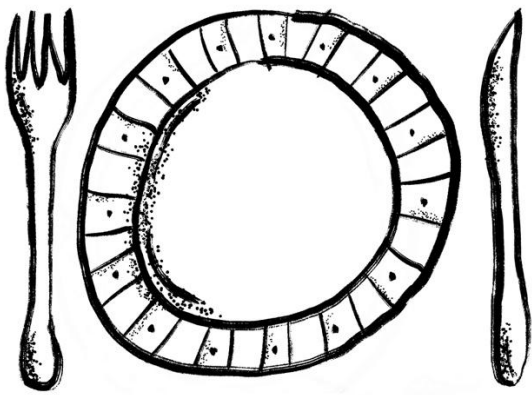




BEVERAGES

- Still & Sparkling Water 440ml | 40
- Still & Sparkling Water 750ml | 65
- Soft Drinks (300ml) | 35
- Soft Drinks (200ml) | 30
- Grapetizer | 50
- Appletizer | 50
- Juice | 30
- Americano | 30
- Cappuccino | 40
- Café Latte | 50
- Single Espresso | 25
- Double Espresso | 35
- Macchiato | 45
- Mocha | 45
- Hot chocolate | 45
- Chai Latte | 55
- Red Cappuccino | 45
- Ceylon Tea | 30
- Rooibos Tea | 30
- Earl Grey Tea | 30
- English Breakfast | 30
- Nigiro Tea selection | 35
 - Summer Flavored Rooibos
 - Forest Berries Infused
 - English Breakfast Black Tea
 - Vanilla Cocoa Rose Black Tea



ZORGVLIET
DE VLIET COUNTRY BISTRO

BREAKFAST MENU
Monday - Sunday | 08:00 – 11:00

Creamy Oats | 115
Served with butter

Health Breakfast | 110
Greek yogurt with muesli, and fresh fruit

Toasted Ciabatta | 145
Grilled wild mushrooms with parmesan shavings,
topped with poached eggs

Smashed avocado, Danish feta, topped with poached eggs | 110

Country Breakfast | 150
Two eggs (fried or scrambled), two rashers of grilled bacon
with breakfast sausages, mushrooms, grilled tomato, and toast

Eggs Benedict | 150
English muffin topped with streaky bacon, poached eggs
and homemade hollandaise sauce

Eggs Royal | 250
English muffin topped with smoked salmon, poached eggs
and homemade hollandaise sauce

French Toast | 120
With grilled bacon and honey

Croissants
One plain buttery croissant with sweet preserve,
whipped cream and cheese | 125

One plain buttery croissant, scrambled eggs, bacon
and roasted balsamic cherry tomatoes | 140

Two toasted waffled berry croissants,
filled with camembert, berry compote and bacon | 135

Two toasted waffled croissants filled with camembert,
marmalade and bacon | 135

Harvest Platter for two | 330
Assortment of cheese, preserves, cold meat, and breads

