

CAFE DE CEUVEL

SUSTAINABLE RESTAURANT



We like to make a difference in the world, and that starts with your plate. The world food system is one of the biggest causes of climate change and many other social problems in the world. That's why we are on a quest for truly good food and drinks. This goes further than a label that says 'organic'.

**If you would like to know more,
check our website or our information
flyer.**

DRINKS

HOT, COLD & 'LEKKER'



COFFEE

- 2.00** ESPRESSO
- 2.50** DOUBLE ESPRESSO
- 2.60** AMERICANO
- 2.60** CAPPUCCINO
- 2.60** oat milk
- 2.80** cow milk
- 2.70** oat milk
- 2.90** cow milk
- 2.90** oat milk
- 3.10** cow milk
- 3.10** oat milk
- 3.30** cow milk
- 0.50** EXTRA SHOT

TEA

- 2.60** FRESH MINT
- 2.60** FRESH GINGER & LEMON
- 2.30** EARL GREY
- 2.30** JASMIN
- 2.30** GREEN SENCHA
- 2.30** CAMOMILE
- 2.40** VONDELPRET
based on the herbs
from Amsterdam
Vondelpark
- 3.20** oat milk
- 3.50** cow milk

HOT DRINKS

- 2.80** CHOCOLATE MILK 
Tony's Chocolonely
- 0.50** WHIPPED CREAM 
with a pinch of salt
- 3.00** HOT APPLE JUICE
with cinnamon
- 6.00** and Jutter



JUICES

- FRESH ABC JUICE:
Apple, Beetroot, Carrot
with ginger and lemon
- 3.00** small
- 5.00** large
- 2.60** ORGANIC APPLE
JUICE
- 2.60** ORGANIC ORANGE
JUICE
- 2.60** ORGANIC TOMATO
JUICE

SARU SODA

- 2.60** MATÉ-GINSENG
- 2.60** GINGER &
LEMONGRASS
- 2.60** ELDERFLOWER
- 2.60** RHUBARB
- 2.60** FUNKY TONIC
- 2.00** SPARKLING WATER

CAKES

- 4.20** CAKES FROM
SHARP SHARP
> Lemons and Limes
> Choco Coco
> Don't be Chai,
Pumpkin Pie
- 5.00** TAART OP DE KAART
> Apple Pie
> Surprise Pie
- 0.50** WHIPPED CREAM 
with a pinch of salt

LUNCH

DO YOU HAVE AN ALLERGY?
PLEASE LET US KNOW.

FROM 12.00 - 15.30

WITH BREAD

- 5.00** VEGAN CHEESE TOASTIE
with spinach and smoked
tomato chutney
- 6.50** SOUP OF THE DAY
served with sourdough bread
- 8.50** BAGUETTE FROM THE
OVEN
with green peas in tomato
sauce, chilli and vegan cream
cheese
- 9.00** OYSTER MUSHROOM
CROQUETTES
with lettuce and tartar sauce on
sourdough bread

WITHOUT BREAD

ARE YOU IN THE MOOD FOR
FOOD? THEN COMBINE THESE
WITH SOME BAGUETTE OR ONE
OF THE OTHER EXTRAS.

- 6.00** WARM SPLIT PEA HUMMUS
with red onion, capers, olive oil
and samphire
- 6.00** RED CABBAGE SALAD
with carrot, apple, dates, vegan
feta and citrus vinaigrette
- 7.00** WHITE BEANS
AND MUSHROOMS
with pan-fried leafy greens,
chilli, garlic and lemon zest

SMALL BITES

- 2.50** CROISSANT
with homemade
jam
- 2.50** DRIED SUMMER
FRUIT
- 3.00** OLIVES
- 3.00** MIXED NUTS
- 4.00** DUKKAH
baguette with
olive oil and
spiced nuts dip
- 4.50** CRUDITÉ
crunchy veggies
with sesame-
miso dip


SIDES

- 1.75** BAGUETTE
- 4.50** FRESH FRIES
with lemon
mayonnaise
- 3.50** GREEN SALAD



DINNER

SMALL BITES FROM 15.30

- | | |
|---|---|
| 3.00 OLIVES | 6.50 ROASTED BEETROOT
with horseradish labneh,
pumpkin seeds and dill |
| 3.00 MIXED NUTS | |
| 4.00 DUKKAH
baguette with olive oil
and spiced nuts dip | 6.50 SOUP OF THE DAY
served with bread |
| 4.50 CRUDITÉ
crispy veggies with
sesame-miso dip | 6.50 BITTERBALLEN
from oyster mushrooms
with mayonnaise |
| 6.00 WARM HUMMUS
from split peas with red
onion, capers and samphire | 7.00 INDIAN POLENTA
PAKORA
served with basil chutney |
| 6.00 RED CABBAGE SALAD
carrot, apple, dates, vegan
feta and a citrus vinaigrette | 7.00 WHITE BEANS
AND MUSHROOMS
with pan-fried leafy greens,
chilli, garlic and lemon zest |
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BIGGER PLATES FROM 18.00

RAVIOLI FROM LOCAL SPELT / 15.00
filled with Jerusalem artichoke served with mushrooms, rucola,
hazelnuts, vegan Parmesan and sage butter

MEZZI PACCHERI PASTA FROM LOCAL SPELT / 15.00
with roasted fennel, spiced tomato sauce and vegan Parmesan

SMOKED PUMPKIN WITH SPICED LENTILS / 16.00
with currants, chestnuts and purslane-yoghurt-salad

CURRY OF THE DAY / 16.50
with pilaf, pickled vegetables, papadum and homemade chutney

EXTRA FROM 15.30

- 1.75** BAGUETTE
- 3.50** GREEN SALAD
- 4.50** FRESH FRIES
with lemon mayonnaise

DESSERT FROM 18.00

- 4.50** AFFOGATO AL CAFFÈ
homemade coconut
cardamom ice cream with
an espresso
- 5.00** ORANGE-SEMOLINA
PANNA COTTA
with warm plums in
marsala wine
- 6.50** GANACHE PIE
with cranberry-mandarin
sauce



BOOZY DESSERT?
ASK THE STAFF ABOUT
OUR CURRENT LOCAL
LIQUEUR OFFER.

WINE

ALL OUR WINES ARE NATURAL WINES

WHITE

ISLE SAINT PIERRE (FR)
glass 3.50 | carafe 0.5L 13.00
Chardonnay, Sauvignon
a delicious house wine

WIJNGAARD DASSEMUS
(NL)
glass 5.00 | bottle 27.00
Solaris - handpicked light
wine with a hint of fruit

LES PILLOTIERES (FR)
glass 5.30 | bottle 27.50
Sauvignon Blanc - fruity,
floral, summer wine

CAUSSE MARINES (FR)
-LES GREILLES-
bottle 38.00
Len de l'El, Ondenc - fresh,
slightly bitter, spicy

BUBBLES

DE BETUWSE
KRENKELAAR (NL)
bottle 25 cl 5.50
apple cider made from
discarded apples from the
Betuwe region

KOMBUCHA 1,5%
glass 3.75 | bottle 19.50
from Leave Your Sword
in the flavours:
> Jasmin-K (fruity)
> Earl-K (smokey)

RED

ISLE SAINT PIERRE (FR)
glass 3.50 | carafe 0.5L 13.00
Cabernet Franc, Merlot - a
gentle and easy house wine

DOMAINE BELLEVUE (FR)
glass 5.00 | bottle 27.00
Malbec - earthy, red fruit,
juicy

GRAN CERDO (SP)
glass 5.50 | bottle 28.00
Tempranillo - smooth, rich

CHÂTEAU CAMBON (FR)
-THE MOM-
bottle 36.00
Beaujolais - fruity, velvet,
juicy

ROSÉ

ISLE SAINT PIERRE (FR)
glass 3.50 | carafe 0.5L 13.00
Merlot, Cabernet, Petit Verdot
- a nice light rosé, fresh and
typically Provence



BEER

ALL OUR BEERS ARE LOCALLY BREWED

IN BOTTLE

- 4.90** OEDIPUS THAI THAI (Tripel) 8% with Thai herbs
- 4.80** OEDIPUS MANNENLIEFDE (Saison) 6% fruity and herby
- 4.90** OEDIPUS MAMA (American Pale Ale) 5% refreshing, hoppy & fruity
- 3.80** GULPENER & DE PRAEL AAN LAGERWAL (Session Lager) 3.5%
- 2.70** BUDELS MALT 0%
- 4.50** JOPEN NON IPA 0.3%

ON TAP

- 2.40** 18 cl **2.70** 25 cl **5.30** 50 cl GULPENER PILSNER 5%
- 3.25** ELDERFLOWER BEER 5 % pilsner & elderflower syrup
- 4.90** GULPENER UR- WEIZEN 5.3% fruity wheat beer
- 4.90** GULPENER UR-HOP 6% hoppy, full and bitter
- 4.90** MR. PIETERSEN 7.5% Ceuvel's own amber beer
- SWAPTAP(S)

BROUWERIJ T'IJ

- 4.40** FLINK (Blonde) 4.7% fresh, bitter, fruity
- 4.80** IJ-WIT (White) 6.5% fresh & subtle sweet
- 4.60** NATTE (Double) 6.5% smooth with a roasted taste
- 4.60** ZATTE (Tripel) 8% full & subtle sweet
- 4.90** COLUMBUS (Amber) 9% strong & hoppy
- 4.90** I.P.A. (India Pale Ale) 7% hoppy, fruity & bitter



PUUR

- 4.00** HOMEMADE COFFEE LIQUEUR
- 3.00** JUTTER
- 3.00** YOUNG JENEVER
- 5.50** OLD JENEVER
- 4.50** WODKA
- 5.50** BROWN RUM Flying Dutchman
- 12.00** BROWN RUM Tres Hombres 13 Y.O.
- 6.00** GIN
- 4.50** RUBY PORT WHISKEY
- 7.00** 5 Y.O. **10.00** 12 Y.O.

MIX

- 7.00** SWEET vodka elderflower
- 7.50** BITTER jenever tonic
- 7.50** SOUR jenever rhubarb
- 7.50** BLOODY MARY vodka tomato juice
- 8.50** SWEET & SPICY rum ginger lemongrass
- 6.00** HOT jutter hot apple juice