

eat@droog

breakfast

french breakfast €10,5
croissant with jam and butter, a fresh juice and coffee or tea

shakshuka €8,0
poached egg on a herbal tomato sauce with parsley, served with Tommy's bread
+ extra egg €1

granola €9,0
fresh granola with yogurt and fruits

croissant €4,5
with jam and butter

lunch of the day

cold soup of the day €8,5
Tommy's Bread, olive oil

quiche of the day €9,0
filled with a lot of fresh vegetables

can't decide plate €18,0
quiche, salad & soup of the day

salad of the day €8,0
fresh salad

sandwiches

dutch farmhouse cheese €8,0
Tommy's bread with a salad of celeriac, apple, and raisins served with watercress, and roasted pecan nuts

smoked salmon on toast €10,0
Tommy's bread with creamy dill spread, horseradish, cucumber and red onion (f)
vegan option: smoked carrot ✓

grilled spring vegetables on toast ✓ €8,0
Tommy's bread with homemade hummus, pomegranate, soft herbs and dukkah herbal blend

smoked mackarel €8,5
Tommy's bread with a salad of smoked mackarel, served with green apple and lettuce (f)

salads

aspargus salad €11,5
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 €13,0
mixed salad with burrata (fresh mozzarella filled with cream), thinly sliced fennel, oranges and radishes

spring vegetable & halloumi bowl €13,0
salad with bulgur, grilled halloumi (cypriot goat cheese), grilled spring veggies and green goddess dressing
vegan option possible ✓

sweets

cake of the day €4,0 / €5,0
bananabread €3,5
carrot cake €4,0
apple cake €5,5
chocolate cake ✓ €4,5
+ whipped cream €0,8

bites

available until 17:00

can with olives & anchovy (f) €2,5
mixed nuts €2,75
califonia 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

(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 15:00

drink@droog

hot drinks

coffee

brazilian stoker coffee, hints of chocolate, caramel & honey

espresso	€3,0
double espresso	€3,5
machiato	€3,5
cortado	€3,5
americano (iced possible)	€3,5
cappuccino	€3,5
flat white	€4,0
latte (iced possible)	€3,5
hot chocolate (vegan possible)	€4,0
<i>oat milk / cow milk</i>	
+ 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 iced sencha	€4,0
blue butterfly ice tea	€4,0

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 (non-alcoholic possible)	€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