

# coffee

by white label coffee

specialty coffee from our own roastery in amsterdam west. all coffee is selected and roasted in a way that highlights the natural diversity in flavour due to the origin, processing and the variety of the coffee.

## espresso

all espresso coffees are double shot | single shot on request

we have 2 grinders with changing origins, ask us what coffees are on the grinder today if you'd like to choose

milk by moma from de groene griffioen in weesp

**black** 2 50

espresso | americano

**milk** 3 25

flat white | cappuccino | cortado

**more milk** 3 75

latte | big cappuccino

**oat milk** + 0 25

# filter

1p filter 3 50

2p filter 6

nutty and chocolaty

**brazil - passeio** (natural)

toffee, chocolate, honey and hazelnuts

**guatemala - waykan** (washed)

milk chocolate, apricot, laurel and honey liquorice

**colombia - el divino nino #1** (washed)

caramel, blackberries, dark tea and lavender

bright and fruity

**ethiopia – shakisso** (washed)

peach and fresh strawberries, whipped cream

**ethiopia - bobea** (natural)

strawberries, raisins, hazelnut and a hint of grapefruit

**tanzania – sambewe AB** (washed)

elderflower, galia melon and a lingering aftertaste

\*\* this is just an impression, coffees change \*\*