

### BREAKFAST

AVAILABLE FROM 7AM-11AM MONDAY TO FRIDAY  
AND FROM 7AM-12PM ON WEEKENDS

Enhanced 28

Eggs any style with sides, sliced seasonal fruit, granola with yogurt, assorted pastries juice, coffee or tea

Two eggs your way 12

Scrambled, poached, fried, boiled, omelette

Includes two sides of toast

Pancakes 12

Served with berries, maple syrup and whipped cream

Fruit bowl\*\* 5

Assorted sliced seasonal fruit

Bakery basket\* 5

Assorted pastries

### SNACK 11AM - 11PM

Bitterballen 9

Deep-fried Dutch meat croquettes

Vegan bitterballen 9

Deep-fried jackfruit croquettes

Lumpiar sayur\*\* 12

Crispy vegetable spring rolls with sweet chilli sauce

Vegan bapao\* 10

Turmeric cauliflowers, mayo, cream cheese, cashew nuts and lime

French fries\*\* 5

### ALL DAY 11AM - 11PM

#### EVERGREEN

Chef's soup\*\* 13

Best ingredients of the season

Cheeseburger\* 21

200g local beef burger, Old Amsterdam cheese, romaine lettuce, pickled onions, guacamole, crispy bacon, tomato, mayo, served with fries

Club sandwich 18

Multigrain bread, grilled chicken, ham, organic fried egg, crispy bacon, romaine lettuce, tomato, mayo, served with fries

Tagliatelle\* 19

Homemade beef Bolognese or pesto Genovese sauce

Filet of cod 26

Marinated bell pepper salad, blue cheese, crunchy panko bread

Dutch flank steak 28

King oyster mushrooms, mashed potatoes, black kale and red fruit sauce

#### PIZZA 11AM - 11PM

Margherita\* 22

Tomato sauce, mozzarella and fresh basil

Pepperoni 25

Tomato sauce, mozzarella, salami, chilli and fresh basil

Pizza of the day 25

### SALADS

Caesar salad 19

Grilled chicken, romaine lettuce, anchovies, parmesan, crispy bacon, croutons and sun-dried tomatoes

Bio quinoa salad\*\* 19

Arugula, mango, pomegranate, roasted cashew nuts with homemade limoncella dressing

Green salad\* 8

Mixed salad, cherry tomatoes, pickled onions, countryside bread, homemade tapenade

### DESSERTS

Apple crumble\* 10

Homemade vegan apple crumble served warm with vegan clotted cream

Cubemisu 8

Our version of tiramisu

Homemade ice cream and sorbet\*

Multiple flavours

### MINIBAR GOODIES & LATE NIGHT MENU

Tony's chocolonely chocolate bar\* 4

- Milk 32% chocolate

- Pure 70% chocolate

- Caramel-sea salt chocolate

Pringles original chips\* 4

Chocolate & peanut protein bar\* 4

### LATE NIGHT MENU 11PM TO 7AM

Cheese platter\* 24

Charcuterie platter 24

Cheese & charcuterie platter 36

Bio quinoa salad\*\* 26

Arugula, mango, pomegranate, roasted cashew nuts with homemade limoncella dressing

Tagliatelle Bolognese 26

Tagliatelle pesto\* 26

Pizza margherita\* 22

Tomato sauce, mozzarella and fresh basil

Pizza pepperoni 25

Tomato sauce, mozzarella, salami, chilli and fresh basil

#### COLD DRINKS

Still water/Sparkling water 5

Coca Cola / Zero 4

Orangina 4

Ginger ale 4

Ginger beer 4

Lipton ice tea 4

Tonic water 4

Sprite 4

#### JUICES

Orange, apple, pineapple, grapefruit, tomato 5

#### HOT DRINKS

Espresso, espresso macchiato, americano, coffee, 4  
cappuccino, latte macchiato, flat white

Double espresso 5

Earl Grey, English breakfast, Darjeeling, peppermint 4  
chamomile, rooibos, fresh ginger, jasmine, fresh mint

Hot chocolate 5

#### BEERS

Heineken 0.0 5

*0.0%, Amsterdam, NL*

Heineken 5

*5%, Amsterdam, NL*

Bintang pilsner 6

*4.5%, Java, Indonesia*

Brouwerij't IJ Session IPA 6

*6.5%, Amsterdam, NL*

Lowlander IPA 6

*6%, Amsterdam, NL*

Lowlander White Ale 6

*5%, Amsterdam, NL*

Gaia West Coast IPA, Oedipus 6

*7%, Amsterdam, NL*

#### COCKTAILS

Mama's mule 14  
Vodka, lime juice, ginger liquor and ginger beer

Horse's neck 14  
Bourbon whiskey, Angostura bitters and ginger ale

Cubanita 14  
Dark rum, lime juice and Coca Cola

Spicy Jakarta 14  
Tequila, lime juice, Cointreau and red chili

Papa's Sbagliato 15  
Gin, Campari, red vermouth and prosecco

#### DUTCH GIN & TONICS

Bobby's G&T 14  
Served with Indian tonic

Dutch Courage G&T 14  
Served with aromatic tonic

Hermit G&T 15  
Served with mediterranean tonic

Nolets G&T 14  
Served with elderflower tonic

#### ALL FLAVOURS NO BOOZE (0,0%)

Garden belong 12  
Seedlip, non-alcoholic sparkling wine and Indian tonic

Hibiscus spritz 12  
Ginger beer, non-alcoholic sparkling wine  
and Hibiscus syrup

Tamarind twist 12  
Home-made tamarind juice, fluere, and ginger ale

Grapefruit bruiser 12  
Grapefruit juice, non-alcoholic beer and ginger beer

Cool me down 12  
Chocolate milk, espresso and almond syrup

#### WINES

##### SPARKLING WINE

Cava Brut 9 40  
NV, Moli Coloma, Penedès, Spain

Prosecco Lisetto 8 38  
Veneto, Italy

Möet Chandon Brut Imperial 19 85  
NV, Champagne, France

Collect Brut Blanc de Blanc 150  
Champagne, France

##### WHITE WINE

Touraine Sauvignon Blanc, Domaine de la Rochett, 2021 8 38  
Loire, France

Macon Villages "Vieilles Vignes", Domaine Verpaille, 2020 9 42  
Bourgogne, France

Muller-Thurgau, Cantina Girlan, 2018 9 46  
Trentino-Alto Adige, Italy

Riesling, Domaine Fernand Engel, 2020 10 48  
Alsace, France

##### ROSE WINE

Rioja Rosado, 'real de A8', Don Sancho de London 9 40  
Rioja, Spain

Pinot Noir Rose 'terroir', 2019 10 45  
Languedoc, France

##### Red WINE

Chianti "Colli Senesi", Fattoria Lornano, 2019 9 40  
Tuscani, Italy

Crianza "Cepa Gavilan" Bodegas Perez Pascuas, 2019 10 45  
Ribera del Duero, Spain

Cotes du Rhone Rouge "le Caillou" 2020 10 45  
2016, Tuscany, Italy

Valpolicella Classico Ripasso, Corte Guala, 2017 50  
Veneto, Italy