

CAFÉ DE CEUVEL

LOOK
INSIDE FOR
THE
MENU

READ
**OUR
STORY**
HERE

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. Also 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 it's 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	2,60
CAPPUCCINO	
☉ oat milk	2,60
cow milk	2,80
LATTE	
☉ oat milk	2,70
cow milk	2,90
LATTE MACCHIATO	
☉ oat milk	2,90
cow milk	3,10
FLAT WHITE	
☉ oat milk	3,10
cow milk	3,30
EXTRA SHOT	0,50

TEA

FRESH MINT	2,60
FRESH GINGER & LEMON	2,60
EARL GREY	2,30
JASMIN	2,30
ROOIBOS	2,30
GREEN SENCHA	2,30
CAMOMILE	2,30
DUTCH HARVEST - HEMP	2,40
VONDELPRET	2,40
from Mokums Meng Meesters	
CHAI LATTE	
☉ oat milk	3,10
cow milk	3,30
MATCHA LATTE	
☉ oat milk	3,10
cow milk	3,30

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

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.

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.

JUICES

SCHULP APPLE JUICE	2,60
SCHULP ORANGE JUICE	2,60
SCHULP TOMATO JUICE	2,60

FRESH ABC JUICE:

Apple, Beetroot, Carrot with a hint of ginger and lemon

small	3,00
large	5,00

KOMBUCHA 1,5% 3,75 / 19,50

from The Buch Brothers (glass/bottle)

Jasmin-K
Earl-K

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 Amsterdam based 'Saru Soda' brews the very best syrups with organic and natural ingredients

We have our own sparkling water tap, which we use to create the most delicious sodas!

TADAAAA
CEUVEL SODA IS
ALSO FOR SALE IN OUR
SHOP!



MATÉ-GINSENG	2,60
GINGER AND LEMONGRASS	2,60
ELDERFLOWER	2,60
RHUBARB	2,60
TONIC	2,60
CEUVEL SPARKLING WATER	2,00
with lemon and/or mint	

HOT DRINKS

CHOCOLATE MILK	
Tony's Chocology	2,80
☉ Oatly Chocolate	2,60
WHIPPED CREAM	0,50
with a pinch of salt	
HOT APPLE JUICE	
with cinnamon	3,00
with Jutter	6,00
PURE KAKAW DRINK	
☉ oat milk	4,50
☉ water	4,00

New on our menu is the 'Pure Kakaw drink'. This 100% cacao drink with healing powers has been produced and obtained in a honest and pure way.



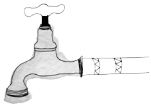
CAKES

- AVAILABLE ALL DAY -

We are looking for new tasty and sustainable cakes! Ask the staff about the current offer.

☉ CAKES FROM SHARP SHARP	4,20
- don't be chai, pumpkin pie	
- choco coco (without nuts)	
- mochoco (coffee and chocolate)	
BREAD & BUTTER CAKE	4,25
with homemade jam	
+ whipped cream	0,50

BEER



ON DRAFT

GULPENER PILSNER 5%

a subtle, hoppy taste with a fresh bitter

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

ELDERFLOWER BEER 5 % 3,25

gulpener pilsner with elderflower syrup

HEMELS WATER 4,70

CODE BLOND 5,7%

Brouwerij de Prael

brewed from rainwater, with a light citrus flavour

GULPENER UR-HOP 6% 4,90

a hoppy character with a full and bitter flavour

MR. PIETERSEN 7,5% 4,90

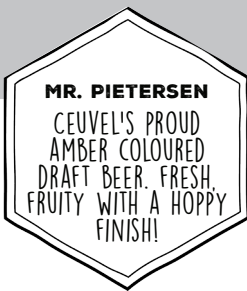
De Ceuvel beer brewed by Gulpener

GULPENER SEASONAL BEER -

every season a different beer

CHANGING TAP -

in search of the best beers



LIQUOR

JUTTER - traditional Dutch herbal liquor	3,00
YOUNG JENEVER - ZUIDAM	2,70
OLD JENEVER - BAKERS BEST	5,50
made from old bread	
WODKA - KETEL ONE	4,50
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, single rye	7,00
12-year-old	10,00
HOMEMADE COFFEE LIQUEUR	4,00

IN BOTTLE



OEDIPUS THAI THAI (Tripel) 8% 4,90

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

OEDIPUS MANNENLIEFDE (Saison) 6% 4,80

brewed with szechuan pepper and lemongrass

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

a refreshing ale, brewed with centennial and motueka hop

GULPENER & DE PRAEL AAN LAGER WAL (Session Lager) 3,5% 3,80

with a bitter structure

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% 4,60

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

MIX SPECIALS

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

VODKA & ELDERFLOWER	7,00
JENEVER & TONIC	7,50
JENEVER & RHUBARB	7,50
BLOODY MARY	7,50
RUM, GINGER & LEMONGRASS	8,50

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, PLEASE LET US KNOW!

- | | |
|---|--------------|
| CROISSANT
served with jam | 2,60 |
|  SOUP OF THE DAY
soup with seasonal vegetables, served with bread | 6,75 |
| KIMCHI TOASTI
with kimchi and three cheeses from De Kaaskamer: Comté Alpage (France, cow, 18-month-old, raw milk), Tilsiter Havarti (Denmark, sheep) en Tynjetaler (Friesland, cow) served on sourdough bread with miso mayonaise | 5,90 |
|  BLUE CHEESE & CHICKPEAS MUFFIN
with vegan blue cheese, walnuts and caramelized shallots and leeks served with sweet potato fries and chipotle mayonaise | 7,75 |
| SANDWICH WITH OYSTER MUSHROOM CROQUETTES
made with oyster mushrooms grown on coffee grounds, served on sourdough bread with salad | 8,50 |
|  MOCK TUNA SANDWICH
with pulled lion's mane mushroom, capers, olives, red onions, parsley and mayonaise, served on sourdough bread | 8,50 |
|  BELUGA LENTILS AND SPAGHETTI PUMPKIN SALAD
served with tahini dressing and seasonal roasted vegetables | 10,75 |

CAKE?
CHECK THE
COFFEE AND
TEA PAGE

KID'S TOASTI
4,75
WITH CEUVEL
SAUCE, SERVED ON
SOURDOUGH BREAD



DINNER

FROM
18.00

IF YOU HAVE AN ALLERGY, LET US KNOW!

STARTERS

-  **SOUP OF THE DAY** 6,75
soup with seasonal vegetables
served with bread
-  **BELUGA LENTILS AND SPAGHETTI
PUMPKIN SALAD** 8,50
served with tahini dressing and seasonal
roasted vegetables




MAIN COURSES

-  **SPLIT PEA SOUP WITH SMOKY
TEMPEH** 12,80
served with rye bread and smoked
eryngii
- BLANQUETTE OF SEASONAL
VEGETABLES** 15,50
a French stew in a white creamy sauce,
a perfect egg and polenta fries with
tartar sauce
- ARANCINI** 16,00
fried risotto balls with mushroom sauce
and fried seasonal mushrooms
-  **WEEK SPECIAL** price
of the
day


KIDS

- ARANCINO** 9,25
fried risotto ball with grilled
vegetables and mayonaise

SIDE DISHES

-  **SWEET POTATO FRIES** 5,75
with chipotle sauce
-  **POTATO FRIES** 4,50
with Ceuvel sauce
-  **ROASTED VEGETABLES** 4,75
with tahini sauce

DESSERT

- CHOCOLATE BROWNIE** 8,25
with Amarena cherries and vanilla seasalt whipped cream
-  **CHEESE PLATTER** 9,25
a selection of three cheeses from De Kaaskamer, fig bread
and a whole grain bun

Café de Ceuvel aims to **make a difference** in the world, and we believe this can start on your plate. The **global food system** is one of the biggest causes of global warming and a range of other social problems. That's why we are on a quest for **truly good** food and drinks. This goes further than a label that says 'organic'

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



VEGAN

ALL OUR BREAD
IS MADE BY OUR
NEIGHBOURS: DE
BAKKERSZONEN