

We are very happy to serve you honest food, made with love. Biological (when possible) and seasonal ingredients, minute made.

HOT DRINKS

We also serve soy milk

Coffee / espresso / espresso macchiato	2.40
Double espresso	4.00
Café latte	2.50
Cappuccino	2.50
Latte macchiato	3.00
Hazelnut latte	3.00
Hot chocolate & cream	3.50
Choc-coffee	2.60
Irish coffee (whiskey or bailey's)	7.50
Italian coffee (amaretto)	7.50
Fresh mint tea & honey	2.70
Fresh ginger tea, lemon, orange & honey	2.80
Mr. Jones tea	
<i>jasmine, green, black, earl grey, rose, rooibos, chamomile, lemon verbena, instant karma</i>	2.40

COLD DRINKS

Mineral water	2.30
Bionade (organic fermented beverage)	
<i>elderberry or ginger & orange</i>	3.50
Biological apple juice	2.50
Cola, sprite, fanta, tonic, bitter lemon, ginger ale, ice tea, tomato juice	2.50

FRESH JUICES

	<i>small / large</i>
Orange juice	3.50 / 4.50
Carrot, apple & ginger	4.00 / 5.50
Orange, carrot, apple & ginger	4.00 / 5.50
Beetroot, apple, cucumber & celery	4.00 / 5.50
Yoghurt & orange juice	4.50
Smoothie of the week	5.90

SANDWICHES

Brown or white bread

Sandwich of the day	SEE BOARD
Old farmers Dutch cheese & grainy mustard	5.20
Old goat cheese, truffle-mayo & rucola	6.60
Dutch meatball & mustard-mayo	5.50
Warm free range chicken fillet, parmesan & Caesar dressing	7.90
Warm goat cheese, bacon & honey	7.50
Grilled aubergine, black olive-tapenade & parmesan	6.50
Warm ham, brie & balsamic red onions	6.90
Grilled seasonal vegetables & hummus	6.50
Warm mozzarella, tomato & pesto	6.50
Smoked mackerel, horseradish-mayo & beetroot salsa	7.90
Roasted pumpkin, feta & sundried tomato	6.80
Smoked salmon, cream cheese, rucola & horseradish-mayo	7.90
Tosti ham & cheese in Turkish bread	5.50
Tosti chorizo, cheese, onion & tomato salsa in Turkish bread	6.50
Club sandwich, turkey, bacon, mango chutney & mayo	11.50

TISFRIS DUO

Add a small soup (for €4.10) with your sandwich.

SOUPS

Served with bread

Tomato & basil soup	6.00
Soup of the day	6.50

SALADS

Served with bread

Grilled chicken fillet, lettuce, rucola, parmesan, egg, garlic croutons & Caesar dressing	14.00
Bacon, mushrooms, parmesan, sundried tomatoes, spinach, onions, nuts & seeds	12.50
Simple salad, lettuce, rucola, tomato, cucumber, onion, nuts & seeds	9.90

BEERS

Draught beer

Grolsch lager, half pint	2.60
Grolsch lager, pint	5.20
Grolsch weizen	4.00
La Chouffe	4.00
<i>Bottled beer</i>	
Brouwerij 't IJ Natte	
<i>'local Amsterdam' double classic</i>	4.50
Brouwerij 't IJ Zatte	
<i>'local Amsterdam' tripel</i>	4.50
Duvel	4.50
Corona	4.60

WINES

Wine of the month	SEE BOARD
White Spanish Rueda	
<i>dry & crispy</i>	3.90
Red Portuguese Alentejano	
<i>soft & full-bodied</i>	4.00
Rosé French Domaine la grave	
<i>soft & fruity</i>	3.90
Prosecco	
<i>dry, sparkling & fruity</i>	4.00

SPIRITS

Vodka, gin, bacardi white/dark, whiskey, cognac, tequila gold	from 4.50
Baileys, amaretto	4.50
Dutch jenever	2.50
Port	4.00

SWEET

Apple pie <i>'Patisserie Kuyt'</i>	4.80
Chocolate truffle cake	4.50
Lemon curd pie	4.50

Sometimes we put more ingredients in our dishes than shown on our menu card. Please let us know if you have any allergies.