



COFFEE

ESPRESSO S/D	2.5/3.0
AMERICANO M/L	2.5/3.0
LONG BLACK	3.0
ESPRESSO MACCHIATO	2.8
FLAT WHITE	3.5
CAPPUCCINO M/L	3.0/4.0
LATTE S/M/L	3.0/4.0/5.0
OAT MYLK	+0.0
SOY OR COCONUT MYLK	+0.5
EXTRA SHOT	+0.5

NEW DRIP

Filtered single origin coffee, subtle like a cup of tea, served in a large mug

TEA

LOOSE LEAF TEA	3.5
• GREEN SENCHA, JAPAN	
• BLACK CEYLON, SRI-LANKA	
• OOLONG DONG DING, TAIWAN	
• WHITE BAI MU DAN, CHINA	
HERBAL TEA	3.5
• FRESH MINT	
• FRESH GINGER, HONEY, LEMON	
• ROOIBOS, SOUTH AFRICA	
• BUCKWHEAT SOBACHA, JAPAN	
MATCHA HOT OR ICED	
• TEA	4.5
• COCONUT LATTE (V)	5.0

BOTTLED

BRU STILL OR SPARKLING	2.5
KOMBUCHA YUGEN	4.0
MATE INFUSION SPARKLING	4.0
GREEN TEA GINGER	3.5
BLACK TEA LEMON	3.5
LIME LEMONADE SPARKLING	3.5
BLOOD ORANGE LEMONADE	3.5
PASSION FRUIT LEMONADE	3.5
APPLE JUICE ORGANIC	2.5
GINGER & APPLE JUICE ORGANIC	3.0
ROSÉ CIDER BY WIGNAC	4.0
BEERPROJECT BABYLONE	4.0

SPECIALTY

NEW MATCHA CHOCOLATE	5.5
Fresh milk, dark chocolate, matcha green tea	
MOCHA MINT LATTE	4.5
Fresh milk, espresso, dark chocolate, hint of peppermint	
GOLDEN MYLK (V)	4.5
Coconut mylk, turmeric, black pepper, ginger, cinnamon	
MASALA CHAI LATTE (V) M/L	4.0/5.0
Assam black tea, coconut mylk, cinnamon, ginger, cardamom	
LONDON FOG (V)	4.0
Earl Grey tea, oat mylk, hint of vanilla	
HOT CHOCOLATE S/M	3.0/3.5

COLD

NEW FRESH JUICE	5.0
• GREEN PEAR, RHUBARB, KALE, APPLE	
• PURPLE BEET, CARROT, SPINACH, APPLE	
• EXTRA GINGER OR SPIRULINA	+1.0
ICED TEA UNSWEETENED	3.5
Black tea, lemon, apple, ginger	
ICED LATTE	4.0
NEW FRESH GINGER SHOT	2.5
FRESH ORANGE JUICE	3.5

BRUNCH

FROM OPENING TO 16:00

SCRAMBLED EGGS	8.0
Organic scrambled eggs, bread, butter, side salad	
• NEW SAUTÉED MUSHROOMS	+2.0
• ROAST SWEET POTATOES	+2.0
• SLICED AVOCADO	+3.0
• SMOKED SALMON	+3.0
• MAPLE-FRIED BACON	
MATCHA CHIA PUDDING (V/GF)	6.0
Chia seeds, coconut mylk, blueberries, organic matcha green tea, homemade red berry compote	
GRANOLA BOWL	6.0
Organic yogurt, homemade granola, honey, banana	
AÇAÏ BOWL (V)	9.0
Served with homemade granola and:	
• KIWI, GOJI BERRIES & COCONUT	
• BANANA, COCOA, CHIA & PEANUT BUTTER	
NEW BREAD & SAVOURY SPREADS	6.5
Fresh rye sourdough bread, sun-dried tomato tapenade, pink beetroot hummus, olive oil, balsamic vinegar, butter	

BREAD & SWEET SPREADS	4.0
Fresh rye sourdough bread, artisan raspberry jam, homemade vegan chocolate hazelnut spread, butter	
MOCHA OVERNIGHT OATS (V) WEEKEND ONLY	7.0
Organic oat flakes, coconut mylk, cocoa, espresso, banana, shredded coconut, Goji berries, seeds	

FROM 10:00 TO 16:00

AVOCADO & SWEET POTATO TOASTIE (V)	9.0
Hot sandwich made with rye sourdough bread, pink beetroot hummus, cumin-roasted sweet potato, avocado, served with homemade vegan ketchup and a side salad	
AVOCADO & CHEDDAR TOASTIE	9.0
Hot sandwich made with rye sourdough bread, avocado, cheddar, served with homemade ketchup, a side salad, and filled with a choice of meat:	
• BACON FRIED WITH ORGANIC MAPLE SYRUP	
• GRILLED CHICKEN INFUSED WITH GINGER, HONEY & SOY	
BLUEBERRY PANCAKES	12.0
Served with homemade whipped cream, poppy seeds, crushed pistachios, organic maple syrup	
PEAR & PECAN FRENCH TOAST WEEKEND ONLY	11.0
Served with homemade pear compote, cinnamon, turmeric, pecans, organic maple syrup	
GLUTEN FREE BREAD	+1.0

WELCOME TO HINTERLAND! PLEASE ORDER & PAY AT THE COUNTER