

Food

Pastries 1⁵⁰ - 2⁵⁰

Options include: banana bread, date balls, vegan brownies

Yoghurt w/ Granola 4⁵⁰

Oats: mixed nuts and cardamom

The Dutchess 4⁷⁵

Toastie: gouda cheese w/ mustard mayo dip

Mexican Hombre 6⁵⁰

Toastie: gouda cheese, refried beans w/ avocado dip

Helvetica Neue 4⁷⁵

Toastie: Cheese, spring onion w/ smokey-tomato-mayo dip

Hawaiian Kimchi 6⁵⁰

Toastie: gouda cheese, pineapple kimchi (fermented cabbage) w/ mayo dip

Sober Dionysos 6⁵⁰

Toastie: Spread of mushrooms, nuts, thyme and truffle oil w/ balsamic dip (vegan)

Thai Pumpkin soup 5⁷⁵

Soup: Pumpkin, spices, coconut milk, bean sprouts (vegan)

Ramen 6⁵⁰

Noodle Soup: Miso based broth w/ noodles, bean sprouts, seaweed, corn and mushrooms (vegan)

Lentil Pumpkin Salad 6⁰⁰

Quinoa Salad: Lentils, roasted pumpkin, witlof and feta (vegan option)

Drinks

Coffee

Espresso: Single 2²⁵ / Double 2⁷⁵

Americano 2⁷⁵

Cappuccino 2⁷⁵ / Flat white 3²⁵

Latte 3⁰⁰ / double shot latte 3⁵⁰

Filter 3⁰⁰ / Filter Special 5⁰⁰ (check availability)

10x coffee card 25⁰⁰

(for vegan options we make our own nutmilk)

Tea 2⁵⁰

Black / Oolong / Green

Herbal Infusions: Ginger/ Mint / Liquorice & Lavender

Chai Latte 3²⁵

Hot Chocolate (Peruvian) 3²⁵

Smoothie 3⁵⁰

Mango & Coconut (vegan) / Forestfruit & Yoghurt

Sparkling Lemonades 2²⁵

Homemade: Mango & Rose / Blueberry

Fermented Sodas 2⁵⁰

Home fermented: Gingerbeer, Kombucha

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

*We also host trainings!
hello@daggercoffee.nl / @daggercoffee*