

borrel@droog

hot drinks

espresso	€2,75
machiato	€3,25
cortado	€3,25
americano	€3,25
cappuccino	€3,4
flat white	€3,75
latte	€3,5
hot chocolate	€4,0
ginger tea	€3,25
mint tea	€3,25
organic Japanese Formocha teas	€4,0

sencha / genmaicha / rooibos / earl grey / jasmine / oolong
with all Formocha teas you get 1 free refill

cold drinks

homemade ice tea	€4,0
ginger beer	€4,25
curiosity cola	€4,25
rose lemonade	€4,25
victorian lemonade	€4,25
ginger ale	€3,75
tonic water	€3,75

bites

old dutch cheese	€6,5
Remeker cheese from the Jersey cow with quince syrup or truffle honey	
can of green olives and anchovy	€2,5
mixed nuts	€2,75
california smoked almonds	€3,5
can of tuna	€5,5
white tuna from basque country in escabeche sauce	

wines

from Gianmarco Disario

glass / bottle

sparkling

San Marzano - 'Liboll'	
Spumante extra dry	€6,5 / 32
Constantia Uitsig	
Classic brut	€75

white

Dreams - 'Heaven can Wait'	
Pinot Grigio	€4,5 / 23
Métairie - 'Les Barriques'	
Chardonnay	€5,0 / 25
Vignobles Vellas - 'Medusa'	
Vioignier Pays d'Oc	€6,0 / 30
San Marzano - 'Verdeca Talo'	
Verdeca	€25
Winzer Krems 'Von den Terrassen'	
Grüner Veltliner	€30
Bodegas Pascual - 'Leira Reyero'	
Albariño	€38

rosé


San Marzano - 'Tramari'	
Salento Rosé di Primitivo	€5,5 / 28

red

San Marzano - 'Gran Trio Rosso'	
Primitivo, Negroamaro, Malvasia Nera	€5 / 25
Château Haut-Blanville - 'Grande Réserve'	
Pinot Noir	€6 / 30
Le Temps des Vendanges	
Lledoner Pelut	€36
San Marzano - 'Talò'	
Primitivo di Manduria	€36
Grégoire Hoppenot - 'Fleurie Origines'	
Gamay	€50

beers

Vedett	€4,0
Peroni	€4,0
Heineken 0.0%	€3,75

v = vegetarian |  = vegan
if you have any allergies or dietary wishes please ask our staff

www.droog.com
[@droogamsterdam](https://twitter.com/droogamsterdam)
open mon-sun

wifi: Droog Guest | password: ilovedroog
The kitchen is open between
11:00 - 15:00