

## Breakfast

from 08:00 - 12:00

### Warm croissant

+ Strawberry jam

+ Farmer's cheese or ham

4,75

5,25

### French toast

+ Fresh berry sauce, powdered sugar and lemon mascarpone

13,75

+ Caramelised banana, bacon and maple syrup

13,90

+ Stewed pears, cinnamon, almond flakes and strained yoghurt

13,50

### Greek yoghurt

With homemade granola, chia seeds, mixed nuts and fresh seasonal fruit

11,25

### Almond acaï bowl

With homemade granola, coconut, cacao nibs, almond butter and fresh seasonal fruit

13,50

### Kickstart bowl

Overnight oats with coconut yoghurt, chia, almonds, cinnamon and a warm mixed-berry compote

12,75

### Roerei

+ Feta, avocado, sun-dried tomatoes, seed mix, basil oil and fresh herbs

13,75

+ Smoked salmon, avocado, lime and fresh herbs

14,25

+ Bacon, avocado, roasted cherry tomatoes, and fresh herbs

14,25

## Soups & salads

from 08:00 - 17:30

### Soup of the day

We use fresh, seasonal ingredients, so our soups change regularly. Please ask our staff.

9,25

### Buddha bowl

Mixed greens, homemade falafel, harissa hummus, roasted cherry tomatoes, grilled pepper, roasted chickpeas, avocado, radish, sprouts, lime and salsa verde (Feta +1.75)

15,90

### Smoked salmon salad

Mixed greens, avocado, radish, edamame, pickled red onion, herbed cream cheese, sprouts and lime, served with bread

15,90

### Warm goat cheese salad

Mixed greens, hazelnuts, roasted pumpkin, wild mushroom mix, dried figs, dukkah, pear and fig chutney, served with bread

15,90

## Lunch

from 08:00 - 17:30

Choice of brown, white or spelt bread (+0.50)  
Or gluten-free (+1.75)

### Mini soup

Only available in combination with one of our sandwiches or salads

4,50

### Toasted sandwich with farmer's cheese and ham

With Italian herbs and ketchup  
(Fried egg + 1.50)

9,25

### Warm wild mushroom mix

With herbed cream cheese, rocket, Parmesan, crispy sweet potato and oregano

14,50

### Warm goat cheese

With rocket, dried figs, hazelnuts, dukkah, oregano, fig chutney, balsamic glaze and roasted pumpkin

14,75

### Flatbread harissa hummus

Rocket, grilled pepper, roasted cherry tomatoes, roasted chickpeas, dukkah and salsa verde (Feta +1.75)

14,25

### Flatbread with warm brie

With crispy bacon, wild mushroom mix, hot honey, rocket, walnuts and stewed pears

14,75

### Flatbread with smoked salmon

With lamb's lettuce, edamame, radish, pickled red onion, herbed cream cheese, horseradish mayo, sprouts, wasabi sesame and lime

15,90

### B.A.E. Brioche

Fried egg, bacon, cheddar, lettuce, tomato, avocado and chipotle mayo

14,25

### Chicken thighs

With bacon, avocado, truffle mayo and Parmesan

15,50

### Thin-sliced beef

Rocket, grilled pepper, radish, roasted cherry tomatoes, crispy onions, horseradish mayo and chimichurri

15,50

## Sweet

### Energyball

With nutmeg and cinnamon

3,75

### Butter cake slice

3,75

### Brownie

5,25

### Moms homemade apple pie

5,25

### Carrot cake

5,25

### White chocolate raspberry cheesecake

5,25

### Bananabread

5,25

We prepare everything ourselves, with love, in our little kitchen!  
Do you have a food allergy? Please let us know, we're happy to think along with you!

🌱 Vegan

🌾 Gluten free

Wifi: tasteandsmile  
Follow us @\_roosleiden

## Coffee

*With Colombian beans*

Espresso	3.25
Double espresso	3.50
Double espresso macchiato	3.75
Coffee	3.50
Americano	3.50
Espresso macchiato	3.50
Latte macchiato	3.90
Latte	3.85
Cortado	3.75
Cappuccino	3.75
Flat white	3.85
Steamed milk	2.75
With cocoa powder topping	
Chai latte / Dirty chai latte	4.25
Dirty chai latte (espresso shot +0.50)	
Mocha Coffee	4.50
Hot chocolate with a double espresso	
Hot chocolate	4.00
Matcha coconut latte	4.75
Pumpkin spice latte / Dirty pumpkin spice latte	4.50
Dirty pumpkin spice latte (espresso shot +0.50)	

+ Espresso shot	0.50
+ Oat milk / coconut milk	0.50
+ Vanilla / caramel syrup	0.50
+ Whipped cream	0.50

## Smoothies & juices

Organic apple juice	3.75
Fresh orange juice	4.75
Rise & shine	5.75
Mango, passion fruit and orange	
Energizer	5.75
Carrot, ginger and orange	
Detoxer	5.75
Apple, cucumber, spinach, celery and lemon	
Ginger shot	3.50

## Soda's

Still / sparkling water	3.60
Coca Cola / Cola Zero	3.75
Charitea	4.85
Green Organic green iced tea with ginger	
Mate Organic iced tea with lemon and sparkle	
Lemonaid	4.85
Passionfruit / lemon ginger / blood orange	
Homemade gingerbeer	3.75

## Tea

Earl Grey	3.70
Black tea with bergamot oil	
Lapsang Souchong	3.70
Chinese black tea with a characteristic smoky flavour	
Flowers of Amsterdam	3.70
Black tea with cornflowers, mallow and marigold petals	
Sweet Dreams <i>caffeine-free</i>	3.70
Herbal blend with lemon balm, rosehip, lemongrass, cardamom, fennel, mint and sage	
Rooibos <i>caffeinevrij</i>	3.70
Naturally sweet flavour	
Lung Ching	3.70
Delicate Chinese green tea	
Sencha Mexicana	3.70
Roasted Japanese green tea with cactus flowers	
Jasmine with flowers	3.70
Chinese green tea with jasmine blossoms	
Golden Pai Mu Tan	3.70
Handpicked white tea from China, soft and delicate	
Silky Oolong	3.70
Blend of green and white tea with a silky-smooth taste	
Winter spice <i>Oh yeah!</i>	3.70
Black tea with apple, cinnamon, cornflowers, rosehip, rose petals and citrus peel	
Fresh ginger tea with orange or lemon	3.80
Fresh mint tea	3.80

## Beer & Wine

Peroni 5.1%	4.50
Italian lager with a light and refreshing character	
La Chouffe 8%	5.75
Belgian blond beer with citrus notes and a spicy finish	
IJwit 6.5%	5.75
Full-bodied wheat beer from Brouwerij 't IJ	
't IJ IPA 6.5%	5.90
Amber IPA with a pronounced hop flavour	
Leffe Blond 0.0%	4.50
Chardonnay	6.50
Pinot Grigio	6.50
Rosé	6.50
Merlot	6.50

from 15:00

## Snacks

Bread and dips <i>g Favorite</i>	7.75
Oven-baked nachos	9.90
Cheese, crème fraîche, jalapeños, pickled red onion, guacamole, chili sauce	
Quesadilla's	9.90
Cheese, crème fraîche, jalapeños, pickled red onion, guacamole, chili sauce	
Beef rolls	10.25
Rocket, truffle mayo, Parmesan and crispy onions	