

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	4,50
Chai latte	4,20
Matcha latte	4,20
(oat milk + 0,40)	
Tea	3,20
Gunpowder, Dutch Breakfast, Earl Grey	
Herbal Chai, Redbush, Happy Lemon	
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	4,50

COLD DRINKS

Bottled still water	2,75
San Pellegrino	3,40
Coca-Cola, Coca-Cola Zero	3,40
Fever Tree Tonic	4,00
Fever Tree Ginger Beer	4,00
Naturfrisk organic soda	3,80
Lemonade, Elderflower, Raspberry, Rhubarb	
Organic juice	3,80
apple, pear or orange juice	

BEERS

Heineken	3,90
Heineken 0.0	3,50
Mannenliefde Saison (Fresh saison with lemongrass and pepper)	5,50
ThaiThai Spicy Tripel (Red chili peppers, coriander, lemongrass and orange)	5,50
Gaia IPA (West Coast IPA, grapefruit and pine)	5,50
Seasonal beer	5,50
Gin & Tonic	9,00

please order at the bar
no laptops in this area

WINES

White	
Becker Landgraf - Riesling trocken 2023 (Riesling)	6,00 / 30,00
Organic, dry, zesty fruit, Long vibrant finish	
J. Neus - Villa Neus Blanc 2023 (Weissburgunder)	7,00 / 35,00
Biodynamic, dry, exotic fruit,	
Red	
Becker Landgraf - Spätburgunder & Sankt Laurent 2022 (Spätburgunder & Sankt Laurent)	6,00 / 30,00
Soft red fruit with a smooth finish, and a hint of spice	

SWEETS

Banana bread	4,00
Brownie	4,00
Carrot Cake	4,00
(All freshly baked by Studio JaJacobs!)	
Pastel de Nata	3,50
Apple pie by Kuyt	5,00
(whipped cream + 0,60)	

SOUP AND TOSTI

Home-made soup (vegan)	7,00
Sourdough tosti ham, aged cheese	6,50
Sourdough tosti pesto, old cheese, tomato	6,50
Sourdough tosti kimchi / old cheese	6,50

SNACKS

Tyrells	2,50
Cheese from Kef	5,50
Organic sausage by Brandt & Levie	5,00
Mixed olives	4,00
Mixed nuts	4,00



see exhibition programme