

bread

club droog 12,50

three layers of focaccia bread with bacon, lettuce and tomato, egg salad, smoked chicken and avocado, served with vegetable crisps

vegan 11

hummus with a twist and grilled courgette

vegetarian 11

gorgonzola, chicory, pear and walnuts

fish 12,50

wild salmon, dill crème and asparagus

meat 12,50

farmers ham, mustard mayo and pickles

all served with a mini garden salad

sweet

rosewater lebna 9,50

rich yoghurt with homemade granola and fruit compote (v)

french toast 10

with coconut clotted cream, fruit and maple syrup (lv, v*)

Hemelse Modder (heavenly mud)

from our own swamp (v) 7,50

chocolate mousse with fresh berries and honey cress

croissant / pain au chocolate (v) 3,25 / 3,50

homemade raspberry-coconut scones (v) 4,50

homemade cakes with a flower/herb twist (v, v*) 4,50

high tea

soup, cake, savory and sweet scone, sandwiches (v*)
includes home made ice tea or different flavors of hot tea
20

high wine/high beer

bruschetta, humus, savory scone, vegetable crisp, cheese (v*)
includes ½ bottle of wine or 2 beers
20

savory

fennel scone 12,50

with rillette of smoked mackerel served with a watercress salad

pumpkin carpaccio 9,50 / 11,50

with pumpkin seeds, pine nuts, rocket and basil dressing (v, gf*)

caesar salad 11

with croutons, anchovy, boiled egg and parmesan (gf*)
add **chicken**: 4

DIY garden salad 11

with freshly cut cress from our garden
add: **feta** 2 / **boiled egg** 2 / **avocado** 2

soup of the day (v, gf*) 10

served with toast

add: toasted home-made corn bread: 2,50

Hot Bowl of Comfort 15

a hearty comforting dish from one of our chefs

eggs

scrambled eggs with toast (v, gf*) 10

add: **salmon** 5 / **bacon** 3
cheese 3 / **avocado** 2,50

oeuf en cocotte

1 egg 9,50

2 eggs 13,50

oven baked egg with herbs/
spinach and mushroom (v)
served with toast and
a green salad (gf*)

bites

bruschetta's (v, v*) 10

cheese platter (v) 10

vegetable crisps (v) 4,50

mixed nuts (v) 4,50

crudité (v) 4,50

eat@droog

www.droog.com | @droogrestaurant
open daily from 9am

wifi: droog | password: ilovedroog
during busy hours we welcome laptops
at our communal table

☐ = special for our exhibition
ONWARD&UPWARD-Art in the Garden of Life

v = vegetarian | v* = vegan
lf = lactose free | gf = gluten free

* optional, ask our staff

cold

homemade ice tea 3,50
with Rooibos & Hello Sunshine tea

fresh juices 4,25 / 5,75
orange juice
apple carrot ginger
juice of the day

lemonade

SOOF lemonade with/without gas 3,50
Fentimans tonic water 3,75
Fentimans ginger ale 3,75
Fentimans curiosity coke 4,25
Rose lemonade 4,25
Elderflower lemonade 4,25
Kombucha by Leave your Sword Brewery
Amsterdam Noord+Milky Oolong 2,5% 4,50

water

Marie-Stella Maris 2,75/5,50
cooled water* served in droog's Milk Bottle Lamp 1
* only in combination with other drinks

hot

coffee

by Stoker Specialty Coffee, Amsterdam
single or double shot

espresso 3,00 / 3,75
macchiato / cortado 3,25 / 4,00
americano 3,25 / 4,00
cappuccino / flat white 3,50 / 4,25
latte 3,50 / 4,25
iced coffee 3,50 / 4,25
iced latte 3,50 / 4,25
+ oat milk 0,50
decaf 0,50

hot chocolate

4,00
Tony Chocolonely with whipped cream

tea

3,25
by The Tea Bar, Amsterdam
ginger/lemon, mint, herb a lot, camomile, rooibos, Hello
Sunshine, pai mu tan, milky oolong, lemon sencha, verveine,
jasmine, English breakfast, ceylon, earl grey, lapsang souchong

drink@droog

www.droog.com | @droogrestaurant
open daily from 9am

nice glass!

Almost all the glasses in the restaurant are designed by droog
and for sale in our shop. Even the water bottle is a design by
droog: The Milk Bottle Lamp. Ask our staff members
or see droog.com/shop.

beer

Heineken 3,75
Heineken 0.0 % 3,75
Lowlander white ale 5% 4,50
Lowlander IPA 6% 4,50

cocktails

porto tonico 9,50
Offley witte port, Fentimans tonic,
mint and lemon

espresso martini 10
Stoker espresso, Ketel One vodka, kaluha

gin & tonic 11,50
Tanqueray 10, Fentimans tonic, grapefruit

gin & gingerale 9,50
Tanqueray, Fentimans ginger ale, lime

Pimm's Royal 9,50
Pimm's No1, cava d'arcia, lemon, lime
cucumber, mint, berry

mimosa 6,50
Cava d'ariac, orange juice

bloody mary 9,50
Ketel One vodka, tomato juice

wine

glass or bottle

white

Gregoris 4,50 / 22,50
Pinot Grigio, Italy
Grès 5,50 / 25,00
Chardonnay, France
Tres Olmos 26,00
Verdejo Rueda, Spain
Gobelsburg 27,50
Grüner Veltliner, Austria
Domaine Haut de Mourier 27,50
Viognier, France
Itsas Mendi 29,50
Hondarrabi Zuri, Spain (Basque)
Granbazan 39,50
Albariño, Spain
Nals Margreid 33,50
Pinot Grigio, Italy
Rijks, Touch of Oak 32
Chenin Blanc, South Africa

rosé

Mas des Lauriers, Cinsault 5,50 / 25,00
Grenache, Syrah, France

red

Las Brisas 4,50 / 22,50
Cabernet Sauvignon-Merlot, Chili
Fabre Montmayou 27,50
Malbec, Argentina
Giacosa Fratelli 27,50
Barbera d'alba Bussia, Italy
Manz 29,50
Spätburgunder, Germany
Louis Cheze 27,50
Syrah, France
Muga 32,50
Rioja Tempranillo, Spain
Rijk's, Touch of Oak 35
Pinotage, South Africa

sparkling

Cava d'Arciac 6,50 / 32,50
brut selecció, Spain
Cava Gramona 45,00
brut, La Cuvee, Gran Reserva, Spain
Champagne Ruinart 75,00
brut, France
Rosé Champagne Ruinart 90,00
brut, France

everyday comforts

Find comfort and solace in the exhibition
ONWARD&UPWARD downstairs, as well as in
these special dishes.

Oatmeal Monday

overnight oats, chia seeds and red fruit (lf) (v)
9,50

Toasty Tuesday

tosti made from flatbread, farmers cheese
and farmers ham served with homemade ketchup
11

Waffle Wednesday

savory home-made waffles served with bacon,
crème fraiche and roasted tomatoes
12,50

Thirsty Thursday

Bloody Mary
5

Fritter Friday

courgette fritters with feta and mint
served with a salad of cherry tomatoes and basil (v)
12,50

