

Food

Breakfast 09:00 – 14:30

CROISSANT 'HAMM' & 'KAES' Met plantaardige 'ham', 'kaas' & pickled onion in de oven	€ 6,5
YOGHURT BOWL MET GRANOLA Coconut yoghurt met homemade granola & vers fruit	€ 11
AÇAI BOWL Superfood smoothie met homemade crunchy granola, pindakaas van Buddy Buddy, dadels & vers fruit	€ 13
CHUNKY MONKEY OATS Overnight oats met sojamelk, chiazaadjes, chocolade, walnoot, maple syrup, banaan & vers fruit	€ 9,5
TOAST TOFU SCRAMBLE Meergranenbrood met plantaardig roerei, lenteui, tomaat, gepekelde ui, sla & scheuten	€ 12,5
TOAST AVOCADO Meergranenbrood met hummus, avocado, kerstomaat, gepekelde ui, sla, scheuten & chilivlokken	€ 12,5
TOAST KIMCHI Meergranenbrood met grilled 'cheese', kimchi, bicky-uitjes, komkommer, zwarte sesamzaadjes & sla	€ 13
CHOCOLATE CHIP BANANA BREAD Met vers fruit, homemade granola, slagroom & pistachenootjes	€ 11
AMERICAN PANCAKES Met vers fruit, slagroom, pistachenootjes & maple syrup	€ 12,5
COCONUT BERRY PANCAKES Met coulis van bessen, kokosyoghurt, fruit, amandelschilfers & maple syrup	€ 13
LAZY BREAKFAST Warme drank naar keuze, roze pompelmoessap, plant based yoghurt met homemade crunchy granola en vers fruit, croissant, meergranenbrood & kies een beleg: confituur, pindakaas, choco, hummus of speculoospasta	€ 15
BLACKBIRD BRUNCH Warme drank naar keuze, roze pompelmoessap, verse fruitsalade, croissant, assortiment meergranenbrood, avocado, kerstomaat, confituur, 'roerei', hummus & plant based yoghurt met homemade crunchy granola	€ 22
TAPAS BRUNCH, ENKEL OP RESERVATIE Vanaf 2 pers. Koffie of thee naar keuze, perencider, roze pompelmoessap, plant based yoghurt met homemade granola, selectie van broodjes, focaccia met olijf en zongedroogde tomaat, healthy shot, chocolate chip banana bread, donut & vers fruit	€ 28,5

Juices

Roze pompelmoessap	€ 4,5
Energyshot met gember, citroen, appel & kurkuma	€ 3
Mistletoe morning mocktail: sinaas, vlierbloesem & tonic	€ 6,5

À la carte

Croissant of bagel	€ 2
2 sneetjes meergranenbrood	€ 1,5
½ avocado	€ 2,5
Hummus of portie scrambled tofu	€ 4
Portie kimchi	€ 4
Choco, Buddy Buddy pindakaas of speculoospasta	€ 1,5
Slice banana bread	€ 2,5

Lunch 11:30 – 14:30

TAS SOEP	€ 3,5
HAPPINESS BOWL Spinazie, gemarineerde tofu, couscous, mango, zwarte bonen, avocado, salty peanuts & dressing van pinda's en sesamolie	€ 16,5
BALANCE BOWL Spinazie, couscous, linzen, met za'tar gekruide zoete aardappel, 'feta', pistachenoten, granaatappel & dressing van tahini en limoen	€ 16
BAGEL BLACKBIRD Bagel met vegan roomkaas, avocado, bicky-uitjes, muhammara & spinazie	€ 9,5
BAGEL 'PATÉ' Bagel met vegan paté, mangochutney, appel, gepekelde ajuin, walnoten & spinach	€ 9
BAGEL BANH MI Bagel met gemarineerde pulled jackfruit, gepekelde wortel & radijs, komkommer, veganaise & koriander	€ 9,5

Sweets

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

Coffee*

Espresso	€ 2,9
Long black	€ 3,2
Cappuccino	€ 3,8
Flat white	€ 4
Latte	€ 4
Buddy Buddy peanut butter latte	€ 5
Iced coffee	€ 4
Iced latte	€ 4

EXTRA'S

Double shot	+ € 0,5
Siroop : caramel of geroosterde hazelnoot	+ € 0,5

*OR coffee roasters branden een specialty coffee verhandeld onder Direct Trade: ze kopen rechtstreeks bij de producent en hebben zo een positieve invloed op de lokale economie.

Soft

Homemade iced tea	€ 3,5
Marie Stella Maris plat / bruis	25cl € 3
Marie Stella Maris plat / bruis	75cl € 5,5
Afri Cola / Afri Cola suikervrij	33cl € 3,8
Fritz Spritz Sparkling Rhubarb	€ 3,5
Biozisch bloedsinaasappel	€ 4,5
Thomas Henry tonic / ginger ale of beer	€ 4,2
Cucumis komkommer & basilicum	€ 4,9
FERM cassis & blueberry kombucha	€ 4,5
FERM mandarijn & steranijs kombucha	€ 4,5
ZESTER vlier-citroen kefir	€ 4,5
Wostok dadel & granaatappel	€ 4,5
Roze pompelmoessap	€ 4,5
Glas kraantjeswater	€ 0,5

Thee

Verse muntthee / gemberthee	€ 3,5
English breakfast tea	€ 4
Earl Grey	€ 4
Ceylon zwarte thee, bergamot	
China Yunnan Green	€ 4,5
Krachtig, groen	
Zorgeloos	€ 4
Kamille, linde, appel, venkel, sinaas	
Fruitbang	€ 4
Appel, citroengras, sinaas, aardbei	
Balthazar	€ 4,5
Groen, gember, kardemom, ananas	
Pinnoccio	€ 4
Citroen, citroengras, appel	

'Milk'

Warme chocolade	€ 4
Kurkuma/matcha/beetroot latte	€ 5
Iced matcha latte	€ 5
Chai latte	€ 4
Dirty chai latte	€ 4,5

Aperitif

Ramborn 'Perry' cider	€ 5
Glass Prosecco of Mimosa	€ 7
Aperitif Blackbird	€ 9
Aperol Spritz	€ 8
Henri Bardouin pastis	€ 7
Crodino: alcoholvrij aperitif	€ 6
Soho Sling: mocktail van appel & gember	€ 6
Mistletoe: mocktail van sinaas & tonic	€ 6,5
Bulldog Gin + Thomas Henry tonic	€ 10,5
Monkey 47 Gin + Thomas Henry tonic	€ 14,5

Beer

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

Wine & bubbles

Bodegas Piqueras El Picoteo Blanco	
Wit, bio, fris, citrus & tropische vruchten	
· Glas	€ 4,5
· Fles	€ 22
Bodegas Piqueras El Picoteo Rosado	
Rosé, bio, evenwichtig, rijp fruit	
· Glas	€ 4,5
· Fles	€ 22
Purato 'Siccari' Appassimento	
Zachte bessen, specerijen, gedroogde druiven	
· Glas	€ 5,5
· Fles	€ 27
Prosecco La Jara	
Droog, bio, fruitig & fris	
· Glas	€ 7
· Fles 37,5 cl	€ 18
· 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 – 14:30

CROISSANT 'HAMM' & 'CHEEZE' With 'ham', 'cheese' & pickled onion in the oven	€ 6,5
YOGHURT BOWL WITH GRANOLA Coconut yoghurt with homemade granola & fresh fruit	€ 11
AÇAI BOWL Superfood smoothie with homemade crunchy granola, Buddy Buddy peanut butter, dates & fruit	€ 13
CHUNKY MONKEY OATS Overnight oats with soymilk, chia seeds, chocolate, walnuts, maple syrup, banana & fresh fruit	€ 9,5
TOAST TOFU SCRAMBLE Multigrain bread with plant based scrambled eggs, spring onion, tomato, pickled onion, shoots & salad	€ 12,5
TOAST AVOCADO Multigrain bread with hummus, avocado, cherry tomato, pickled onion, salad, shoots and chili flakes	€ 12,5
TOAST KIMCHI Multigrain bread with grilled 'cheese', kimchi, crispy onion, cucumber, black sesame seed & salad	€ 13
CHOCOLATE CHIP BANANA BREAD Fresh fruit, homemade granola, whipped cream & pistachio nuts	€ 11
AMERICAN PANCAKES With fresh fruit, whipped cream, pistachio nuts & maple syrup	€ 12,5
COCONUT BERRY PANCAKES With blueberry coulis, coconut yoghurt, fruit, almond flakes & maple syrup	€ 13
LAZY BREAKFAST Hot drink of your choosing, pink grapefruit juice, plant based yoghurt with homemade crunchy granola and fresh fruit, croissant, multigrain bread & choose your topping: marmelade, peanut butter, chocolate paste, hummus or biscoff paste	€ 15
BLACKBIRD BRUNCH Hot drink of your choosing, pink grapefruit juice, fresh fruit salad, croissant, variety of multigrain bread, avocado, cherry tomato, jam, hummus, 'scrambled eggs' & plant based yoghurt with homemade crunchy granola	€ 22
TAPAS BRUNCH, RESERVATION ONLY From 2p. onwards. Hot drink of your choosing, pear cider, pink grapefruit juice, plant based yoghurt with homemade crunchy granola, selection of mini bread rolls, focaccia with olives and sundried tomato, healthy shot, chocolate chip bananabread, donut & fresh fruit	€ 28,5

Juices

Pink grapefruit juice	€ 4,5
Energy shot with ginger, lemon, apple & turmeric	€ 3
Mistletoe mocktail: orange, elderflower & tonic	€ 6,5

A la carte

Croissant or bagel	€ 2
2 slices of multigrain bread	€ 1,5
½ avocado	€ 2,5
Hummus or portion of scrambled tofu	€ 4
Portion of kimchi	€ 4
Chocolate paste, Buddy Buddy peanut butter or biscoff paste	€ 1,5
Slice of banana bread	€ 2,5

Lunch 11:30 – 14:30

CUP OF SOUP	€ 3,5
HAPPINESS BOWL Spinach, marinated tofu, couscous, mango, black beans, tomato, avocado, salty peanuts & peanut sesame dressing	€ 16,5
BALANCE BOWL Spinach, couscous, lentils, za'tar sweet potatoe, 'feta', pistachio nuts, pomegranate & tahini lime dressing	€ 16
BAGEL BLACKBIRD Bagel with vegan cream cheese, avocado, crispy onion, muhammara & spinach	€ 9,5
BAGEL 'PATÉ' Bagel with vegan paté, mangochutney, apple, pickled onion, walnuts & spinach	€ 9
BAGEL BANH MI Bagel with marinated pulled jackfruit, pickled carrots & radish, cucumber, vegan mayo & cilantro	€ 9,5

Sweets

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

Coffee*

Espresso	€ 2,9
Long black	€ 3,2
Cappuccino	€ 3,8
Flat white	€ 4
Latte	€ 4
Buddy Buddy peanut butter latte	€ 5
Iced coffee	€ 4
Iced latte	€ 4

EXTRA'S

Double shot	+ € 0,5
Syrup: caramel or roasted hazelnut	+ € 0,5

* OR coffee roasts specialty coffee sourced through Direct Trade: they buy directly from the producer. By doing so, they have a positive influence on the producer's local economy.

Soft

Homemade iced tea	€ 3,5
Marie Stella Maris still / sparkling	25cl € 3
Marie Stella Maris still / sparkling	75cl € 5,5
Afri Cola / Afri Cola sugar free	33cl € 3,8
Fritz Spritz Sparkling Rhubarb	€ 3,5
Biozisch blood orange	€ 4,5
Thomas Henry tonic / ginger ale or beer	€ 4,2
Cucumis cucumber & basil	€ 4,9
FERM cassis & blueberry kombucha	€ 4,5
FERM tangerine & star anise kombucha	€ 4,5
ZESTER elderflower-lime kefir	€ 4,5
Wostok date & pomegranate	€ 4,5
Pink grapefruit juice	€ 4,5
Glass of tapwater	€ 0,5

Tea

Fresh mint tea / ginger tea	€ 3,5
English breakfast tea	€ 4
Earl Grey	€ 4
Ceylon black tea, bergamot	
China Yunnan Green	€ 4,5
Powerful, green	
Carefree	€ 4
Camomile, linden, apple, fennel, orange	
Fruitbang	€ 4
Apple, lemon grass, orange, strawberry	
Balthazar	€ 4,5
Green, ginger, cardamom, pineapple	
Pinnoccio	€ 4
Lemon, lemon grass, apple	

'Milk'

Hot Chocolate	€ 4
Turmeric / Matcha / Beetroot latte	€ 5
Iced Matcha latte	€ 5
Chai latte	€ 4
Dirty chai latte	€ 4,5

Aperitif

Ramborn 'Perry' cider	€ 5
Glass of Prosecco or Mimosa	€ 7
Aperitif Blackbird	€ 9
Aperol Spritz	€ 8
Henri Bardouin pastis	€ 7
Crodino: no alcohol aperitif	€ 6
Soho Sling: ginger & apple mocktail	€ 7
Mistletoe: orange & tonic mocktail	€ 6,5
Bulldog Gin + Thomas Henry tonic	€ 10,5
Monkey 47 Gin + Thomas Henry tonic	€ 14,5

Beer

Super 8 Export: 4,8%, lager, gluten free	€ 3
Brugse Zot Blond: 6%, blond	€ 3,5
Sportzot: non-alcoholic specialty beer	€ 4
Duvel: 8,5%, blond, powerful	€ 5
Liefmans Kriek Brut: 6%, fruity	€ 4,5
Straffe Hendrik Quadrupel: 11%, dark	€ 5

Wine & bubbles

Bodegas Piqueras El Picoteo Blanco

White, organic, fresh & tropical fruits

· Glass	€ 4,5
· Bottle	€ 22

Bodegas Piqueras El Picoteo Rosado

Rosé, organic, balanced, ripe fruits

· Glass	€ 4,5
· Bottle	€ 22

Purato 'Siccari' Appassimento

Soft berries, spices, dried grapes

· Glas	€ 5,5
· Fles	€ 27

Prosecco La Jara

Organic, dry, fruity & fresh

· Glas	€ 7
· Bottle 37,5 cl	€ 18
· 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.