

# DRINKS MENU

## COFFEE:

ESPRESSO	2.5
ESPRESSO MACCHIATO	3.2
CORTADO	3.2
AMERICANO	2.8
DRIP BLACK	3.5
CAPPUCCINO	4
CAPPUCCINO XL	7.5
FLAT WHITE	4.5
MOCHACHINO	5
CAFE AU LAIT	4.5
HAZELNUT LATTE	5.5
LATTE MACCHIATO	4.5
WIPPED ICED LATTE	5.5



## SLOW JUICES:

ORCHARD	6.5
- APPLE, GINGER, TURMERIC	
FOREST	6.5
- CRANBERRY, PEAR, ORANGE	



## JUICES:

ORANGE JUICE	4.5
APPLE JUICE	4
PEAR JUICE	4
MANGO JUICE	4
ORANGE BANANA JUICE	5
ORANGE STRAWBERRY JUICE	5
ORANGE BANANA STRAWBERRY	6

## EXTRA SHOT

### SYRUP:

VANILLA, CARAMEL, HAZELNUT	1
OAT MILK	0.5
COCONUT MILK	1



## CANNED WAKULI (ICED COFFEE):

- GRAPEFRUIT COLD BREW SPRITZ	5.5
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ESPRESSO TONIC	5.5
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APPLE ESPRESSO SPRITZ	5.5
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## SOFT DRINKS:

BOTTLED WATER	3.8
SPARKLING WATER	3.8
COLA (ZERO)	3.8
GINGER BEER	3.8
TONIC	3.8
APFELSCHORLE	3.8
ICED TEA (CHARITEA):	
- GREEN GINGER	4.5
- RED ROOIBOS	4.5
LEMONADE:	
- LEMON	3.8
- APPEL CHERRY ELDERBERRY	3.8
KOMBUCHA	5.5



## NON COFFEE:

HOT CHOCOLATE	5
RAW CACAO	6
MATCHA LATTE (HOT/ICED)	6
STRAWBERRY / MANGO MATCHA	7
CHAI LATTE (HOT/ICED)	4.5
DIRTY CHAI LATTE (HOT/ICED)	5.5
TEA BOX - FRANKABOUTTEA	4
GINGER OR MINT TEA	4.5

# FOOD MENU

CROISSANT WITH BUTTER AND JAM.	4,5
YOGHURT BOWL WITH FRUIT AND HOME MADE HAZELNUT GRANOLA.	11
CARROT CAKE WITH YOGHURT, HONEY AND SEASONAL FRUIT.	13
FROZEN ACAÏ BOWL TOPPED WITH HOME MADE GRANOLA AND SEASONAL FRUIT.	13
+ ADD PEANUT BUTTER.	1
OVERNIGHT OATS WITH CRANBERRY, DARK CHOCOLATE AND COCONUT. (VEGAN)	10
TOMATO SOUP WITH A WARM CHEESY BREAD STICK.	10
FRENCH TOAST FROM THE GRILL WITH YOGHURT, HONEY, AND SEASONAL FRUIT.	11,5
+ ADD BACON.	2
TIRAMISU CROISSANT WITH BLUEBERRIES AND CARAMEL SAUCE	8
PASTRIES AND CAKES.	
- SEE THE CAKE DISPLAY.	



# SOURDOUGH CIABATTAS

CIABATTA “BEENHAM” WITH HOME MADE HONEY MUSTARD, LITTLE GEM AND HOME MADE SAUERKRAUT. 9,95

CIABATTA HOME MADE- PUMPKIN HUMMUS, GRILLED VEGGIES, LITTLE GEM AND HAZELNUTS. 9,95

CIABATTA SPICY TUNA SALAD, WITH PICKLES, SPRING ONIONS, SRIRACHA MAYO, LITTLE GEM AND FRIED ONIONS 9,95

CIABATTA BEETROOT SALAD, WITH WALNUTS, APPLE SLICES, AND LITTLE GEM. 9,95

CIABATTA SMASHED AVOCADO, CHICKEN FILLET, LITTLE GEM, AND A HARD BOILED EGG. 9,95

CIABATTA PEANUT BUTTER WITH BANANA, CINNAMON AND DARK CHOCOLATE.  
(VEGAN) 9,95



# SEASONAL HOT DRINKS

CINNAMON ROLL LATTE: 5,75

SHOT OF ESPRESSO, CINNAMON ROLL SYRUP,  
MILK, CINNAMON, AND A MINI CINNAMON ROLL  
ON THE SIDE.

MARSHMALLOW HOT CHOCOLATE: 5,75

ORGANIC HOT CHOCOLATE WITH ROASTED  
MARSHMALLOW, CHOCOLATE CURLS AND COCOA  
POWDER  
(ADD WHIPPED CREAM 0,50)

CARAMALIZED BANANA CINNAMON LATTE: 5,75

SHOT OF ESPRESSO, BANANA PUREE, CARAMEL  
SYRUP, MILK AND CINNAMON ON TOP.

CREME BRULEE LATTE: 5,75

SHOT OF ESPRESSO, CREME BRULEE SYRUP, MILK,  
STAR ANISE AND ROASTED SUGAR COATING.

EARL GREY, LAVENDER LATTE: 5,75

BLACK EARL GREY TEA AND LAVENDER SYRUP,  
MILK AND DRIED LAVENDER ON TOP.

APPLE WINTER WARMER: 4,75

WARM APPLE DRINK, CINNAMON, SLICE OF  
ORANGE, AND A STAR ANISE.

