

open daily 10.00 - 18.00
kitchen open until 17.00

HOT DRINKS

Coffee or espresso	3,30
Double espresso	4,00
Cappuccino	4,00
Latte	4,20
Flat white	4,70
Chai latte	4,20
Matcha latte	4,70
Clipper tea	3,20
Fresh mint or ginger tea	3,90
Hot chocolate	3,50
(whipped cream + 0,60)	

ICED COFFEE

Iced espresso	3,60
Iced cappuccino	4,50
Iced latte	4,50
Iced matcha latte	5,00

COLD DRINKS

Bottled still water	2,75
San Pellegrino	3,20
Cola	3,20
Fever Tree Tonic	4,00
Fever Tree Ginger Beer	4,00
Home made iced tea	4,00
Naturfrisk organic soda	3,80
Lemonade, Elderflower, Raspberry, Rhubarb	
Organic juice	3,50
apple, pear or orange juice	

BEERS

Heineken	3,80
Heineken 0.0	3,50
Oedipus	5,50
Gin & Tonic	9,00

please order at the bar
we are a laptop-free cafe, thanks!

WINES

White	
<i>J. Neus - Villa Neus Blanc 2023 (Weissburgunder)</i>	6,00
Biodynamic, dry, exotic fruit,	
Red	
<i>Becker Landgraf - Spätburgunder & Sankt Laurent 2022</i>	6,00
<i>(Spätburgunder & Sankt Laurent)</i>	
Soft red fruit with a smooth finish, and a hint of spice	

SWEETS

Banana bread	4,00
Carrot Cake	4,00
(all freshly baked by <i>Studio JaJacobs!</i>)	
Pastel de nata	3,50
Apple pie by <i>Kuyt</i>	5,50
(whipped cream + 0,60)	

SOUP AND TOSTI

Home-made soup (vegan)	8,00
Sourdough tosti ham, aged cheese	6,50
Sourdough tosti pesto, old cheese, tomato	6,50
Sourdough tosti kimchi, old cheese / vegan cheddar	6,50

SNACKS

Tyrells	3,00
Organic sausage by <i>Brandt & Levie</i>	5,00
Mixed olives	4,00
Mixed nuts	4,00



see exhibition programme