

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. 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 pavilion 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 organizations and schools. We organize **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 XL	
☉ oat milk	2,90
cow milk	3,10
FLAT WHITE	
☉ oat milk	3,10
cow milk	3,30
COLD SLAMMER	
☉ oat milk	3,80
cow milk	4,00
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
MOKUMS MENG MEESTERS	
Vondelpret - based on the	2,40
herbs from Amsterdam	
Vondelpark	
Zeedijk Leutje - chai latte	
☉ oat milk	3,10
cow milk	3,30

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

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

FEELING HOT, HOT, HOT?

We have ice from IJSbaart in our freezer next to the bar!

-2,80-

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 DRINKS

CHOCOLATE MILK	
Tony's Choclonely	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

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	

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 Leave Your Sword (glass/bottle)	
Jasmin-K	
Earl-K	



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
- Lemons and Limes (with bastogne base)	
- Choco Coco (without nuts)	
- Confetti Cake (strawberry, banana & almond base)	
APPLE PIE	4,50
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

GULPENER UR-WEIZEN 5,3% 4,90

she is back: our favourite refreshing and fruity white beer

GULPENER UR-HOP 6% 4,90

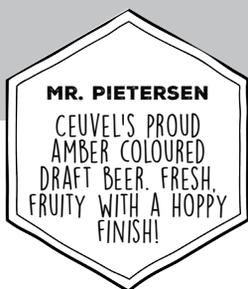
a hoppy character with a full and bitter flavour

MR. PIETERSEN 7,5% 4,90

De Ceuvel beer brewed by Gulpener

SWAPTAP -

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 2,60
served with homemade jam

 **SOUP OF THE DAY** 6,75
soup with seasonal vegetables, served with bread

CHEESY PADRON TOASTIE 5,90
with padron pepper and red onion, served with red chili pepper and lime mayonnaise

 **EGGPLANT AND ROASTED HAZELNUTS SANDWICH** 7,00
with sundried tomato, and spring onion served on sourdough bread with a garlic and lemon tahini sauce
+ mozzarella? **+1,50**

 **SANDWICH WITH OYSTER MUSHROOM CROQUETTES** 8,50
our classic oyster mushroom croquettes are now vegan, served on sourdough bread with mustard salad

  **GREEN BEANS, MIZUNA AND CHICKPEAS SALAD** 10,00
with roasted carrot, grilled zucchini, pickled radish and a yogurt and lime dressing

**FRIES
ON THE
SIDE?**
-4,50-

Café
de Ceuvél
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.

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
-  **GREEN BEANS, MIZUNA AND CHICKPEAS SALAD** 8,50
with roasted carrot, grilled zucchini, pickled radish and a yogurt and lime dressing

MAIN COURSES

- CRICKET BURGER** *ALLERGY 12,50
a burger made out of crickets with sunflower cream, a red chili pepper and lime mayonnaise, kimchi and fresh mizuna, served with a corn and chili salad
- TOMATO SALAD** 14,50
with breaded dutch Feta, grilled bell pepper and an olive & kimchi tapenade with herb salsa and a pickled egg
-  **PHO SOUP** 15,50
 with mushroom meatballs, grilled eryngii, rice noodles and fresh herbs
-  **WEEK SPECIAL** price of the day

KIDS

-  **VEGAN SLOPPY JOE** 9,25
sandwich with lentil bolognese and a tomato salad

SIDE DISHES

-  **POTATO FRIES** 4,50
 with Ceuvel sauce
-  **FRESH CORN SALAD** 4,75
 with chili

DESSERT

-  **CAKES FROM SHARP SHARP** 4,20
 see the coffee and tea menu for more information
- CRÈME BRÛLÉE** 6,50
with white chocolate and vervain
- CHEESE PLATTER** 9,25
selection of 3 cheeses from 'De Kaaskamer' served with homemade jam and a whole grain bun

THE CRICKET BURGER, FROM DE KREKERIJ

Crickets have many **environmental advantages** over traditional cattle. They are eaten all over the world, except in the West.

For the determined **meat lover**, eating insects is a beautiful and sustainable alternative. In addition, crickets contain a lot of **protein**, which makes this burger also very suitable for sports enthusiasts.

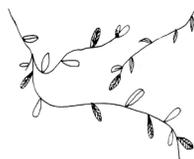
*Allergies
Crickets can cause an allergic reaction in people with a **house dust mite and/or shellfish allergy**.





WINE

ALL OUR WINES ARE
NATURAL WINES



WHITE

ISLE SAINT PIERRE WHITE (FR)

Chardonnay, Sauvignon -
a delicious housewine

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

WIJNGAARD DASSEMUS (NL)

Solaris - handpicked light wine
with a hint of fruit

glass 5,00
bottle 27,00

ANTONIO CAMILLO (IT)

Trebbiano, Malvasia and
Ansonica - exciting, light
orange, flexible, with a bite

glass 5,00
bottle 1L 30,00

LES PILLOTIERES (FR)

Sauvignon Blanc - fruity,
floral, summer wine

glass 5,30
bottle 27,50

CAUSSE MARINES (FR)

-les greilles-

Len de l'El, Ondenc - fresh,
slightly bitter, spicy

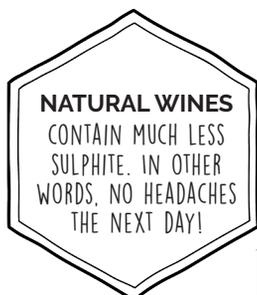
bottle 38,00

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



OYSTER MUSHROOMS

The oyster
mushroom bitterballs
are now vegan as well.
Even tastier and more
sustainable.

RED

ISLE SAINT PIERRE RED (FR)

Cabernet Franc, Merlot -
a gentle and easy wine

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

DOMAINE BELLEVUE (FR)

Malbec - earthy, red fruit, juicy

glass 5,00
bottle 27,00

GRAN CERDO (SP)

Tempranillo - smooth, sun, rich

glass 5,50
bottle 28,00

CHÂTEAU CAMBON (FR)

-the mom-

Beaujolais - fruity, velvet, juicy

bottle 36,00

BUBBLES

DE BETUWSE KRENKELAAR (NL)

apple cider made from discarded
apples from the Betuwe region

33cl bottle (2 wine glasses) 7,00

KOMBUCHA 1,5%

from Leave Your Sword

Jasmin-K

3,75 / 19,50

Earl-K

(glass/bottle)

SNACKS

FROM 16.00

-   **MIXED NUTS** 3,75
-   **POTATO FRIES** 4,50
with Ceuvel sauce
-   **PIMIENTOS DE PADRON** 4,50
fried spanish peppers with
seasalt
-  **BITTERBALLS** 6,25
oyster mushrooms (5 pcs.)
- STICKS AND DIPS** 9,00
vegetables and bread sticks
with changing seasonal dips
- CHEESE PLATTER** 9,25
selection of 3 cheeses from
De Kaaskamer served with
homemade jam and a whole
grain bun