



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	2,30	3,10
espresso macchiato	2,55	3,45
cortado	2,55	3,45
little discoverer	2,55	-
flat white	3,50	-
cappuccino	2,70	3,70
café latte	2,90	-
latte macchiato	3,10	-

Specials:

hot chocolate <i>dark or milk flavour</i>	3,30
café brûlé <i>cappuccino with topping of burnt cinnamon sugar, like the famous desert</i>	3,30

Extra's

syrup <i>caramel - chocolate - vanilla - hazelnut</i>	0,35
extra espresso shot	0,80
whipped cream	0,50
oat milk / soy milk / skinny milk	-

TEA

From our favourite brand Harney & Sons

cup of tea	2,50
teapot	6,50

Available flavours

dutch breakfast <i>black - 'normal'</i>
earl grey <i>black - bergamot - blue flower</i>
green chuyeqi <i>green - 'soft'</i>
sencha sensation <i>green - lime - ginger - cinnamon</i>
white paradise <i>white - lychee - roses - lemongrass</i>
jasmine <i>white - green - jasmine</i>
african rooibos <i>rooibos - theine free</i>
refreshing rooibos <i>apple - lemon - theine free</i>
star mix <i>anise - licorice - mint - theine free</i>
totally nuts <i>apple - almond - cinnamon - theine free</i>

fresh: mint and/or ginger *(with honey)* 2,50

chai latte	3,-
dirty chai (with espresso shot)	3,80

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

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

JUICES & SMOOTHIES

organic pear/apple juice (bottled)	2,60
Fresh from juicer/blender	small big
fresh orange juice	2,75 4,25
berry boost <i>raspberry - blackberry</i>	3,- 4,50
<i>banana - yogurt - ginger syrup</i>	
arabic night <i>orange - coconut milk</i>	3,- 4,50
<i>avocado - mint - dates</i>	
weekly special	3,- 4,50

SOFT DRINKS

coca-cola (light/zero), bitter lemon, nestea (green), chocomel, cassis	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

THERE'S ALWAYS ROOM FOR CAKE

carrot cake with pecan nuts	3,50
american blueberry cheesecake	3,50
orange almond cake <i>gluten free</i>	3,75
chocolate cake 'crazy wacky' <i>vegan</i>	3,50

tip: sweet discovery trip (4x2 pieces) 9,-

banana cake	3,-
scones with jam and clotted cream	3,50



Check our blackboard for specials





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BREAKFAST *till 12*

high-breakfast <i>minimum 2 persons</i>	pp 10,-
<i>croissants - yogurt - bread - luxury toppings</i>	
<i>scrambled eggs extra for € 1,50</i>	
yoga breakfast <i>asian black rice pudding -</i>	7,-
<i>coconut milk - mango - almond</i>	
mountain breakfast <i>scrambled eggs - bread -</i>	9,-
<i>croissant - bacon extra for € 0,75</i>	
hiking breakfast <i>warm oat cake (egg - orange</i>	8,-
<i>raisin - banana) yogurt - fruit - pecan - honey</i>	
croissant <i>butter - jam</i>	2,75

Lots of dishes can be served gluten free!

HOT LUNCH *starting at 12*

Dishes need about 15 minutes oven time!

south-african bobotie <i>(gluten free)</i>	9,50
<i>minced beef - apple - raisin - lentils - almond -</i>	
<i>spicy mango chutney</i>	
<i>served with yellow rice and fresh salad</i>	
chili sin carne <i>(vegetarian, can be vegan)</i>	9,-
<i>bell pepper - tomato - corn - cheese - avocado -</i>	
<i>fresh cream - tortilla chips</i>	
spinach-pumpkin quiche <i>(vegetarian)</i>	8,50
<i>feta - oregano - seeds - onion - egg</i>	
<i>served with fresh salad</i>	

SNACKS *starting at 14.30*

homemade seasoned nuts	3,-
spanish manchego <i>coffee - honey</i>	4,-
bread with dips <i>hummus - pesto - dukkah</i>	5,-
around the world in 5 bites	15,-
<i>dutch rye bread with onion chutney & goat cheese -</i>	
<i>teriyaki chicken - south-african peppadews - spanish</i>	
<i>manchego with coffee & honey - indian naan & dahl</i>	

YOGURT *all day*

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

SANDWICHES *all day*

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

goat cheese <i>beetroot - apple - thyme - hazelnut</i>	6,75
chicken teriyaki <i>redish - wasabi - sesame</i>	7,50
parmaham <i>fig chutney - mascapone</i>	7,50
hummus <i>roasted veggies - paprikapowder</i>	6,-
pear-gorgonzola <i>pecan - apple syrup</i>	7,-
weekly special	

toasti goatcheese <i>grilled veggies - sundried</i>	7,-
<i>tomato - walnut - honey</i>	
toasti (ham-)cheese <i>ketchup (or curry)</i>	5,50
croissant <i>butter - homemade jam</i>	2,75

tip: small soup with your lunch 3,-

SALAD OF THE WEEK *starting at 12*

Fresh lunch salad <i>with bread and butter</i>	8,50
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SOUP OF THE DAY *starting at 12*

Homemade soup <i>with bread and butter</i>	6,50
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HIGH TEA *starting at 14.30*

Unlimited tea, minimum 2 people

english high tea	pp 15,-
<i>savoury bites - chocolate salami</i>	
<i>cakes - scones - jam - clotted cream</i>	
luxury high tea	pp 22,-
<i>bubbles to share* - bonbons - mini soup</i>	
<i>savoury bites - chocolate salami - cakes - scones</i>	

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



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