

artisan bread by bakery karel goudsblom

bread

* we serve small open sandwiches, choose two different ones for 9,00

mackerel

seaweed salad and horseradish 5,00

tuna melt

tuna salad and dutch cheese 5,00

farmer's cheese

Piccalilly, cornichon and onion pickles by Kesbeke 4,50

hummus

each time with a different twist 4,50

wild salmon

dill creme and green asparagus 5,00

farmer's ham

egg, mustard mayo and cucumber 5,00

sandwich of the week

ask our staff 5,00

or you can take a quiche if you'd like

quiche

different flavour every week with small green salad on the side 7,00

served with bread & salted butter

salad

lentil

roasted cherry tomatoes, blueberries and pistachios with basil dressing 9,50

burrata

avocado and orange dressing 9,50

caesar

croutons, parmesan, anchovy, egg + chicken 9,50 +4,00

served with toasted bread & salted butter

soup

small / large

grilled paprika and tomato

basil oil and chorizo 5,00 7,50

soup of the week

5,00 7,50

small bites

snacks

dried sausage

half or whole 4,50 8,00

cheese platter

assortment of cheeses with pickle 7,50

italian platter

bruschetta, burrata and olives 9,50

all pastries are homemade

pastries

cakes

apple, carrot or chocolate 4,00

check out our buffet for our fresh cakes and other sweets

scone

served with jam and cinnamon clotted cream 4,00

french toast

cinnamon cream, maple syrup and fruit 7,50

we are daily open from 9am - 7pm for breakfast, lunch and hight tea

keep an eye out for our occasional dinner on our social media @droogdesign: facebook, instagram, twitter

breakfast

french breakfast

coffee or tea for one
small fresh orange juice
croissant with jam and butter 7,50

healthy breakfast

coffee or tea for one
small fresh orange juice
large yoghurt with homemade,
granola and honey
small fresh fruit salad 12,50

full breakfast

coffee or tea for one
small fresh orange juice
croissant with jam and butter
small yoghurt with homemade, granola and honey
small fresh fruit salad
2 eggs of choice
(boiled/fried/scrambled) 16,50

french toast

cinnamon cream,
maple syrup and fruit 7,50
'also to order as dessert'

if you'd like you can complete your breakfast with the following:

farmer's cheese +2,00
farmer's ham +2,00
wild salmon +3,00
croissant +2,50
2 eggs of choice (boiled/fried/scrambled) +4,00
small fresh fruit salad +3,50
small yoghurt with homemade
granola and honey +3,50
a glass of cava +5,00

brunch

croissant with jam and butter, chef's choice
sandwich, small soup, boiled egg, small yoghurt
with homemade granola and honey and
one drink of choice.
(vedett, wine, juice, soda, coffee or tea) 18,50
add a glass of cava +5,00

lunchplatter

chef's choice sandwich, small soup,
burrata salad and one drink of choice
(vedett, wine, juice, soda, coffee, tea) 16,50

Lunchplatter extra

+ 1/2 quiche and two drinks per person 22,50
add a glass of cava +5,00

minimum of 2 people

high tea

tea of your choice, small sandwiches,
selection of cakes, scones served with
jam and cinnamon clotted cream. 17.00 p.p.

if you'd like you can complete your high tea with the following:

small soup and quiche +5,00 pp.
add a glass of cava +5,00 pp.

wineplatter

selection of cheeses and cold cuts,
bread with delicacies and a bottle
of red or white house wine 35.00

most of our ingredients are organic and locally produced

in case of allergies please notify our staff

want to take our food to go? discount of 10%

drinks

we always use a double shot

coffee

espresso	3,00
macchiato	3,00
americano	3,00
cappuccino	3,50
latte	3,50
ice coffee	3,00
iced latte	3,50

hot chocolate

tony chocolonely	3,50
add cream	0,50

tea

please ask to see our selection	small / large
	3,00 4,50

sodas

blood orange - lemonaid	3,50
green tea - charitea	3,50
rhubarb lemonade- proviant	3,50
zitronen lemonade - proviant	3,50
rose lemonade - fentimans	4,00
elderflower - fentimans	4,00
curiosity coke - fentimans	4,00

water

marie stella maris still or sparkling	small / large
	2,50 4,50

freshly squeezed juices

	small / large
orange juice	3,50 5,00
juice of the week - go fruity	4,00 5,50
juice of the week - go healthy	4,00 5,50

beers

heineken	3,50
vedett	4,00
amsterdam brewboys - aestival white	4,50
amsterdam brewboys - amsterdam pale ale	4,50
amsterdam brewboys - india pale ale	4,50

wines

sparkling

glass / bottle

cava, spain, chardonnay / macabeo penedes, d'Arciac brut selecció	6,50	32,50
cava, spain, gramona		44,00
champagne, france, delot père et fils, brut		72,50

white

house wine: italy, pinot grigio	4,50	19,50
france, provence, chardonnay, les gres		21,00
spain, rueda verdejo, tresolmos lias		22,50
new zealand, sauvignon blanc, wairau river		23,00
austria, gruner veltliner, kamptal, gobelburg		25,50
spain, albarino, rias baixas, granbazan		34,50

red

house wine: south-africa, carbenet sauvignon	4,50	19,50
france, rhone, syrah, domaine cheze		21,00
argentina, malbec, mendoza, montmayou		22,50
italy, toscane, sangiovese, rufino chianti		23,00
spanje, tempranillo, garnacha, rioja bodegas muga		30,00

for reservations, events or a stay in our
One And Only Bedroom

please email: reservations@droog.com

wifi network: DROOG | password: ilovedroog

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