

Breakfast

from 08:00 - 12:00

Warm croissant

+ Strawberry jam

+ Farmhouse cheese or cured ham

4.⁹⁰

5.⁵⁰

French toast

+ Fresh berry sauce, powdered sugar and mascarpone

+ Fried banana, bacon and maple syrup

13.⁹⁰

14.²⁵

Greek yogurt

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

11.⁵⁰

Almond açai bowl

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

13.⁷⁵

Tropical chia pudding

With mango, passion fruit, cashews, mint and fresh seasonal fruit

13.²⁵

Scrambled eggs

+ 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 daily ingredients, which is why our soups change regularly

9.⁵⁰

Aloha bowl

Mixed greens, homemade falafel, mango hummus, avocado, cucumber, grilled pepper, pickled red cabbage, sprouts, pomegranate, cashews, lime and basil oil (Feta +1.50)

15.⁹⁰

Smoked salmon salad

Mixed greens, avocado, cucumber, soybeans, pickled red cabbage, radish, lemon chive cream cheese, spring onion, sprouts and lime, served with bread

15.⁹⁰

Buffalo mozzarella salad

Mixed greens, roasted eggplant and pepper, roasted cherry tomatoes, pomegranate, basil oil, seed mix and homemade tapenade, served with bread (Parma ham +2.50)

15.⁹⁰

Lunch

from 08:00 - 17:30

Bread options: brown, white, spelt (+0.50)

Or glutenfree (+2.00)

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)

9.⁵⁰

Mango hummus

With lamb's lettuce, avocado, roasted cherry tomatoes, grilled pepper, pomegranate, jalapeño, almond flakes and mint (Feta + 1.50)

14.⁵⁰

Flatbread muhammara

With arugula, roasted eggplant and pepper, feta, pomegranate and walnuts

14.⁵⁰

Flatbread smoked salmon

With lamb's lettuce, soybeans, radish, spring onion, lemon chive cream cheese, horseradish mayonnaise, sprouts, wasabi sesame seeds and lime

15.⁹⁰

Buffalo mozzarella

With homemade sun-dried tomato almond tapenade, arugula, roasted cherry tomatoes, basil oil and seed mix (Parma ham +2.50)

14.⁷⁵

B.A.E. brioche

With fried egg, bacon, cheddar, lettuce, tomato, avocado and spicy mayonnaise

14.²⁵

Chicken thigh

With bacon, avocado, truffle mayonnaise and Parmesan cheese

15.⁷⁵

Thinly sliced steak

With arugula, radish, soybeans, grilled pepper, sprouts, crispy onions, horseradish mayonnaise and teriyaki dressing

15.⁷⁵

Snacks

from 15:00

Flatbread with dips

Flatbread served with muhammara, mango hummus and sun-dried tomato tapenade

8.⁵⁰

Nachos from the oven

With cheese, crème fraîche, jalapeños, spring onion, guacamole and chili sauce

9.⁹⁰

Quesadilla's

With cheese, crème fraîche, jalapeños, spring onion, guacamole and chili sauce

9.⁹⁰

Biefstuk rolletjes

With arugula, truffle mayonnaise, Parmesan cheese and crispy onions

10.⁵⁰

We prepare everything ourselves, with love, in our small kitchen. If you have a food allergy, please let us know. We are happy to think along with you.

🌱 Vegan

🌾 Gluten free

Guest 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
Babyccino	2. ⁷⁵
Mocha koffie	4. ⁵⁰
<i>Hot chocolate with double espresso</i>	
Hot chocolate	4. ²⁵
Iced latte	4. ²⁵
(Iced) chai latte / dirty chai	4. ⁵⁰
<i>Dirty chai latte (espresso shot +0.50)</i>	
(Iced) matcha kokos latte	4. ⁷⁵
<i>(iced add on strawberry or mango + 1.00)</i>	

+ 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
<i>Mango, passion fruit and orange</i>	
Energizer	5. ⁷⁵
<i>Carrot, ginger and orange</i>	
Detoxer	5. ⁷⁵
<i>Apple, cucumber, spinach, celery and lemon</i>	
Ginger shot	3. ⁵⁰

Soda

Still / sparkling water	3. ⁷⁵
Coca Cola / Cola Zero	3. ⁹⁰
Charitea	4. ⁹⁰
<i>Green Organic green iced tea with ginger</i>	
<i>Mate Organic iced tea with lemon and sparkling water</i>	
Lemonaid	4. ⁹⁰
<i>Passion fruit / lemon ginger / blood orange</i>	
Homemade ginger beer	3. ⁹⁰
Rose lemonade	4. ⁹⁰
Yuzu tonic	4. ⁹⁰

Tea

Spill the tea!

Earl Grey	3. ⁸⁰
<i>Black tea with bergamot oil</i>	
Lapsang Souchong	3. ⁸⁰
<i>Chinese black tea with a distinctive smoky flavor</i>	
Flowers of Amsterdam	3. ⁸⁰
<i>Black tea with cornflowers, mallow and marigold</i>	
Sweet Dreams	3. ⁸⁰
<i>Herbal tea with lemon balm, rosehip, lemongrass, cardamom, fennel, mint and sage</i>	
Rooibos	3. ⁸⁰
<i>Naturally sweet with honey-like notes</i>	
Lung Ching	3. ⁸⁰
<i>Smooth Chinese green tea</i>	
Sencha Mexicana	3. ⁸⁰
<i>Roasted Japanese green tea with cactus flowers</i>	
Jasmine with flowers	3. ⁸⁰
<i>Chinese green tea with jasmine blossoms</i>	
Golden Pai Mu Tan	3. ⁸⁰
<i>Hand-picked white tea from China with a soft delicate taste</i>	
Silky Oolong	3. ⁸⁰
<i>Blend of green and white tea with a silky smooth flavor</i>	
Fresh mint tea	3. ⁸⁰
Fresh ginger tea	3. ⁸⁰
<i>with orange or lemon</i>	

Sweet

Homemade

Energyball	3. ⁷⁵
Butter cake slice	3. ⁷⁵
Brownie	5. ²⁵
Bananabread	5. ⁵⁰
Homemade apple pie	5. ⁵⁰
Carrotcake	5. ⁵⁰
White chocolate raspberry cheesecake	5. ⁵⁰
Scone	5. ⁵⁰
<i>Served with mascarpone and strawberry jam</i>	

Beer, Wine & Spritz

Peroni	4. ⁵⁰
<i>Italian lager with a light and refreshing character</i>	
Hortus	5. ⁷⁵
<i>Herbal blond beer from Brouwerij Pronck in Leiden</i>	
IJwit	5. ⁷⁵
<i>Full-bodied wheat beer from Brouwerij 't IJ</i>	
Citra Rye IPA	5. ⁷⁵
<i>Fresh and bittersweet IPA from Brouwerij Pronck</i>	
Affligem Blond	4. ⁵⁰
Pinot Grigio	6. ⁷⁵
Chardonnay	6. ⁵⁰
Verdejo	6. ⁵⁰
Rosé	6. ⁷⁵
Merlot	6. ⁵⁰
Aperol Spritz	9. ²⁵
Mimosa	8. ²⁵