

# DRINKS

## TEA

Tea 3,00

Earl Grey Blue Flower • Sencha  
Sensation Bio • Green Jasmine Bio  
Refreshing Rooibos Bio

Special tea 3,75

Fresh winter tea star anise, orange & cinnamon  
Fresh mint tea  
Fresh ginger tea & lemon

## SMOOTHIES 5,75

Jungle Green

avocado, pear, kiwi, apple & mint

Caribbean Sun papaya, mango & pineapple

Power Granate

blackberry, strawberry, apple & pomegranate

## JUICES

Orange juice 4,20 • Bio apple juice 3,60

Tomato juice 3,60 • Yogurt with

fruit juice 4,50 • Buttermilk with

fruit juice 4,00 • Milk/buttermilk 2,00

## WATER

Chaudfontaine flat or sparkling from 2,85

Chaudfontaine Fusion Lemon

or Lime & mint 2,85

## LIMEAU 4,50

Fruit • apple, lemon, liquorice & mint

Ginger • orange, lemon, ginger & mint

## sarpje 6,95

- 100% biological, pure, raw & slow juiced.
- 400 grams vegetables & fruit in one juice.
- Ingredients can change during seasons.

**Fresh** carrot, fennel, orange sweet potato, apple, pink grapefruit, ginger, mint, sage, cinnamon



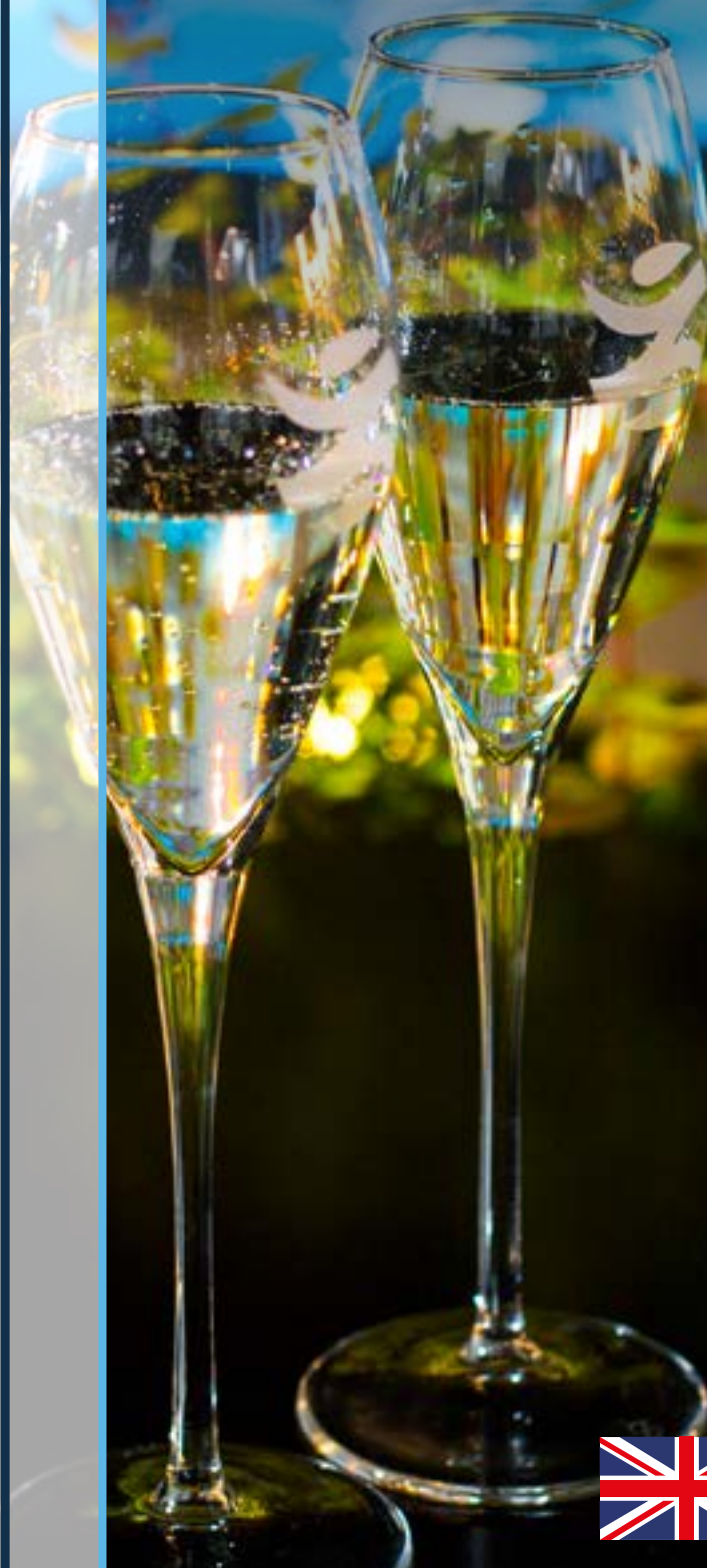
**Energy** red beet, winter carrot, red cabbage, purple kale, apple, purple sweet potato, lemon, basil, ginger



**Detox** wild spinach, green chard, kale, cucumber, celery, apple, green kale, green bell pepper, lemon, parsley, ginger, young sea lettuce (sea weed)



# BAR MENU



# DRINKS

## COFFEE

Café crème 3,00 • Cappuccino 3,40  
Latte 3,95 • Latte macchiato 3,95  
Espresso 2,85 • Espresso doppio 4,25  
Cortado 3,00 • Chai Latte 3,50  
Hot Chocolate milk 3,75 • Irish Coffee 7,50

## SODAS 3,10

Coca Cola • Coca Cola light  
Coca Cola zero • Fanta • Sprite • Tonic  
Bitter lemon • Cassis • Fuze tea & green  
& hibiscus • Rivella • Ginger ale

## FEVER-TREE 4,20

Tonic • Elderflower • Ginger ale • Ginger beer

## BEER

Heineken Vaas / 0.5 L 3,10 / 5,75  
Seasonal beer from 4,50  
Affligem blond, dubbel or tripel from 4,75  
Amstel Radler 3,50  
Amstel Bright 4,75  
Heineken 0.0% 3,75  
Brand Weizen 0.0% 3,75

## WHITE WINE

Pinot Grigio Terredirai, Italy 4,95  
Chardonnay Villa Antonino BIO, Italy 4,95  
Sauvignon Blanc Partnership, S-Africa 4,00  
Verdejo Gran Cardiel Bodegas Cachazo,  
Spain 5,25

## ROSÉ WINE

Pinot Grigio Blush Terredirai, Italy 4,25

## RED WINE

Sangiovese Montepulciano  
Antonino BIO, Italy 4,25  
Tempranillo Crianza Bodegas  
Palacio Rioja, Spain 5,50

## BUBBLES

Piccolo bottle (2 glasses) 9,50

## FOREIGN DISTILLED 6,00

Vodka • Gin • Bacardi  
Jack Daniels • Johnny Walker Red Label


# FINGERFOOD

**Bitterballen Oma Bob** (6 pcs.) 6,25  
mustard

 **Curry envelopes** (6 pcs.) 6,50  
chili sauce



 **Cheese sticks** (6 pcs.) 6,50  
chili sauce



**Hot bites** (6 pcs.) 6,95  
chili sauce

 **Fingerfood mix** (10 pcs.) 9,95  
mustard and chili sauce

**Bread in bag** 7,95  
aioli, spicy hummus,  
tomato tapenade

 **Nachos** 4,95  
spicy sauce

 **Garden candy** 6,95  
carrot, cherry tomato, cucumber,  
 bell pepper, chicory with  
spicy hummus

 **Smoothie bowl** 8,75  
 red fruit, banana  
and nuts

OPENING HOURS KITCHEN 12.00 - 21.00



Chef's favorite



Vegetarian



Healthy

## FOOD ALLERGIES

Do you suffer from food allergies? Please let us know. We are very thorough when it comes to food allergies or food intolerance. However, we can never fully guarantee the absence of cross contamination of allergens in our kitchen. Gluten free bread is available for an additional 1.50.