

# hot drinks

## BLACK COFFEES

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

## TEAS

english breakfast 3,80  
bali - green tea 4,20  
fantasia - fruit tea 4,20  
mint bouquet 4,20  
ginger & lemon 4,20  
chamomile 4,20  
  
fresh mint tea 4,80  
fresh ginger tea 5,00

### **signature hidden. latte 8,00**

almond vanilla latte, almond  
foam, roasted almond flakes,  
financier on the side

## COFFEES W/ MILK

cortado 3,50  
cappuccino 4,00  
flat white 4,50  
latte 4,50  
latte large 5,50

## OTHER HOTTIES & SPECIALS

matcha latte 4,80  
hojicha latte 4,80  
homemade chai latte 5,00  
dirty chai latte 5,50  
sunset espresso tonic 6,00  
hot chocolate 4,80  
*white, milk or dark*

## BOOSTS

collagen matcha 6,00  
iced protein latte 6,00  
iced pandan coconut latte 6,50

### ***please order at the bar***

*extra shot / deca / iced +0,50*  
*milk options: cow / soy +0,00 - oat / almond / coconut +0,50*  
*syrup options: hazelnut / vanilla / caramel + 0,50*

*Ask for our allergen list at the bar*

# *cold drinks*

## **SOFT DRINKS**

chaufontaine still 3,00  
chaufontaine sparkling 3,00  
coca-cola 3,20  
coca-cola zero 3,20

## **HOMEMADE LEMONADES**

coconut lemon 5,50  
rhubarb mint 6,50

## **HOMEMADE ICED TEAS**

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

## **SMOOTHIES**

red fruit & cardemom 6,00  
matcha, banana, coconut & mango 6,00

## **FRESH JUICES**

orchard apple juice 4,00  
fresh orange juice 4,50  
apple, beetroot & ginger juice 6,00

## **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 9,00

aperol spritz by dada chapel 10,00  
*(non alcoholic)*

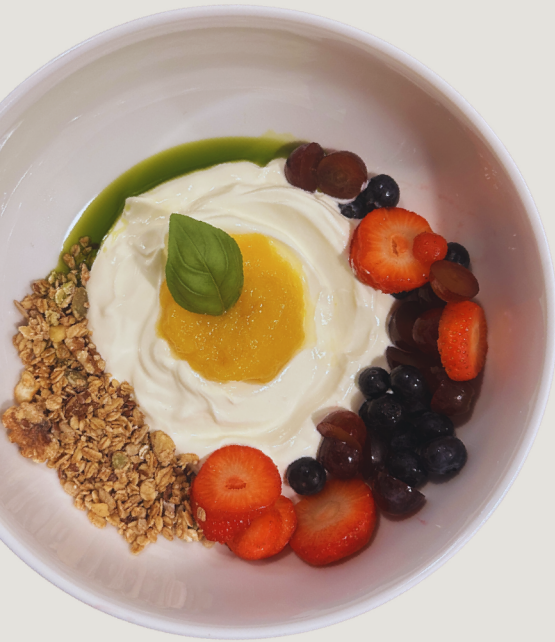
## **BEERS**

### **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*



## **croissant parisienne 4,70**

*salted butter,  
apricot jam,  
roasted almond flakes*

## **croissant alpin 6,50**

*grated gruyère & cheddar,  
seasoned ham, oregano*

## **mango side up 12,50**

*greek yoghurt, granola, red fruits,  
homemade mango coulis, basil oil  
**(make it vegan with coco yoghurt)***

## **l'oeuf 7,00**

*poached egg with toasted bread  
slices topped with olive oil, pepper  
& salt*

***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*

*food*

8

next to our favourites  
we serve regularly  
changing specials.

check out the wall for  
today's limited drops.



8

*please order at the bar  
kitchen closes at 16h00 - tapitas available from 15h00 till closing*