

## SPIRITS

<b>WHISKEY</b> Dalwhinnie Laphroaig	6
<b>GIN</b> Hendrick's Bobby's	5
<b>VODKA</b> Stolichnaya	4
<b>GRAPPA</b> Bertagnolli grappa di trentino	6
<b>JONGE Jenever</b> Staffhorst	3
<b>RUM</b> Papagayo white/dark	4.5
<b>VAN KLEEF</b> Likeueren	4.25

## DIGESTIFS

<b>Rivesaltes Ambré</b> <i>Domaine des chênes</i> Orange zest, apricot, almond, sherry, walnut	4.75
<b>Rivesaltes Tuilé</b> <i>Domaine des chênes</i> Rich, sweet, complex taste; date, fig, pruned, chocolate and coffee	4.75
<b>Pacory pommeau</b> 1/3 young calvados and 2/3 juice of cider apples - 4 years barrel aged	4.75



# BROEI

oosterkode

## OUR FOOD & DRINKS

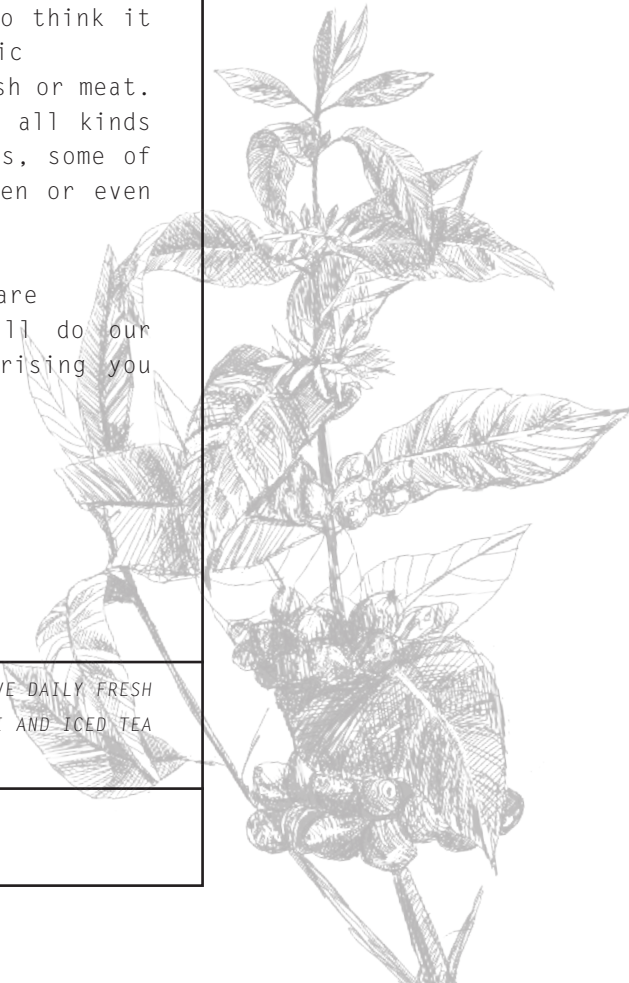
Welcome in our big and cosy living room where you can enjoy good vegetarian food all day. We're open every day of the week for breakfast, lunch and dinner.

Not only do we absolutely love vegetables, we also think it provides a fantastic alternative for fish or meat. Vegetables come in all kinds of shapes and sizes, some of them still forgotten or even undiscovered.

The possibilities are endless and we will do our best to keep surprising you with our dishes.

DID YOU KNOW THAT WE HAVE DAILY FRESH JUICES AND THAT OUR CHAI AND ICED TEA ARE HOMEMADE?

V - VEGAN  
GV - GLUTEN FREE



## WINE

Mas de la Source (Domaine Vic FR)  
*Vermentino - Chardonnay*  
Fresh and slightly spicy with notes of pear and apple 4 / 20

Picpoul de Pinet (Domaine Marin-Langaran FR)  
*Piquepoul Blanc*  
Pure mineral tones, crisp and fresh in its acidity with a slightly salty aftertaste 4.75 / 24

Treeborn (La Jara IT)  
*Pinot Grigio*  
Dry, aroma of peach and apricot. Long, fine finish 5.5 / 27.5

Aroa Laia (Bodegas Aroa ESP)  
*Grenache blanc*  
Full and soft. Start of tropical fruit and yet a fresh aftertaste. 6 / 31

WHITE

Isle Saint Pierre (Domain l'isle St Pierre FR)  
*Merlot - Cabernet Sauvignon - Petit Verdot - Arinarnoa - Tannat*  
Fresh and fruity 4.25 / 22.5

ROSÉ

Bondeville (Saint-Saturnin FR)  
*Grenache - Syrah - Carignan - Cinsault*  
Fruity and full, purple fruit, chocolate. Fresh, soft finish 4 / 20

Aroa Jauna Crianza (Bodegas Aroa, Navarra ESP)  
*Tempranillo - Merlot - Grenache*  
Warm red wine with tannins. 12 months of wood barrel aging 5 / 25

Catalan Eagle (La Bascula ESP)  
*Cariñena - Garnacha - Syrah - Cabernet Sauvignon*  
Full and powerful, forest fruit, oak, spicy. Velvet in finish 5.5 / 27.5

Rapatel (Domaine de rapatel FR)  
*Cinsault - Grenache - Cabernet Sauvignon*  
For the connoisseur, a completely natural wine with an exploding taste of fruit and spices, leading to a juicy and earthy finish 6.5 / 32

RED

BEER	
<b>DRAFT</b>	
Brand lager 5%	3.25
Variable	4.5
<b>BOTTLE</b>	
Playground / <i>Indian Pale Ale - Van de Streek &lt;0,5%</i> The only non-alcoholic beer worth drinking	5
Op&Top / <i>Session Ale - De Molen 4,5%</i> Hoppy and fresh with nice tones of lemon. Surprisingly full-bodied	5
Bird of prey / <i>Indian Pale Ale - Uiltje 5,8%</i> Aromatic hops, fresh citrus and a pleasant bitter aftertaste. An IPA as it should be!	5.75
IJwit / <i>Witbier - Brouwerij 't IJ 6,5%</i> A white beer with a nice herby taste. Full and round with hints of coriander and citrus zest	5
Turf & Surf / <i>Tripel - Vanderstreek 8.5%</i> A tripel from Utrechtse, infused with smoke and salt.	5.5
Averbode / <i>Belgian Blond - Brouwerij Huyghe 7,5%</i> A very special blond beer. Fairly dry, floral and a little spicy	5.5
East Coast Porter - <i>Porter - Brothers in Law 7,7%</i> Enjoy every sip with flavours of chocolate, caramel and coffee	6
WE SERVE MANY MORE TASTY BEERS. CURIOUS? ASK US! WE ALSO HAVE GLUTEN-FREE BEER	



BAKERY	
www.broeij-utrecht.com   open daily 09:00 - 22:00   PIN ONLY	<p>In our mini bakery we bake our own bread; sourdough with flour from 'de Limburgse Commandeursmolen', where local grains are grinded between millstones.</p> <p>The only thing we add is water. Oh, and time. A lot of time. Our bread has to rise for at least eighteen hours to make sure it has the best possible flavor. Between five and six o'clock in the morning our baker turns on the lights and the oven in 'his' bakery.</p> <p>TAKE A GLANCE AT OUR CHALKBOARDS OR ASK OUR STAFF WHICH PASTRIES HE MADE FOR YOU TODAY.</p>
	<h2 style="text-align: center;">COLLABORATION</h2> <p>It is very important to us that all our produce is as sustainable as possible. This is why we prefer working with local suppliers / brewers / farmers / roasters who strive towards the same goal as we do; handle your surroundings with love and care and try to be as responsible as possible within your own venture. Our menu changes regularly because we like working with seasonable products; everything just tastes better when it's in season.</p>

# DRINKS

<b>COFFEE</b>	Americano	2.2
	Espresso	2.2
	Double espresso	3.1
	Espresso macchiato	2.6
	Cortado	2.6
	Cappuccino	2.85
	Caffe latte	3.1
	Latte macchiato	3.1
	Flat white	3.5
	Filter coffee	3.5
Iced coffee	3.5	
Hot chocolate milk	3.5	
<p><b>CHIKKO NOT COFFEE:</b> CAFFEINE-FREE ALTERNATIVE TO COFFEE</p>		
<p><b>ROASTERS AND BEANS</b> WE COLLABORATE WITH MULTIPLE COFFEE ROASTERS AND WE SWITCH COFFEE BEANS REGULARLY.WANT TO KNOW WHAT BEANS WE'RE GRINDING IN OUR MILL THIS WEEK?</p>		
<b>HERBALTEA</b>	Dried or fresh seasonal herbs varying mix - see chalkboard	2.85
	Verveine / fennel / chamomile / rooibos / elderflower / liquorice /lemon melissa	2.85
	Fresh mint / ginger / mint + ginger	2.85

<b>TEA</b>	
Sencha Shimizu Green	2.85
Jasmine Supreme Jasmine	
Bai Mu Dan White	
Tie Guan Yin Oolong	
Orange Pekoe Ceylon	
Earl Grey	
Tea for two	4.75
Home made iced tea varying - see chalkboard	3.5
Home made chai latte with soy milk	3.5

See our chalkboards for heavenly delights.

**PASTRIES**

Homemade lemonade (See chalkboards)	3.25
Lemonaid+ - Lime - Blood orange - Maracuja	4.1
Cucumis - Cucumber-basil	4.25
A0 Monaco:Hot Ginger (spicy & tasty)	3.75
Fritz - Cola - Rabarber	2.85
Tonic Monaco	3.75
Fentimans Elderflower	4.25
Roze Bunker - Lemon-basil - Ginger-grapefruit	3.25
Nightwatch Guayusa leaf cold brew, no added sugars	3.5
Glass of sparkeling water	1.75
Bottle of sparkeling water Ask for a free refill	3.25

<b>SODA</b>		
<b>JUICE</b>		
Fresh juices varying - see chalkboard		4.5
Fresh orange juice		3.5
Apple juice		2.5
Homemade kombucha		3.5

