

ALL DAY BRUNCH

Available until 16.00

SMALL BRUNCH

- **Croissant** ✓₃ + Butter and/or homemade jam +1
- **Toasted banana bread** with caramelised banana, pecan crumble & espresso butter ✓_{8.5}
- **Granola Bowl** Rose honey labneh, strawberry gel, fresh blueberries, homemade granola & basil cress ✓₁₃
- **BLUEY'S Croastie** Toasted croissant, za'atar labneh, hot honey halloumi, rucola ✓₉
+ poached egg +2

BRUNCH PLATES

- **Avo on Toast** Half an avocado on toast with fermented lemon hummus, dukkah, pomegranate seeds, coriander oil and pea sprouts ✓₁₄
+ poached egg +2 + feta +3
- **BLUEY'S B.L.T.** The brunch classic with a twist. Thick cut 'Beemsterlants' bacon, lollo bianco lettuce, tomato, horseradish mayo and chimichurri, served with parsnip chips 16
Veggie tip: make the B.L.T. veggie with halloumi instead of bacon ✓
- **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 ✓₁₆
+ halloumi +4.5 + spicy nduja +5
- **Lemon Pancake Stack** Lemon infused ricotta pancakes, white chocolate ganache and geen kiwi, dusted with berry & hibiscus powder ✓₁₆
- **Çilbir** Garlic & Herb yoghurt, two poached eggs, chilli butter, fresh dill, sumak pickled onions & toasted sourdough ✓₁₄
+ halloumi +4.5
- **Eggs BLUEY** Two poached eggs on a fried polenta 'hash' with homemade 'Beemsterlants' porchetta, lemon thyme hollandaise and crispy sage 17
Veggie tip: sub porchetta for a marinated portobello ✓
Or sub with gin&beet marinated 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 20
- **Two eggs on toast** Your choice of poached, fried or scrambled eggs served on a slice of sourdough toast ✓_{from 8.5} + Add sides to your liking!

EXTRAS

- extra egg +2
- gin&beet salmon +7.5
- hot honey halloumi +5
- Greek feta +3
- thick cut bacon +5.5
- lemon thyme hollandaise +3
- half an avocado +3.5
- confit cherry tomatoes +2.5
- mixed mushrooms +4.5
- homemade hash brown +3.5

WE MAKE
EVERYTHING IN HOUSE
WITH CARE AND LOCAL
QUALITY INGREDIENTS –
YOU'LL TASTE THE
DIFFERENCE!

HOT DRINKS

COFFEE

SPECIALTY COFFEE

-*one shot - **double shot-
We serve coffee roasted by the Amsterdam-based roastery **Stoker Specialty Coffee**. Try our smooth Motto house blend, or go for our rotating single origin +1. For milk coffees, we use creamy organic milk from MOMA!

SHOP

Our beans are available in our shop, ground or whole

BLACK

- Espresso** 3.7
- Long Black** 4

WITH MILK

- Cappuccino* 4.1
- Latte* 4.4
- Flat white** 4.7
- Cortado** 3.9
- Espresso macchiato** 3.9
- Mocha* 4.5

FILTER

- Hand Brew, from 5.5
- Batch Brew / Cold Brew 3.7

CHOOSE YOUR MILK

- MOMA organic milk
- Zuivelrijck oat milk
- Sproud pea milk
- Alpro coconut milk

EXTRAS

- Decaf (freshly ground) +0.5
- Large +1
- Extra shot +0.8
- Whipped cream +1

BABYCCINO

- Cup of warm milk foam with chocolate sauce 1.5

TEA & INFUSIONS

FRESH MINT OR GINGER TEA 4

LOOSE LEAF TEA & INFUSIONS 4

Our teas are hand-blended by **By Trinitea** and brewed following a precise recipe.

- Golden Yunnan G.F.O.P BIO Black tea from Yunnan, China
- Black and White Harmony Bergamot blend, a gentle 'Earl Grey'
- South Korea Green O.P. Green tea from Jeju island, South Korea
- Milky Oolong Milk steamed Oolong from Fujian, China
- Honeybush Classically fermented from South Afrika
- 'Luminous you' Verbena, meadowsweet, lemon peel
- 'Ms Sunshine' Camomile, elderflower, lavender, lemon peel
- 'Geisha' Cascara brew (dried coffee fruit)

SWEET

Don't forget to check our pastry cabinet for rotating handmade pastries and cakes!

SPECIALS

Our homemade specials have a vegan base and are served with your choice of milk.

- Matcha Ujjicha latte 5.5 Ceremonial grade Matcha from Uji, Japan, whisked to order
- Houjicha latte 4.9 Toasted Japanese green tea, low in caffeine, whisked to order
- Hot chocolate 4.5 + whipped cream +1 Homemade chocolate sauce topped with steamed milk
- Chai latte 4.9 + espresso shot +0.8 Homemade blend of black tea, agave and masala spices

COLD DRINKS

REFRESHERS

COCO ICED COFFEE 5.7

- Double espresso, coconut milk, agave & ice

FRESH JUICES

- Fresh orange juice (OJ) 5.5
- Fresh apple juice 5

MIXED JUICES 6.2

- 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
- Strawberry, blueberry, banana, lavender, pea milk

'ROZE BUNKER' SODA 4

Syrups with a circular approach, made with local ingredients topped with sparkling water.

- 'Madame Gember' - ginger, lemon & turmeric syrup with a kick of madame jeanette
- 'Gekke Bessen' - herbaciously fruity with mixed berries, rosemary, lavender & bayleaf

HOMEMADE REFRESHERS 4.5

- Green iced tea with orange & lime, chamomile, lavender & agave
- Fresh 'Bitter Lemon', lemon juice, agave, sparkling water & angostura bitters

KRNWTR

Still or sparkling filtered water

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

BRUNCH COCKTAILS

BLUEY'S CARROT MARGARITA 14

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

DIY MIMOSA 13

Mimosa for 2 (or for a serious thirst)
Piccolo Prosecco & a carafe of fresh orange juice

BOTTLED

BEER

- Gulpener - Ur-Pilsner 5% 3.9
- Eeuwige Jeugd - Lellebel Blond 5,7% 6
- Jopen - Blurred Lines NEIPA 5,3% 6
- Gulpener - IPA 0,3% 4.8

OTHER

- Piccolo Prosecco 200ml 9

SUPPLIERS

We source organic and local as much as possible .
A few of our partners:

- Slagerij de Wit // nose-to-tail meat
- MAMA // sourdough from 100% Dutch grains
- Stooker // ethically sourced specialty coffee
- By Trinitea // loose tea & ceremonial matcha
- MOMA // milk from local bio farmers
- Chef Centraal // sustainable and local goods
- Groenteboer Borneo // fresh fruit and veg

**VISIT
OUR DELI**
IT'S RIGHT NEXT DOOR!

**OPEN
TUE-SAT
11 - 18**

Ready-to-heat
MEALS
FROM OUR KITCHEN



Freshly Made
SANDWICHES
ON SOURDOUGH FOCACCIA



Curated
DELICATESSEN
TO ENJOY AT HOME

BLUEY'S
Deli & Catering