

** this is just an impression, drinks and coffees change **

SCHUVRMANOOMKENSGRASSOTTI

espresso

all double shot | single on request
2 grinders w/ ever changing origins by white label
milk by moma from de groene griffioen in weesp

black espresso americano	2 50
milk flat white cappuccino cortado	3 25
more milk latte big cappuccino	3 75
oat milk	+ 0 25

filter

check the filter menu on the back

1p	3 50
2p	6

hot

loose tea, white, green & black by monkey chief tea	2 50
fresh tea ginger mint chamomile sage thyme	2 50
hot chocolate single origin chocolate from ecuador	3 25

cold

soda cassis ginger spappelsap	2 50
apple juice	2 50
lemon pressé	2 50
freshly squeezed juice orange or grapefruit	4
bottle of still water 70cl	0
bottle of sparkling water 70cl	3 50

filter coffee menu

nutty and chocolaty

your comfortable coffee with mild acidity

brazil – sitio sao pedro (natural)
a sweet and full bodied coffee with dark chocolate and hazelnuts.

peru – san jose de la lourdes (washed)
orange, stone fruits and milk chocolate biscuit

guatemala – el picon (washed)
mango, vanilla and jasmine

bright and fruity

for a bit more adventure into acidity

ethiopia – suke quto (washed)
supersweet, peach and white chocolate

ethiopia – adado (natural)
rich milk chocolate & lots of fruity sweetness. a very clean natural coffee!

rwanda – koko (honey)
honey, elderflower and orange. koko is back <3

kenya – muthiaini (washed)
red currant, cherry tomato and lavender

colombia – gesha (washed)