

# hot drinks

## BLACK COFFEES

espresso 3,20  
doppio espresso 4,00  
americano 3,20  
filter 3,50

## TEAS

english breakfast 3,00  
bali - green tea 4,50  
fantasia - fruit tea 4,50  
mint bouquet 4,50  
ginger & lemon 4,50  
chamomile 4,50

fresh mint tea 4,80  
fresh ginger tea 4,80

## COFFEES W/ MILK

cortado 3,50  
cappuccino 4,00  
flat white 4,80  
latte 4,50  
latte on the rocks 4,50  
latte with flavour 5,00

## MATCHAS, CHAI'S & OTHER HOTTIES

chai latte 4,50  
hojicha latte 4,50  
matcha latte 4,80  
strawberry matcha latte 5,50  
hot chocolate 4,50  
*white, milk or dark*

signature **hidden.** latte 8,00  
*almond vanilla latte, almond foam,  
roasted almond flakes, financier on  
the side*

***please order at the bar***

*extra shot / deca +0,50  
milk options: cow / oat / almond / sprout  
syrup options: hazelnut / vanilla / caramel*

*Ask for our allergen list at the bar*

# cold drinks

## SOFT DRINKS

chaudfontaine still 2,80  
chaudfontaine sparkling 2,80  
coca-cola 3,20  
coca-cola zero 3,20

## HOMEMADE LEMONADES

coconut lemon 5,50  
blackberry rosemary 5,50

## HOMEMADE ICED TEAS

chamomile & peach 5,50  
black tea & lemon 5,50

## SMOOTHIES

red fruit & cardemom 5,80  
peaches & cream 5,80

***please order at the bar.***

*we occasionally offer specials,  
check our socials or ask our staff.*

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## JUICES

fresh orange juice 4,50  
cucumber mint detox juice 5,80  
apple, beetroot & ginger juice 5,80

## WINES & BUBBLES

house wine white / rosé / red

glass 6,00  
bottle 32,00

house cava

glass 7,00  
bottle 40,00

small bottle of champagne 36,00

aperol spritz by dada chapel 9,00

## BEERS by cabardouche

blonde stoot 4,20  
5% - light, easy and yet full of taste

vlotte griet 4,50  
0,3% - floral body without a bad  
conscience

vinnig mieke 5,00  
6,5% - playful and fruity IPA

# breakfast



## **l'oeuf 6,00**

soft boiled egg, olive oil, sea salt,  
black pepper, broken bread

## **mango side up 8,00**

greek yoghurt, granola, pear,  
apple, golden kiwi,  
homemade mango coulis, basil oil  
**(make it vegan with coco yoghurt)**

## **croissant parisienne 4,50**

salted butter, homemade  
apricot jam,  
roasted almond flakes

## **croissant jolie 5,50**

white chocolate mousse, dark  
chocolate crumble, caramel

## **croissant amande blanche 6,00**

almond paste, pear, agave,  
roasted almond flakes  
**(vegan)**

## **croissant alpin 6,00**

grated gruyère & cheddar,  
seasoned ham, oregano

## **pane crudo 8,00**

homemade bread, prosciutto,  
aged compte, fig mustard

## **pane nami 8,00**

homemade bread, crab,  
soft boiled egg, lime miso  
mayonaisse, herbs

croissant 2,50

pain au chocolat 2,50

vegan croissant 3,20

vegan cinnamon bun 4,00

**please order at the bar.**

since we work with fresh, often homemade and seasonal ingredients,  
our stock can be limited. if something is unavailable we'll be happy to  
suggest an alternative or don't hesitate to come back and try it  
another time, it's definitely worth it!

ask for our allergen list at the bar

## **SANDWICHES & SALADS**

choose between a filled sandwich with freshly baked, homemade soft bread or a generous salad bowl with dressing on the side. Our menu changes on a regular basis so don't hesitate to come back for more.

### **chicken masala 12,00**

*chicken masala, rucola, cucumber,  
pickled red onion, dried apricot,  
black rice crumble*

### **tofu nori 14,00**

wasabi mayonaise, lemon zeste, baby spinach, mirin soy glazed tofu, avocado, cucumber, edamame algae salad, roasted sesame, nori

## **SOUP OF THE DAY 7,00**

with homemade bread & butter

## **TAPITAS**

pane carasau and homemade bread with hummus 12,00

bruschette 12,00

add bread + 2,00

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## *something sweet*



financier 2,50

financier chocolate 3,00

financier caramel, peanut, sea salt 3,20

financier apricot almond 3,20

financier white chocolate pistachio 3,50

croissant 2,50

pain au chocolat 2,50

vegan croissant 3,20

vegan cinnamon bun 4,00

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