hendrik Quadrupel: 11%, donker	€ 5

Wine & bubbles

Jose Galo Rueda Verdejo		
Wit, fris, sappig, minerale aroma's		
· Glas		€ 5
· Fles		€ 23
Bodegas Piqueras El Picoteo Rosado		
Rosé, bio, evenwichtig, rijp fruit		
· Glas		€ 4,5
· Fles		€ 22
Hardcore Herbivore		
Rood, bio, fris, elegant, licht		
· Glas		€ 6
· Fles		€ 28
Prosecco La Jara		
Droog, bio, fruitig & fris		
· Glas		€ 7
· Fles 75cl		€ 35

We willen u er op wijzen dat bereidingen kunnen wijzigen en dat in een professionele keuken contaminatie steeds mogelijk is. Vermeld daarom ook zeker uw allergie aan de zaakvoerder.

Food

Breakfast 09:00 – 14:00

CROISSANT 'HAMM' & 'CHEEZE' With 'ham', 'cheese' & pickled onion in the oven	€ 6,8
YOGHURT BOWL WITH GRANOLA Coconut yoghurt with homemade granola & fresh fruit	€ 11,5
AÇAI BOWL Superfood smoothie with homemade crunchy granola, Buddy Buddy peanut butter, dates & fruit	€ 14
GREEN GLOW BOWL Avocado, mango, spinach & lime smoothie with homemade granola and fruit (Add Buddy Buddy peanut butter + € 1,5)	€ 12
CHUNKY MONKEY OATS ^{GF} Overnight oats with oatmilk, chia seeds, chocolate, walnuts, maple syrup, banana & fresh fruit	€ 11
TOAST TOFU SCRAMBLE Multigrain bread with plant based scrambled eggs, spring onion, tomato, pickled onion, shoots & salad	€ 14
TOAST AVOCADO Multigrain bread with hummus, avocado, cherry tomato, pickled onion, salad, shoots and chili flakes	€ 14
TOAST KIMCHI Multigrain bread with grilled 'cheese', kimchi, crispy onion, cucumber, black sesame seed & salad	€ 14,2
AMERICAN PANCAKES With fresh fruit, whipped cream, pistachio nuts & maple syrup	€ 13,8
COCONUT BERRY PANCAKES With blueberry coulis, coconut yoghurt, fruit, almond flakes & maple syrup	€ 14
LAZY BREAKFAST Hot drink of your choosing, pink grapefruit or orange juice, plant based yoghurt with homemade crunchy granola and fresh fruit, croissant, multigrain bread & jam. (Extra topping? Peanut butter, chocolate paste, hummus or biscoff paste + 1)	€ 15,5
BLACKBIRD BRUNCH Hot drink of your choosing, pink grapefruit or orange juice, fresh fruit salad, croissant, variety of multigrain bread, avocado, cherry tomato, jam, hummus, scrambled tofu & plant based yoghurt with homemade crunchy granola	€ 24

Juices

Green spirit: cucumber, spinach, avocado, apple	€ 6
Red booster: beetroot, carrot, celery, apple	€ 6
Pink grapefruit juice or orange juice	€ 4,5
Homemade energy shot with ginger, lemon, apple	€ 3
Mistletoe mocktail: orange, elderflower & tonic	€ 7

A la carte

Croissant or bagel	€ 2,9
2 slices of multigrain bread	€ 2
½ avocado	€ 2,5
Hummus/portion of scrambled tofu/kimchi	€ 4
Slice of banana bread	€ 2,5
Small yoghurt with granola and fresh fruit	€ 6,5

Lunch 11:30 – 14:00

HAPPINESS BOWL Spinach, marinated tofu, couscous, mango, black beans, tomato, avocado, salty peanuts & peanut sesame dressing Prefer GF? Replace couscous with quinoa + 0,50	€ 16,8
BALANCE BOWL Spinach, couscous, lentils, za'tar sweet potatoe, 'feta', pistachio nuts, pomegranate & mustard agave dressing Prefer GF? Replace couscous with quinoa + 0,50	€ 16,7
BAGEL BLACKBIRD Bagel with vegan cream cheese, avocado, crispy onion, pickled onion, muhammara & spinach (GF Bagel? + € 1)	€ 11
BAGEL 'PATÉ' Bagel with vegan paté, mangochutney, apple, pickled onion, walnuts & spinach (GF Bagel? + € 1)	€ 10
BAGEL BANH MI Bagel with marinated pulled jackfruit, pickled carrots & radish, cucumber, vegan mayo & cilantro (GF Bagel? + € 1)	€ 10,5

Sweets

VARIETY OF CAKES Check out our display	€ 5,5 – € 6,5
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Drinks

Coffee

Filter coffee (flavour of the month)	€ 4
Espresso	€ 2,9
Espresso macchiato	€ 3
Americano	€ 3,2
Cappuccino	€ 3,8
Flat white	€ 4
Latte	€ 4
Buddy Buddy peanut butter latte	€ 5
Dirty chai	€ 4,5
Aerocano (steamed iced coffee)	€ 4,5
Iced latte	€ 4,5
EXTRA'S	
Double shot	+ € 0,5
Syrup: caramel, roasted hazelnut or vanilla	+ € 0,5

'Milk'

Hot Chocolate	€ 4
Iced hazelnut cacao	€ 5
Matcha latte (hot or iced)	€ 5
Chai latte (hot or iced)	€ 4

Tea

Fresh mint tea / ginger tea	€ 3,8
English breakfast tea	€ 4
Earl Grey	€ 4
Ceylon black tea, bergamot	
China Yunnan Green	€ 4,5
Powerful, green	
Herbal relax	€ 4,5
Linde, verbena, peper mint	
Fruitbang	€ 4
Apple, lemon grass, orange, strawberry	
Healthy boost	€ 4,5
Green sencha, ginger root, lemon	
Pinnoccio	€ 4
Lemon, lemon grass, apple	
Touareg	€ 4
Green tea, mint, sugar	

Soft

Homemade iced tea		€ 4
Marie Stella Maris still / sparkling	25cl	€ 3
Marie Stella Maris still / sparkling	75cl	€ 6,5
Afri Cola	33cl	€ 3,8
Fritz Spritz Sparkling Rhubarb		€ 3,5
Thomas Henry tonic / ginger beer		€ 4,2
Cucumis cucumber & basil		€ 4,9
FERM cassis & blueberry kombucha		€ 4,5
FERM ginger & lemongrass		€ 4,5
ZESTER elderflower-lime kefir		€ 4,5
Wostok date & pomegranate		€ 4,5
Pink grapefruit juice/orange juice		€ 4,5
Apple juice		€ 3
Glass of filtered tapwater		€ 1

Aperitif

Ramborn 'Perry' cider	33cl	€ 6,5
Glass of Prosecco or Mimosa		€ 7
Aperol Spritz		€ 8,5
Young heart seltzer with green tea & muscat grape		€ 6
Soho Sling: ginger & apple mocktail		€ 7
Mistletoe: orange & tonic mocktail		€ 7
Bulldog Gin + Thomas Henry tonic		€ 10,5

Beer

Super 8 Export: 4,8%, lager, gluten free	€ 3
Brugse Zot Blond: 6%, blond	€ 4
Liefmans Kriek Brut: 6%, fruity	€ 4,5
Straffe Hendrik Quadrupel: 11%, dark	€ 5

Wine & bubbles

Jose Galo Rueda Verdejo		
White, fresh, juicy, mineral aroma's		
· Glass		€ 5
· Bottle		€ 23
Bodegas Piqueras El Picoteo Rosado		
Rosé, organic, balanced, ripe fruits		
· Glass		€ 4,5
· Bottle		€ 22
Hardcore Herbivore		
Red, organic, fresh, elegant, light		
· Glas		€ 6
· Fles		€ 28
Prosecco La Jara		
Organic, dry, fruity & fresh		
· Glas		€ 7
· Bottle 75cl		€ 35

We would like to point out that our preparations can change and that there's always a possibility of cross contamination in a professional kitchen. Therefore always mention your allergies to the owner.