



# de Ontdekking

BREAKFAST • LUNCH • HIGH-TEA • DRINKS

Everything is lovingly made in our own kitchen. We use organic meat and bread and local produce. Are you allergic to something or do you have any special wishes? Let us know!

## COFFEE

Our coffees, with a tiny tony	single	double
• espresso/coffee	2,25	3,10
• espresso macchiato	2,55	3,45
• cortado	2,55	3,45
• little discoverer	2,55	-
• flat white	3,45	-
• cappuccino	2,65	3,65
• café latte	2,75	-
• latte macchiato	3,25	-

### Specials:

• hot chocolate <i>dark or milk flavour</i>	3,40
• café brûlé <i>cappuccino with topping of burnt cinnamon sugar, like the famous desert</i>	3,40

### Extra's

• syrup <i>caramel - chocolate - vanilla - hazelnut</i>	0,35
• extra espresso shot	0,85
• whipped cream	0,50
• oat milk / soy milk / skinny milk	-

## JUICES & SMOOTHIES

• organic pear/apple juice (bottled)	2,60
Fresh from juicer/blender	small big
• fresh orange juice	2,50 4,-
• winter boost <i>raspberry - blackberry banana - yogurt - ginger syrup</i>	2,75 4,50
• arabic night <i>orange - coconut milk avocado - mint - dates</i>	2,75 4,50
• weekly special	2,75 4,50

## TEA

From our favourite brand Harney & Sons

• cup of tea	2,50
• teapot	6,50

### Available flavours

- bangkok *green - coconut - ginger*
- chinese flower *green - delicate flowers*
- soft green *green - citrus - ginkgo*
- hot cinnamon *black - spicy cinnamon - licorice*
- earl grey *black - bergamot (or white)*
- chamomille & lavender *herbs - theine free*
- rooibos chai *rooibos - theine free*
- pure fruit *orange - passion fruit*
- fresh mint and/or ginger *with honey*
- fresh lemongrass *with honey*

• chai latte	3,10
• dirty chai (with espresso shot)	3,95

For (a spontaneous) high-tea: see back side

## SOFT DRINKS

• coca-cola (light/zero), cassis, nestea (green), chocomel, bitter lemon	2,60
• orangina, rivella, tonic, ginger ale, ginger beer	3,-
• homemade ice tea	3,50
• sparkly sodas: orange-ginger or lavender-lime-mint	3,75

FOR YOUNG GUESTS ask for our lemonade, kids coffee, half hot chocolate etc 😊

## THERE'S ALWAYS ROOM FOR CAKE

• carrot cake with pecan nuts	3,50
• american blueberry cheesecake	3,50
• apricot cake <i>gluten &amp; lactose free</i>	3,75
• chocolate cake 'crazy wacky' <i>vegan</i>	3,50

tip: sweet discovery (5x2 pieces) 8,50

• banana cake	3,-
• scone with jam and clotted cream	3,50



Check our blackboard for specials





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## BREAKFAST till 12

With orange juice and favourite coffee/tea

- high-breakfast *minimum 2 persons* pp 13,50  
*croissants - yogurt - bread - luxury toppings*  
*scrambled eggs extra for € 1,50*
- beach breakfast *fruit salad - croissant* 9,50
- mountain breakfast *scrambled eggs* 13,-  
*bacon - bread - croissant - butter - jam*
- hiking breakfast *warm oat cake (egg - oats* 12,-  
*cinnamon - banana) yogurt - fruit - pecan - honey*
- museum breakfast *yogurt - granola - fruit* 10,-  
*walnuts - honey*

Lots of dishes can be served gluten free!

## HOT LUNCH starting at 12

Dishes need about 15 minutes oven time!

- south-african bobotie (gluten free) 9,50  
*minced beef - apple - raisin - mango chutney*  
*served with yellow rice and fresh salad*
- italian cannelloni (vegetarian) 9,-  
*tomato sauce - spinach - ricotta - parmesan*  
*mozzarella - served with fresh salad*
- kale quiche (vegetarian) 8,50  
*bell pepper - old cheese - potato - mustard*  
*mustard seed - served with fresh salad*

tip: small soup with your lunch 2,50

## SNACKS starting at 14.30

- homemade seasoned nuts 2,-
- bread with dips *hummus-pesto-dukkah* 5,-
- around europe in 3 bites *italian olives* 10,-  
*spanish manchego - bread with spread*
- around the world in 7 bites 17,-  
*indian naan and dahl - arabic meatballs - dutch rye*  
*bread with onion chutney and goat cheese*  
*american popcorn with tex-mex seasoning*  
*surinamese chicken - south-african peppadews*  
*italian olives*

## YOGURT all day

- Greek yogurt (skinny / soy also possible) 6,-  
with fruit, granola, walnuts and honey

## SANDWICHES all day

Multigrain brown bread from Harmelen with lettuce, tomato, cucumber and/or seeds

- goat cheese *beetroot - apple - thyme - hazelnut* 6,50
- vietnamese chicken *mayo - radish - carrot* 7,-  
*kings' herbs - fish sauce*
- chorizo-old cheese *tomato spread* 6,50
- hummus *roasted bell pepper - paprikapowder* 6,-
- pear-gorgonzola *pecan - apple syrup* 7,-
- weekly special
- toastie (ham-)cheese *ketchup (or curry)* 5,-
- croissant *butter - homemade jam* 2,75

## SALAD OF THE WEEK starting at 12

- Fresh lunch salad *with bread and butter* 8,50

## SOUP OF THE DAY starting at 12

- Homemade soup *with bread and butter* 6,50

## HIGH TEA starting at 14.30

Unlimited tea, minimum 2 people

- english high tea pp 15,-  
*savoury bites - chocolate salami*  
*cakes - scones - jam - clotted cream*
- luxury high tea pp 20,-  
*bubbles\* - small smoothie - mini soup*  
*savoury bites - chocolate salami - cakes - scones*

\*prefer a non-alcoholic afternoon? Enjoy a soda!

EARLY DINNER starting at 16 soup of the day - salad - quiche / cannelloni / bobotie 12,-



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