

eat@droog

lunch of the day

soup of the day €8,0
Tommy's Bread, olive oil

quiche of the day €8,5
filled with a lot of fresh vegetables

can't decide plate €17,5
quiche, salad & soup of the day

sandwiches

dutch farmhouse cheese €7,5
Tommy's bread with a salad of celeriac, apple, and raisins served with watercress, and roasted pecan nuts

smoked salmon on toast €9,5
Tommy's bread with creamy dill spread, horseradish, cucumber and red onion (f)
vegan option: smoked carrot ✓

grilled spring vegetables on toast ✓ €7,5
Tommy's bread with homemade hummus, pomegranate, soft herbs and dukkah herbal blend

smoked mackarel €8,0
Tommy's bread with a salad of smoked mackarel, served with green apple and lettuce (f)

bites

available until 18:00

can with olives & anchovy (f) €2,5

mixed nuts €2,75

california smoked almonds €3,5

can of tuna (f) €3,5

cheese board €12

dutch cheeses with tomato chutney

bread with dip €7,0

bread with hummus and roasted eggplant

salads

asparagus salad €11,0
salad of lettuce with green and white asparagus, radish, field peas goat cheese, almonds and basil
+ extra salmon €2,5
vegan option: smoked carrot ✓

buffalo mozzarella salad €12,5
mixed salad with burrata (fresh mozzarella filled with cream), thinly sliced fennel, oranges and radishes

spring vegetable & halloumi bowl €12,5
salad with bulgur, grilled halloumi (cypriot goat cheese), grilled spring veggies and green goddess dressing
vegan option possible ✓

warm dishes

vegan shoarma ✓ €9,0
pita bun with celeriac shoarma, zhug (green herbal sauce), tomato salsa and green goddess dressing

shakshuka €7,5
poached egg on a herbal tomato sauce with parsley, served with Tommy's bread
+ extra egg €1

mushroom toast €9,0
baked mushrooms on Tommy's bread with poached egg and crispy sage

sauerkraut grilled cheese sandwich €9,0
grilled sandwich with le petit dorval cheese, fresh sauerkraut and apple

grilled goat cheese sandwich €9,0
grilled sandwich with dutch goat cheese, zucchini, bell pepper and spring onion

sweets

cake of the day €4,0

bananabread €3,5

carrot cake €4,0

apple cake €5,5

chocolate cake ✓ €4,5

+ whipped cream €0,8

(f) = contains fish | ✓ = vegan
if you have any allergies or
dietary wishes please ask our staff

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

wifi: Droog Guest
password: ilovedroog
The kitchen is open until 16:00

drink@droog

hot drinks

coffee

from stoker coffee

espresso	€3,0
machiato	€3,5
cortado	€3,5
americano (<i>iced possible</i>)	€3,5
cappuccino	€3,5
flat white	€4,0
latte (<i>iced possible</i>)	€3,5
hot chocolate (<i>vegan possible</i>)	€4,0

+ oat milk €0,5

+ decaf €0,5

tea

ginger tea	€3,5
mint tea	€3,5

Formocha teas

organic sencha tea from Japan	€4,0
spring organic genmaiWcha	
organic rooibos herbal tea from South Africa	
organic earl grey black tea from India	
magnolia jasmine white tea from China	
blue butterfly tea from Taiwan	
organic high mountain oolong tea from Taiwan	

with all hot Formocha teas you get 1 free refill

cold drinks

home made iced teas

organic sencha served with a slice of lime
blue butterfly ice tea

juices

fresh orange juice	€4 / €5,5
organic apple juice	€3,5
Big Tom tomato juice	€4,0

Fentiman's soft drinks

ginger beer	€4,5
curiosity cola	€4,5
rose lemonade	€4,5
victorian lemonade	€4,5
ginger ale	€4,0
tonic water	€4,0

beer

IJwit	€5,5
Peroni	€4,0
Heineken 0.0%	€4,0
Moretti 0.0%	€4,0

cocktails

mimosa (<i>non-alcoholic possible</i>)	€7,5
bloody mary	€8,5
espresso martini	€8,5

wines

please ask our staff for our wine card

Almost all the glasses in the restaurant are designed by droog and for sale! Ask our staff or see shop.droog.com

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during busy hours we welcome laptops at our communal table