

Food

Breakfast 09:00 - 14:00

YOGHURT BOWL MET GRANOLA Soja yoghurt met homemade granola & vers fruit	€ 12,5
AÇAÍ 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, fruit & Buddy Buddy pindakaas	€ 14
CHUNKY MONKEY OATS Overnight oats met haver melk, chiazaadjes, chocolade, walnoot, maple syrup, banaan & vers fruit	€ 12
TOAST TOFU SCRAMBLE Meergranenbrood met plantaardig roerei, lenteui, tomaat, gepekelde ui, sla & scheuten	€ 15
TOAST AVOCADO Meergranenbrood met hummus, avocado, kerstomaat, gepekelde ui, sla, scheuten & chilivlokken	€ 15
TOAST KIMCHI Meergranenbrood met grilled 'cheese', kimchi, bicky-uitjes, komkommer, zwarte sesamzaadjes & sla	€ 15
AMERICAN PANCAKES Met vers fruit, slagroom, pistachenootjes & maple syrup	€ 14
COCONUT BERRY PANCAKES Met coulis van bessen, kokosyoghurt, fruit, amandelschilfers & maple syrup	€ 14,5
LAZY BREAKFAST Warme drank naar keuze, roze pompelmoes- of sinaassap, plant based yoghurt met homemade crunchy granola en vers fruit, croissant, meergranenbrood, 2 sneetjes 'kaas' & confituur. (Extra beleg? Pindakaas, choco, hummus of speculoospasta +1)	€ 17,5
DELUXE BRUNCH Warme drank naar keuze, roze pompelmoes- of sinaassap, verse fruitsalade, croissant, meergranenbrood, avocado, kerstomaat, confituur, scrambled tofu, hummus & plant based yoghurt met homemade crunchy granola	€ 26

Juices

Green spirit: spinazie, peer, appel, munt	€ 6
Red booster: rode biet, wortel, selder, appel	€ 6
Roze pompelmoessap of sinaasappelsap	€ 4,5
Healthy body shot: gember, kurkuma, spirulina, appel	€ 4
Mistletoe morning mocktail: sinaas, vlierbloesem & tonic	€ 7

Extra's

Croissant 'ham' & 'kaes' met gepekelde ajuin	€ 6,9
Croissant of bagel	€ 3
2 sneetjes meergranenbrood	€ 2
½ avocado/2 sneetjes 'kaes'	€ 3
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, kerstomaatjes, gepekelde ui, salty peanuts & pindadressing Liever GF? Vervang de couscous door quinoa + 0,50	€ 17
BALANCE BOWL Spinazie, couscous, linzen, met za'tar gekruide zoete aardappel, 'feta', pistachenoten, granaatappel & bieslookdressing Liever GF? Vervang de couscous door quinoa + 0,50	€ 16,9
BAGEL BLACKBIRD Bagel met vegan roomkaas, avocado, bicky-uitjes, gepekelde ajuin, muhammara & spinazie (GF Bagel? + € 1)	€ 13
BAGEL 'PATÉ' Bagel met vegan paté, mangochutney, appel, gepekelde ajuin, walnoten & spinach (GF Bagel? + € 1)	€ 13
BAGEL BANH MI Bagel met gemarineerde pulled jackfruit, gepekelde wortel & radijs, komkommer, veganaise & koriander (GF Bagel? + € 1)	€ 13

Sweets

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

Specialty coffee

Filter coffee (flavour of the moment)	€ 4
Espresso	€ 2,9
Espresso macchiato	€ 3
Cortado	€ 3,5
Americano	€ 3,2
Dubbel americano	€ 4,5
Cappuccino	€ 4
Flat white	€ 4,5
Latte	€ 5
Buddy Buddy peanut butter latte	€ 5
Aerocano (steamed iced coffee)	€ 5

EXTRA'S

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

'Milk'

Warme chocolade	€ 4,5
Hazelnut cacao	€ 5
Matcha latte	€ 6
Chai latte	€ 4,5

EXTRA'S

Make it dirty / iced	+ € 0,5
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Thee

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

Soft

Homemade iced tea munt & wilde kruiden plat / bruis	€ 5
Homemade lemonade zesty citrus plat / bruis	€ 5
Marie Stella Maris plat / bruis	25cl € 3
Marie Stella Maris plat / bruis	75cl € 6,5
Frits Kola / Zero	€ 3
Thomas Henry tonic / ginger beer	€ 4,2
FERM cassis & blueberry kombucha	€ 4,5
FERM gember & citroengras kombucha	€ 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
Soho Sling: mocktail van appel & gember		€ 7
Mistletoe: mocktail van sinaas & tonic		€ 7
Bulldog Gin + Thomas Henry tonic		€ 12

Beer

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	€ 5,5
· Fles	€ 24

Bodegas Piqueras El Picoteo Rosado

Rosé, bio, evenwichtig, rijp fruit

· Glas	€ 5
· Fles	€ 23

Morgado Do Quintæo

Rood, elegant, bessen, touch of spice

· Glas	€ 6,5
· Fles	€ 29

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

YOGHURT BOWL WITH GRANOLA Soy yoghurt with homemade granola & fresh fruit	€ 12,5
AÇAÍ 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, fruit & Buddy Buddy peanut butter	€ 14
CHUNKY MONKEY OATS Overnight oats with oatmilk, chia seeds, chocolate, walnuts, maple syrup, banana & fresh fruit	€ 12
TOAST TOFU SCRAMBLE Multigrain bread with plant based scrambled eggs, spring onion, tomato, pickled onion, shoots & salad	€ 15
TOAST AVOCADO Multigrain bread with hummus, avocado, cherry tomato, pickled onion, salad, shoots and chili flakes	€ 15
TOAST KIMCHI Multigrain bread with grilled 'cheese', kimchi, crispy onion, cucumber, black sesame seed & salad	€ 15
AMERICAN PANCAKES With fresh fruit, whipped cream, pistachio nuts & maple syrup	€ 14
COCONUT BERRY PANCAKES With blueberry coulis, coconut yoghurt, fruit, almond flakes & maple syrup	€ 14,5
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, 2 slices of 'cheese' & jam. (Extra topping? Peanut butter, chocolate paste, hummus or biscoff paste + 1)	€ 17,5
DELUXE BRUNCH Hot drink of your choosing, pink grapefruit or orange juice, fresh fruit salad, croissant, multigrain bread, avocado, cherry tomato, jam, hummus, scrambled tofu & plant based yoghurt with homemade crunchy granola	€ 26

Juices

Green spirit: apple, pear, spinach, mint	€ 6
Red booster: beetroot, carrot, celery, apple	€ 6
Pink grapefruit juice or orange juice	€ 4,5
Healthy body shot: ginger, turmeric, spirulina, apple	€ 4
Mistletoe mocktail: orange, elderflower & tonic	€ 7

Extras

Croissant 'hamm' & 'cheeze' with pickled onion	€ 6,9
Croissant or bagel	€ 2,9
2 slices of multigrain bread	€ 2
½ avocado/2 slices of 'cheese'	€ 3
Hummus/portion of scrambled tofu/kimchi	€ 4
Slice of banana bread	€ 3
Small yoghurt with granola and fresh fruit	€ 6,5

Lunch 11:30 - 14:00

HAPPINESS BOWL Spinach, marinated tofu, couscous, mango, black beans, cherry tomato, avocado, pickled onion, salty peanuts & peanut dressing Prefer GF? Replace couscous with quinoa + 0,50	€ 17
BALANCE BOWL Spinach, couscous, lentils, za'tar sweet potatoe, 'feta', pistachio nuts, pomegranate & chive dressing Prefer GF? Replace couscous with quinoa + 0,50	€ 16,9
BAGEL BLACKBIRD Bagel with vegan cream cheese, avocado, crispy onion, pickled onion, muhammara & spinach (GF Bagel? + € 1)	€ 13
BAGEL 'PATÉ' Bagel with vegan paté, mangochutney, apple, pickled onion, walnuts & spinach (GF Bagel? + € 1)	€ 13
BAGEL BANH MI Bagel with marinated pulled jackfruit, pickled carrots & radish, cucumber, vegan mayo & cilantro (GF Bagel? + € 1)	€ 13

Sweets

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

Specialty coffee

Filter coffee (flavour of the moment)	€ 4
Espresso	€ 2,9
Espresso macchiato	€ 3
Cortado	€ 3,5
Americano	€ 3,2
Double americano	€ 4,5
Cappuccino	€ 4
Flat white	€ 4,5
Latte	€ 5
Buddy Buddy peanut butter latte	€ 5
Aerocano (steamed iced coffee)	€ 5

EXTRA'S

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

'Milk'

Hot Chocolate	€ 4,5
Hazelnut cacao	€ 5
Matcha latte	€ 6
Chai latte	€ 4,5

EXTRA'S

Make it dirty / iced	+ € 0,5
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Tea

Fresh mint tea / ginger tea	€ 4,5
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	€ 4,5
Apple, lemon grass, orange, strawberry	
Healthy boost	€ 4,5
Green sencha, ginger root, lemon	
Pinnoccio	€ 4,5
Lemon, lemon grass, apple	
Touareg	€ 4,5
Green tea, mint, sugar	

Soft

Homemade iced tea mint & wild herbs still / sparkling	€ 5
Homemade lemonade zesty lemon still / sparkling	€ 5
Marie Stella Maris still / sparkling 25cl	€ 3
Marie Stella Maris still / sparkling 75cl	€ 6,5
Frits Kola / Zero	€ 3
Thomas Henry tonic / ginger beer	€ 4,2
FERM cassis & blueberry kombucha	€ 4,5
FERM ginger & lemongrass kombucha	€ 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
Soho Sling: ginger & apple mocktail	€ 7
Mistletoe: orange & tonic mocktail	€ 7
Bulldog Gin + Thomas Henry tonic	€ 12

Beer

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	€ 5,5
· Bottle	€ 24
Bodegas Piqueras El Picoteo Rosado	
Rosé, organic, balanced, ripe fruits	
· Glass	€ 5
· Bottle	€ 23
Morgado Do Quintæo	
Red, elegant, berries, touch of spice	
· Glas	€ 6,5
· Fles	€ 29
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.