

café

BLOSSOM

COFFEE • BREAKFAST • LUNCH

FOOD FOR THOUGHT

At Blossom, all products are freshly made, every day! We love to see the season in our dishes. We finally arrived in springtime with the sun coming out again! These two months April and May we will try to bring the sunshine on your plate! On the menu you will find a basil crepe, beetroot pancakes and salmon cookies.

BREAKFAST FROM 8.00 TILL NOON

JAPANESE OMELET 13,50

Omelet gevuld met gerookte zalm, avocado en groentes, geserveerd met wakame, sesam en wasabi mayonaise

Omelette stuffed with smoked salmon, avocado and veggies served with wakame, sesame and wasabi mayonaise

BREAKFAST PLATTER 12,95

Verse jus, croissant, desembrood, notenbrood, kleine yoghurt, biologische jam, kaas, ham en een gekookt ei

Fresh orange juice, croissant, sourdough bread, nut bread, small yoghurt, marmalade, cheese, ham and a boiled egg

LEMON RICOTTA PANCAKES ... 9,75

Pannenkoekjes met ricotta en citroen geserveerd met bessensjam (extra bacon + 2,00)

Pancakes made with ricotta and lemon served with blueberry compote (add bacon+ 2,00)

SANDWICHES ALL DAY

BL(A)T 11,75

Bacon, lettuce, avocado, tomato & mustard mayonaise

VEGAN BL(A)T 9,75

Homemade vegan "Bacon" made with grilled aubergine, lettuce, avocado, tomato served with mustard sauce

MACKEREL RILLETTE 12,50

Toast belegt met huisgemaakte rillette van makreel, rode ui, bieslook en gefrituurde kappertjes

Toast served and homemade mackerel rillette, red onion chives and fried capers.

CHICKEN SOY/HONEY & PEANUT . 12,50

Gegrilde kip uit de oven, gemarineerd in sojasaus en honing geserveerd met pinda's

Grilled chicken from the oven, marinated in soy and honey served with peanuts

ORGANIC EGGS 7,90

SCRAMBLED / OMELET / UITSMIJTER

Tomaat/tomato, ui/onion 0,50

Avocado/avocado, spinazie/spinach 1,50

Kaas/cheese, Ham/ham spek/bacon 2,00

Zalm/salmon 3,50

AÇAÍ NA TIGELA 8,95

100% Açai with fresh fruit & homemade granola

GRANOLA & FRUIT 7,50

Greek yoghurt with granola and fresh fruit

SPRING LUNCH FROM 12 TILL 15.30

FALAFEL & SALAD 14,50

Falafel gemaakt van kikkererwten en zongedroogde tomaat geserveerd met bulgur en labneh

Falafel made of chickpeas and sundried tomatoes served with bulgur and labneh

BEETROOT PANCAKES 12,95

Rode biet pannenkoekjes met warme geitenkaas, avocadoroom en pitten

Beetroot pancakes served with warm goat cheese, avocado cream and seeds

SALMON COOKIES 17,50

Zalmkoekjes met kruidige gele rijst, mango en homemade naan.

Salmoncakes with spicy yellow rice, mango and homemade naan

BASIL CREPE 15,50

Basilicum crêpe met groene asperges, tomaat, pesto en buffelmozzarella met daarover een hazelnoot crunch.

Basil crepe with green asparagus, tomato, pesto and buffalo mozzarella with a hazelnut crunch.

MEATLOAF 17,50

Homemade meatloaf geserveerd met rode coleslaw en bloemkool piccalilly

Homemade meatloaf served with coleslaw and cauliflower Piccalilly

SOUP

SOUP OF THE SEASON 7,50

Vegetarische soep geserveerd met brood en boter

Vegetarian soup served with bread and butter

Allergie? Meld het ons
Food allergy? Please let us know

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Ben je blij met ons, laat het weten!
f Cafe Blossom NL / @ cafeblossom