

CAFÉ DE CEUVEL

LOOK
INSIDE FOR
THE
MENU

READ
**OUR
STORY**
HERE

**SITTING OUTSIDE?
PLEASE ORDER
INSIDE AND
REMEMBER YOUR
TABLE NUMBER**

WE ARE ON
A QUEST
TO RUN OUR
RESTAURANT AS
SUSTAINABLE AS
POSSIBLE.

CLOSING LOOPS

Apart from selecting our ingredients and suppliers with great care, we aim to close as many loops on the site as possible. We have an **aquaponics system** in our **greenhouse** on the roof, and we are currently building the world's first **Biogas Boat**, which will turn our organic waste into gas to cook on. Café de Ceuvel has been built almost completely out of reused materials, such as 80-years-old bollards from the port of Amsterdam and an old pavillion from the rescue squad in Scheveningen.

ABOUT DE CEUVEL

Café de Ceuvel is part of De Ceuvel, a **former shipyard** transformed into a **sustainable workplace**, by lifting old houseboats onto the land, and equipping them with sustainable technologies such as composting toilets, heat exchangers, solar panels and helophyte filters. The soil of the old shipyard is toxic and in between the houseboats a special mix of plants has been planted to clean the terrain from its pollutants.

TOURS, WORKSHOPS AND EDUCATION

De Ceuvel is a place for **inspiration** and **reflection** on a possible future. We offer private **tours** for organisations and schools. We organise **workshops, film screenings, musical sessions, festivals** and lots of other events. De Ceuvel is also an inspiring place for **meetings, presentations, conferences, lectures** or other private events. Several boats on De Ceuvel can be rented for such occasions. Check our website for more information on tours, cultural programming and rentals.



COFFEE

ESPRESSO	2,00
DOUBLE ESPRESSO	2,50
AMERICANO	2,50
CAPPUCCINO	
☉ oat milk	2,50
cow milk	2,70
LATTE	
☉ oat milk	2,60
cow milk	2,80
LATTE MACCHIATO	
☉ oat milk	2,80
cow milk	3,00
FLAT WHITE	
☉ oat milk	3,00
cow milk	3,20
EXTRA SHOT	0,50
COLD SLAMMER	
☉ oat milk	3,80
cow milk	4,00

TEA

FRESH MINT	2,50
FRESH GINGER & LEMON	2,50
EARL GREY	2,20
JASMIN	2,20
ROOIBOS	2,20
GREEN SENCHA	2,20
CAMOMILE	2,20
CHAI LATTE	
☉ oat milk	3,00
cow milk	3,20

Our tea is served with **Honey from Hortensius**. Acacia honey from a forest near Zeewolde.

Our coffee is roasted by 'Kepler Koffie', not much more than a kilometer away from here. This coffee is imported by 'This Side Up', a small direct trade coffee importer.

DID YOU KNOW THAT OAT MILK TASTES JUST AS NICE, BUT IS BETTER FOR THE ENVIROMENT?

Their mission is to make the trade in coffee transparent and fair, by directly trading with the farmer and giving them a fair price. This price is even higher than the usual fair trade prices.

HOT OR COLD

A GLASS OF FULL MILK	2,00
from care farm 'Ons Verlangen'	
CHOCOLATE MILK	
Tony's Chocolonely	2,70
☉ Oatly Chocolate	2,50
HOMEMADE WHIPPED CREAM	0,50
with a pinch of salt	
HOT APPLE JUICE	3,00
with cinnamon	

JUICES

SCHULP APPLE JUICE	2,50
SCHULP ORANGE JUICE	2,50
SCHULP TOMATO JUICE	2,50
FRESH DR. ABC JUICE:	
Apple, Beetroot, Carrot with a hint of ginger and lemon	
small	3,00
large	5,00

SODAS

Our sodas are produced locally. Why would we work with multinationals that have trucks drive around filled with bottles containing mainly water and sugar, when we can install our own sparkling water tap, and we can use that to create the most delicious drinks?

'Saru Soda' brews the very best syrups with organic and natural ingredients. You can also buy their concentrated syrup bottles in our little shop!



MATE	2,50
GINGER AND LEMONGRASS	2,50
ELDERFLOWER	2,50
RHUBARB	2,50
TONIC	2,50
CEUVEL SPARKLING WATER	2,00
with lemon and/or mint	

KOMBUCHA

from The Buch Brothers
Jasmin-K 3,50 / 19,00
Earl-K glass/bottle

CAKES

- AVAILABLE ALL DAY -

PIES FROM CONFUUS	4,50
- apple pie	
with whipped cream	+0,50
- date pie	
☉ CAKES FROM SHARP SHARP	4,00
- strawberry-fields	
- choco coco (without nuts)	
- yogi blues (cacao, violets & blueberries)	
BREAD & BUTTER CAKE	3,75
(made from saved bread)	
+ add homemade jam	0,50

BEER



ON DRAFT

GULPENER PILSNER 5%

a subtle, hoppy taste with a delicious fresh bitter

18 cl	2,40
25 cl	2,70
50 cl	5,30

ELDERFLOWER BEER 5 % 3,25

gulpener pilsner with elderflower syrup

GULPENER UR-HOP 6% 4,90

a unique hoppy character with a full and bitter flavour

MR. PIETERSEN 7,5% 4,90

De Ceuvel beer brewed by Gulpener

HEMELS WATER 4,70

CODE BLOND 5,7%

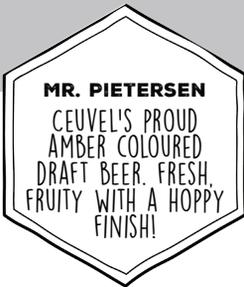
Brouwerij de Prael

brewed from rainwater, with a light citrus flavour

GULPENER UR-WEIZEN 4,90

5,3%

a refreshing summer beer



MIX SPECIALS

Because we work with seasonal ingredients as much as we can, the recipe of the cocktails may vary. Our bar staff will always create something beautiful for you.

GENEVER & TONIC	6,20
GENEVER & RHUBARB	6,20
VODKA & ELDERFLOWER	6,50
RUM, GINGER & LEMONGRASS	8,50



IN BOTTLE

OEDIPUS MAMA (American Pale Ale) 5% 4,90

a refreshing ale, brewed with centennial and motueka hop

OEDIPUS MANNENLIEFDE (Saison) 6% 4,80

delicious beer with szechuan pepper and lemongrass

OEDIPUS THAI THAI (Tripel) 8% 4,90

herby beer with a touch of citrus, orange peel and coriander

BUDELS MALT 0% 2,60

BROUWERIJ 'T IJ

FLINK (Blonde) 4,7% 4,40

a refreshing bitter, light and fruity beer with flavors of fresh herbs and ripe oranges

IJ-WIT (White) 6,5% 4,80

delicious fresh taste with a hint of coriander, lemon and a subtle, sweet after-taste

NATTE (Double) 6,5% 4,60

smooth, dark beer with a roasted taste of brown sugar, nuts and plums

ZATTE (Tripel) 8% 4,40

a full blonde beer with the smell of fresh fruit and a fresh after-taste

COLUMBUS (Amber) 9% 4,90

a strong amber beer with lots of hops, alcohol, and aromas of dark chocolate, grain and fruits

I.P.A. (India Pale Ale) 7% 4,90

a dark, blonde beer, fruity and hoppy

LIQUOR

JUTTER - traditional dutch herbal liquor	3,00
YOUNG GENEVER - ZUIDAM	2,70
OLD GENEVER - FELLIERS	5,20
WODKA - KETEL ONE	4,00
RUM - FLYING DUTCHMAN	5,50
brown	
RUM - TRES HOMBRES	12,00
LA PALMA, brown, 13-year-old	
GIN - BOBBY'S GIN	6,00
RUBY PORT - KOPKE	4,50
WHISKEY MILLSTONE	
5-year-old	7,00
12-year-old	10,00
HOMEMADE LIQUEUR	4,00

LUNCH

BETWEEN 12:00-16:00

WE AIM TO BE A PLATFORM FOR REAL GOOD FOOD: FOOD THAT ISN'T JUST TASTY, HEALTHY AND AFFORDABLE, BUT ALSO GOOD FOR THE PLANET. WE ARE CONTINUOUSLY IMPROVING THIS BALANCE



IF YOU HAVE AN ALLERGY, LET US KNOW!

CROISSANT 2,50
served with jam

🍄 **SOUP OF THE DAY** 6,50
soup with seasonal vegetables
served with bread

SANDWICH WITH OYSTER MUSHROOM CROQUETTES 8,00
made with oyster mushrooms that grew on coffee grounds served on sourdough bread with salad

🍄 **TOMATO BUCKWHEAT SALAD** 8,50
with sugar snaps, buckwheat, blue cheese, purple basil dressing and hemp seeds
vegan/gluten free possible

THE BAGEL
with cherry tomatoes, green salsa and little gem salad and topped off with:

- 🍄 • marinated tempeh 8,50
- smoked Schiphol goose 8,75

Watch out: this wild goose is shot, there could be a piece of a bullet inside the meat

Our vegetables

are sourced from local urban farms whenever possible, such as the **greenhouse on the roof**, the **50/50-green garden** from the Salvation Army or **Mijn Stadstuin** in the West of Amsterdam.

UNWANTED GOOSE

At Café de Ceuvel we want our menu to be as sustainable as possible. Serving meat is therefore almost impossible. However, we're not dogmatic, and sometimes there's meat or fish we would like to work with. The wild geese shot at **Schiphol airport** is an example. Every year thousands of geese are being culled because they would otherwise end up in a plane engine. Almost all of these geese are destroyed after. Together with the **Kitchen of the Unwanted Animal**, we're trying to counter this spillage.

CAKE?
CHECK THE
COFFEE AND
TEA PAGE

DINNER

BETWEEN
18:00-21:30

IF YOU HAVE AN ALLERGY, LET US KNOW!

STARTERS

-  **SOUP OF THE DAY** 6,50
soup with seasonal vegetables
served with bread
-  **TOMATO BUCKWHEAT SALAD** 8,50
with sugar snaps, buckwheat, blue cheese
(also vegan option) and purple basil dressing
and hemp seeds
vegan/gluten free possible

MAIN COURSES

- KICK-ASS NOODLES** 13,50
asian style black noodle salad with
paksoi, roasted paprika, shiitakes, seaweed,
pickled radish and ginger-sesame-soy
dressing garnished with nuts and crunchy
seaweed bits and kimchi. Have it with:
 -  • marinated tempeh
 - caramelized Schiphol goose
vegan/meat/gluten free possible

- MUSHROOM BURGER** 14,50
with miso-wasabi mayo, kimchi, tomato,
little gem salad served with roasted sweet
potato and coriander-lime-chilli cream

WEEK SPECIAL

price
of the
day

KIDS

-  **MUSHROOM BURGER** 9
served with tomato, salad and mayo
and a portion of fries

SIDE DISHES

- CEUVEL FRIES** 4,25
with special sauce
-  **GRILLED MIXED VEGETABLES** 3,50

DESSERT

- CRÈME BRÛLÉE** 7,50
matcha-lime-white chocolate crème brulee
served with a french almond cake
-  **THE COCO JOB** 7,00
coconut-lime mousse with flax-**sesame cracker & seasonal** fruit
- CHEESE TRIPLETS** 9,00
cheese platter with selection of three cheeses, tomato-strawberry



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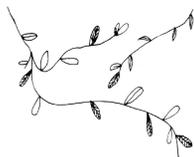
Watch out: this wild goose is shot, there could be a piece of a bullet inside the meat

WE AIM FOR
THE MOST
SUSTAINABLE
MENU POSSIBLE



WINE

ALL OUR WINES ARE
NATURAL WINES



WHITE

ISLE SAINT PIERRE WHITE (FR)

Chardonnay, Sauvignon Blanc, Muscat, Gewürztraminer - a delicious housewine

glass **3,50**
carafe (0,5 l) **13,00**

WIJNGAARD DASSEMUS (NL)

Solaris - hand picked light wine with a hint of fruit

glass **5,00**
bottle **27,00**

WHITE YETI (SP)

Macabeo - delicious, smooth, wine with subtle citrus flavors

glass **5,50**
bottle **28,00**

PLEIN SUD (FR)

Viogner & Rousanne - full and round and a touch of sweet.

glass **5,50**
bottle **28,00**

BUBBLES

DE BETUWSE KRENKELAAR (NL)

apple cider made from discarded apples from the Betuwe

two glasses in a small 33cl bottle **7,00**

SNACKS

BETWEEN 16:00-21:30

BITTERBALLS

oyster mushrooms (5 pcs.)

5,95

VEGAN NACHOS

with homemade plant based cheddar, garlic sauce and harissa nice and glutenfree

7,50

CHEESE PLATTER

selection of 3 cheeses from the Kaaskamer served with tomato-strawberry chutney and a whole grain bun

9,00

SEAWEED SPREAD

with mushrooms, nuts and herbs served with sourdough bread from de Bakkerszonen

5,75

RED

ISLE SAINT PIERRE RED (FR)

Cabernet Franc, Merlot, Petit Verdot, Arinarnoa - a gentle and easy wine

glass **3,50**
carafe (0,5 l) **13,00**

DOMAINE DE RAPATEL (FR)

Bouboulenc, Chasan - flavourful and juicy

glass **5,00**
bottle **27,00**

GRAN CERDO (SP)

Tempranillo, Graciano - a smooth but refined wine

glass **5,50**
bottle **28,00**

ROSÉ

ISLE SAINT PIERRE (FR)

Merlot, Cabernet, Petit Verdot - a nice light rosé, fresh and typically Provence

glass **3,50**
carafe (0,5 l) **13,00**

