

Breakfast, 09:00—11:30

1 TABLE = 1 BILL

OWN DRINKS & FOOD NOT ALLOWED

YOGHURT BOWL WITH GRANOLA ^V	€ 8
Yoghurt with homemade crunchy granola, fruit & coconut (Prefer plant-based? Replace the yoghurt with coconut yoghurt + € 3)	
AÇAÍ BOWL ^{PB}	€ 12,5
Superfood smoothie with homemade crunchy granola & fresh fruit	
BANANA BREAD ^V	€ 11
Fresh fruit, homemade granola, mascarpone with lime & pistachio nuts (Prefer plant-based? Replace the mascarpone with coconut yoghurt + € 1)	
TOAST AVOCADO ^V	€ 12
Multigrain bread with avocado, cherry tomato and a boiled egg (Add smoked salmon + € 4,5 or add hummus + € 2)	
AMERICAN PANCAKES ^V	€ 12,5
Fresh fruit, mascarpone with lime & maple syrup	
VEGAN BREAKFAST ^{PB}	€ 13,5
Multigrain bread, plant-based yoghurt & homemade granola, avocado, cherry tomato, fair dark chocolate, jam & hummus	
CLASSIQUE C'EST CHIQUE BREAKFAST ^V	€ 15
Hot drink of your choosing, fresh grapefruit juice, pain au chocolat, croissant, cheese, bread roll & jam	
HEALTHY HABITS BREAKFAST ^V	€ 20
Hot drink of your choosing, fresh grapefruit juice, variety of multigrain bread, jam, cheese, fresh fruit salad, fair dark chocolate, yoghurt with raspberry coulis and a boiled egg	
TAPAS BRUNCH — RESERVATION ONLY	€ 27,5
From 2p. onwards. Hot drink of your choosing, apple cider, fresh grapefruit juice, yoghurt with homemade granola, selection of mini bread rolls, tomato muffin, chia lime pudding, healthy shot, Danish pecan roll, mini donut & fruit	

Juices

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

À la carte

Boiled egg	€ 1,7
Pain au chocolat, croissant, bread roll or 2 slices of multigrain bread	€ 2
Smoked salmon	€ 7
Serrano or cheese	€ 5
Hummus	€ 4
Glass of Spumante, Prosecco or Mimosa	€ 7

V = VEGETARIAN — PB = PLANT-BASED

Lunch, 12:00—14:30

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Tartines

OULD BRUGGE	€ 15,5
Oud Brugge (aged cheese), serrano, pickled vegetables, egg & salad	
BURRATA ^V	€ 16
Pesto, cherry tomato, burrata, parmesan cheese, pine nuts & salad with a basil dressing	
PATÉ ^{PB}	€ 16,5
Homemade apple & ginger chutney, pickled onion, paté made of nuts, fruit, pumpkinseeds & salad served on toasted nut bread	
HUMMUS & AVOCADO ^{PB}	€ 16,5
Hummus, avocado, pistachio nuts, pomegranate & salad with a citrus dressing	

Etcetera

SOUP OF THE DAY ^{PB}	€ 6,5
With croutons and bread	
LUNCH SUGGESTION	€ 16
Ask for our offer	
LUKEWARM SALAD WITH GOAT CHEESE ^V	€ 16
Goat cheese, seasonal fruit, beetroot, pomegranate, pistachio nuts, puffed buckwheat & honey mustard dressing	
CLUB SANDWICH DELUXE ^{PB}	€ 16,5
Triple sandwich with vegan cream cheese, pickled cucumber, avocado, crispy onions, muhammara, spinach, served with vegetable chips & homemade ginger chutney	
POWER PROTEIN BOWL	€ 18,5
Smoked salmon, avocado, hummus, spinach, multigrain bread, puffed quinoa, a boiled egg & citrus dressing	
BALANCE BOWL ^{PB}	€ 16
Couscous, red beet, hummus, spinach, multigrain bread, pistachio nuts, sweet potatoe, zoodles, pomegranate & tahini lime dressing	

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Bites & sweets, 14:30—17:00

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Every gift from a
friend is a wish for
your happiness...

...Blackbird gift cards
are available at
our cash register

Sweets

VARIETY OF PASTRIES	€ 5,5 – € 6,5
Check out our display	
BANANA BREAD ^V	€ 11
Fresh fruit, homemade granola, mascarpone & pistachio nuts	

Bites

SOUP OF THE DAY ^{PB}	€ 6,5
With croutons and bread	
HUMMUS	€ 5,5
With tortilla chips	
OLIVES	€ 3
Portion of black olives with basil	

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Drinks, all day long

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Coffee*

Espresso	€ 2,9
Lungo	€ 2,9
Americano	€ 2,9
Cappuccino	€ 3,5
Latte	€ 3,5

EXTRAS

Double shot	+ € 0,5
Syrup, soy-, almond- or oat milk	+ € 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
Fritz Kola	€ 3
Fritz Kola sugar free	€ 3
Fritz Spritz Sparkling Rhubarb	€ 3,5
Fritz Spritz Sparkling Apple	€ 3,5
Cucumis cucumber & basil	€ 4,9
Wostok ginger & tarragon	€ 4,5
Wostok date & pomegranate	€ 4,5
Fresh grapefruit juice	€ 4,5

Milk

Hot Chocolate: dark, milk or white	€ 4
Turmeric Latte with almond milk	€ 5

Thee

Fresh mint tea	€ 3,5
Chai Latte	€ 4
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	
Elegance	€ 4
Green, jasmine, strawberry, vanilla	
Balthazar	€ 4,5
Green, ginger, cardamom, pineapple	
Pinnoccio	€ 4
Lemon, lemon grass, apple	

Aperitif

Aperitif Blackbird	€ 9
Aperol Spritz	€ 8
Henri Bardouin pastis	€ 7
Dark & Stormy	€ 10
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

Latoque Réserve

Red, dark ruby, jam, black pepper & cocoa	
· Glass	€ 5
· Bottle	€ 26

Spumante La Jara

Rosé, organic, spumante, fruity aromas.	
· Glass	€ 7
· Bottle 37,5 cl	€ 18
· Bottle 75 cl	€ 35

Prosecco La Jara

Organic, dry, fruity & fresh	
· Glas	€ 7
· Fles 37,5 cl	€ 18
· Fles 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.