

ALL DAY BRUNCH

Available from 09.00 till 16.00

SMALL BRUNCH

- **Croissant** 3 + Butter and/or homemade jam +1
- **Toasted banana bread** with caramelised banana, pecan crumble and espresso butter ✓ 7.5
- **Coconut bircher muesli bowl** with grilled cinnamon pineapple, blueberries & nuts ✓ 12
- **Two eggs on toast:** your choice of poached, fried or scrambled eggs served on a slice of sourdough toast. Add sides to your liking! 8
- **BLUEY'S Croastie:** toasted croissant with chive infused cream cheese, gin and beet marinated salmon and rucola 9.5 + poached egg +2

BRUNCH PLATES

- **Avo on Toast** with fermented lemon hummus, dukkah, pomegranate seeds, coriander oil and pea sprouts ✓ 13 + poached egg +2 + Greek feta +3
- **BLUEY'S B.L.T.** The brunch classic with a twist. Thick cut bacon from Slagerij de Wit, crisp lettuce, tomato, horseradish mayo and chimichurri, served with parsnip chips 15
Veggie tip: make the B.L.T. veggie with halloumi instead of bacon ✓
- **Chilaquiles:** Tortilla chips tossed in salsa roja, topped with avocado, Greek feta, crème fraîche, house pickled red onions, roasted corn kernels, fresh coriander and a fried egg ✓ 14 + spicy nduja +5
- **Shakshuka:** Two eggs, oven baked in a spiced tomato & bell pepper sauce with Greek feta, za'atar labneh and fresh coriander, served with toasted sourdough bread ✓ 15.5 + halloumi +4.5 + spicy nduja +5
- **Saffron pancake stack:** Three saffron infused ricotta pancakes with an orange crème anglaise, butterflied poached pear and crunchy almond shards ✓ 14
- **Soul plate:** Butter bean miso puree with beluga lentils, cavolo nero, grilled pumpkin and smoked almonds with a parsley oil drizzle. Served with a slice of sourdough toast ✓ 14.5 + poached egg +2 + bacon +4.5
- **Eggs BLUEY:** Two poached eggs on a fried polenta 'hash' with homemade porchetta, lemon thyme hollandaise and crispy sage 16
Veggie tip: sub porchetta for mushrooms ✓ (or sub for gin & beet salmon +2)
- **'Go For It'** Two slices of sourdough toast, spicy nduja scrambled eggs, hot honey bacon, avocado, confit cherry tomatoes, tempura fried pickles and pecorino 18.5

SIDES

- | | | |
|---------------------------|--|-------------------------------|
| • extra egg +2 | • thick cut bacon +4.5 | • confit cherry tomatoes +2.5 |
| • gin & beet salmon +7.5 | • house hollandaise +2.5 | • mushrooms +4.5 |
| • hot honey halloumi +4.5 | • half an avocado +3.5 | • homemade hash brown +3.5 |
| • Greek feta +3 | • homemade sauce: sriracha, mayo or ketchup +1 | |

HOT DRINKS

COFFEE

SPECIALTY COFFEE

We proudly serve specialty coffee roasted by Stoker, a renowned roastery in Amsterdam.

Our house blend, the Motto Blend, is smooth and full of flavour. In addition, we offer a selection of single-origin coffee beans.

Check our separate coffee menu or ask our staff for advice.

BLACK (SERVED AS DOUBLE)

- Espresso 3.5
- Long Black 3.9

WITH MILK

- Cappuccino 3.9
- Latte 4.2
- Flat white 4.5
- Cortado 3.7
- Espresso Macchiato 3.7
- Mocha 4.3

FILTER

- Hand Brew, from 5.5
- Batch Brew 3.5

EXTRAS

- Decaf (freshly ground) +0.3
- Large +1
- Extra shot +0.5
- Coconut milk +0.5
- Sproud*pea milk +0.5
- Oatly*+0.5

BABYCCINO

- Cup of warm milk foam with chocolate sauce 1.5

SHOP

Our coffee beans are available in our shop.

TEA

HAND BREWED LOOSE LEAF TEA FROM BY TRINITEA 3.7

- Golden Yunnan G.F.O.P BIO /Black tea from Yunnan, China
- Black and White Harmony / Bergamot blend, a gentle variation of Earl Grey tea
- South Korea Green O.P. / Green tea from Jeju Island, South Korea
- Milky Oolong / Light Oolong from Fujian, China

OTHER

INFUSIONS

Caffeine free herbal infusions.

- Classic fermented Honeybush / South Africa 3.7
- 'Luminous you' verbena, meadowsweet, lemon peel 3.7
- 'Ms Sunshine' chamomile, elderflower, lavender and lemon zest 3.7
- Fresh ginger 4
- Fresh mint 4

HOT SPECIALS

Served with your choice of milk.

- Chai latte 4.7
- Homemade blend of black tea and warming masala spices + espresso shot +0.5
- Homemade hot choc 4.2 + whipped cream +0.5
- Spiced hot choc 4.5 + Havana Dark Rum +5

MATCHA & HOJICHA

Served with your choice of milk. Hot or on ice.

- Matcha Ujicha*latte 5.5
- Ceremonial grade Matcha from Uji, Japan
- Houjicha Sesame latte 5.5
- Roasted green tea, white tahini & maple syrup

COLD DRINKS

REFRESHERS

COCO ICED COFFEE 5.2

Double espresso, coconut milk, agave, ice

FRESH JUICE

- Fresh orange juice 5.5
- Fresh apple juice 5

MIXED JUICES 6

- Orange: carrot, apple, lime, ginger
- Green: spinach, celery, cucumber, apple, lemon and mint
- Pink: Chioggia beet, apple, fennel, lemon, ginger

SMOOTHIES 7

- Mango, spinach, lime zest, coconut milk
- Banana, miso, peanut butter, cocoa, pea milk

BOOSTER 3.5

- Ginger, lime & apple shot

HOMEMADE SODA 3.8

- Strawberry & Mint
- Lemon & Ginger

HOMEMADE ICED TEA 4.3

- Green tea infused with orange & lime peel, chamomile, lavender, agave and fresh mint

KRNWTR

Still or sparkling filtered water

- small / 350ml 3.2
- large / 700ml 6

Refill: 1.6 / 3

BRUNCH COCKTAILS

BLUEY'S CARROT MARGARITA 11

Silver Tequila, Triple Sec, fresh carrot & orange juice, splash of lime, fermented chilli & salt rim

DIY MIMOSA 11

Piccolo Prosecco & a carafe of fresh orange juice, just for you or to share

LOCAL BEERS

- Gulpener - Ur-Pilsner 3.8
Pilsner 5%. A variety of raw organic ingredients are at the heart of this quirky fresh beer with a spicy twist.
- Eeuwige Jeugd - Lellebel 5.5
Blonde 5,7%. Fresh yet vigorous blonde. You can smell and taste notes of citrus and tropical fruits.

- Jopen - Blurred Lines 5.5
New England IPA 5,3%. Cloudy, Fruity and Juicy. Lots of hoppy and tropical fruit notes with a slight bitterness.
- Vandestreek non IPA 5.2
Non alcoholic IPA 0,3%. Lots of citrus and tropical flavours but without the alcohol!

BLUEY'S DELI & CATERING

Open daily from 11.00 - 19.00

DISCOVER BLUEY'S DELI

Next to our café, BLUEY'S Deli offers fresh, homemade comfort food to take home. From hearty meals and fresh sandwiches to locally sourced sourdough, dairy, eggs, and a curated selection of delicacies, everything is made from scratch with the finest local ingredients. Whether you're planning a cheese & charcuterie night with natural wine or need a quick bite to go, stop by and explore our deli!

DELI PRODUCTS

Craving something from our café menu to enjoy at home? Look for the blue star, it's available in our deli! Here's a selection from our assortment:

- MAMA Bread (Tue-Sat)
- MOMA milk, yoghurt & 'hangop'
- Sebonsa Natural Wines
- Pickles, Garlic oil, Dukkah
- Sriracha, Chilli flakes & Chilli powder
- Syrups & Hot Honey
- Matcha, Loose Tea & Coffee

