

# Food

**Pastries 1<sup>50</sup> - 2<sup>50</sup>**

Options include: banana bread, date balls, brownies

**Yoghurt w/ Granola 4<sup>50</sup>**

Oats: mixed nuts and cardemom

**Chai infused Oats 3<sup>50</sup>**

Oats: soaked in Chai w/ candied almonds (vegan option)

**The Dutchess 4<sup>50</sup>**

Toastie: gouda cheese w/ mustard mayo

**Mexican Hombre 6<sup>50</sup>**

Toastie: gouda cheese, refried beans w/ avocado dip

**Helvetica Neue 4<sup>50</sup>**

Toastie: gouda cheese, spring onion  
w/ smokey-tomato-mayo

**Salamat Makan 5<sup>50</sup>**

Toastie: Peanut spread, atjar w/ sambal dip (vegan)

**Peanut Soup 5<sup>00</sup>**

Soup: bean sprouts and toast (vegan)

**Ramen 6<sup>50</sup>**

Noodle Soup: based on a miso paste w/ rice noodles and vegetables (vegan)

**Totally Nuts 6<sup>00</sup>**

Quinoa Salad: various nuts, cranberries and yoghurt  
tahini dip (gluten free)

# Drinks

## Coffee by Keen Coffee

Espresso: Single 2<sup>00</sup> / Double 2<sup>50</sup>

Americano 2<sup>50</sup>

Milk: Cappuccino 2<sup>50</sup> / Latte 2<sup>75</sup> (vegan option)

Extra shot 0<sup>50</sup>

10x coffee card 22<sup>50</sup>

## Tea 2<sup>50</sup>

Crusio Thee: Black / Oolong / Green

Herbal Infusions: Ginger / Liquorice & Lavender

Chai Latte

## Chocolate by Mörk Chocolate 3<sup>00</sup>

Hot / chilled

## Sparkling Lemonades 2<sup>00</sup>

Homemade: Mango & Rose / Blueberry

## Gingerbeer 2<sup>50</sup>

Home fermented

*We strive to work with tracebale producers and work with a seasonal menu. We love to hear your feedback. Ask us for more information on our producers or dietary options.*

*We also host trainings! You can talk to us, or reach us at  
hello@daggercoffee.nl / @daggercoffee*