

ALL DAY BRUNCH

Available from 09.00 till 16.00

BREAKFAST

- Croissant 3 + Butter and/or homemade jam +1
- Toasted banana bread with caramelised banana, pecan crumble and espresso butter ✓ 7.5
- Strawberry, blueberry and avocado smoothie bowl with homemade granola, seasonal fruit, nuts & seeds ✓ 11.5

EXTRAS

EGGS ON TOAST ✓ 8.5

Create your own breakfast with two bio eggs on a slice of sourdough toast

Choose either poached, fried or scrambled

and add extra's to your liking

- gin&beet salmon +7.5
- honey halloumi +4.2
- Greek feta +3
- za'atar labneh +2
- thick cut bacon +4.2
- house hollandaise +2.5
- spicy nduja +5
- half an avocado +3.5
- confit cherry tomatoes +2
- mushrooms +4.5
- hash brown +3
- extra egg +2

Homemade sauce: sriracha, mayo or ketchup +1

BRUNCH

- BLUEY'S Croastie: toasted croissant with chive infused cream cheese, gin and beet marinated salmon and rucola 9.5 + poached egg +2
- Avocado on toast with fermented lemon hummus, dukkah, pomegranate seeds, coriander oil and pea sprouts ✓ 12 + poached egg +2 + Greek feta +3
- B.L.T.: The brunch classic with a BLUEY'S twist. Thick cut bacon from Slagerij de Wit, iceberg lettuce and tomato with horseradish mayo and chimichurri, served with parsnip chips 15
Veggie tip: make the B.L.T. veggie with halloumi instead of bacon ✓
- Huevos rancheros: Crunchy tortilla with refried pinto beans, melted young cheese, fermented pineapple salsa, corn pico de gallo, half an avocado, two fried eggs, crème fraîche and fresh coriander ✓ 15 + feta +3 + 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 ✓ 14.5
+ halloumi +4.2 + nduja +5 (please account for preparation time from 15-20 minutes)
- Ricotta pancake stack with bourbon vanilla, lemon mascarpone cream, fermented blackberries and pistachio crumble ✓ 13 + thick cut bacon +4.2
- Spring salad bowl, roasted chickpeas, salsa from roasted fennel and orange, pickled yellow beets, hummus and puffed spelt ✓ 13 + feta +3
- Eggs BLUEY: two poached eggs on a fried polenta 'hash' with homemade porchetta, lemon thyme hollandaise and crispy sage 15.5
Bluey's tip: sub porchetta for mushrooms ✓ or gin&beet salmon +2
- 'Go For It': Big brunch with two slices of sourdough bread, spicy nduja scrambled eggs, hot honey bacon, avocado, confit cherry tomatoes, tempura fried pickles and pecorino 18.5
- Kimchi fritters with a fresh Asian herb salad, two poached eggs and gochujang-mayo ✓ 14.5
+ thick cut bacon 4.2

HOT DRINKS

COFFEE

SPECIALTY COFFEE

We proudly serve specialty coffee roasted by Stooker, 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

- Espresso 3.2
- Americano 3.7

WITH MILK

- Cappuccino 3.7
- Latte 4.1
- Flat white 4.3
- Cortado 3.5
- Piccolo 2.9
- Espresso Macchiato 3.5
- Mocha 4.2

FILTER

- Hand Brew from 5.5
- Batch Brew 3.3

EXTRAS

- Decaf (freshly ground) +0.6
- Large +1
- Extra shot +0.6
- Over ice +0.3
- Sproud pea milk +0.5
- Oatly +0.5

SHOP

Our beans are available in our shop.

TEA

HAND BREWED LOOSE LEAF TEA FROM BY TRINITEA 3.5

- 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
- Honeybush / Infusion of classic fermented honeybush tea from South Afrika

OTHER

INFUSIONS

- Fresh ginger 4
- Fresh mint 4
- 'Ms Sunshine' chamomile, elderflower, lavender and lemon zest 3.5

Feel free to ask for an orange or lemon wedge

SPECIALS

- Chai latte, house blend of black tea and masala spices with milk 4.5
+ shot espresso +0.5
- Matcha Ujicha latte (ceremonial grade) 5.5

HOT CHOCOLATE

- Classic 4
- With whipped cream 4.5
+ Havana Dark Rum +5

BABYCCINO

- Cup of warm milk foam with chocolate sauce 1.5

COLD DRINKS

FRAPPÉS

ICE COLD AND BLENDED 4.9

- Coco Iced Coffee: double espresso, coconut milk, agave syrup, ice
- Lemon & Ginger Crush: lemon and ginger syrup, mint, water, ice & angostura bitters

JUICES, SMOOTHIES & SODAS

BOOSTER

- Ginger & Lime shot 3.5

FRESH JUICE

- Fresh orange juice 5.5
- Fresh apple juice 4.5

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

- Strawberry, blueberry, avocado, pea milk, lemon and agave
- Mango, spinach, lime zest, coconut milk

HOMEMADE SODA 3.8

- Strawberry & Mint
- Mate & Orange
- Lemon & Ginger

HOMEMADE ICED TEA 4.3

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

KRNWTR

Still or sparkling

- small 3.2
- large 6

Refill: 1.6 / 3

We make everything in house using fresh and seasonal ingredients from our local suppliers. Therefore it may happen that certain items on our menu are unavailable temporarily. We appreciate your understanding!

Read more about our suppliers on www.blueys.nl

PASTRIES & CAKES

View our pastry and cake display for our extensive offer of homemade pastries and cakes and artisan baked goods from Bakkerij MAMA

BOOZY

BRUNCH COCKTAILS

BLUEY'S BLOODY MARY 11

Ketel1 Vodka, homemade tomato juice, worcestershire, tabasco, celery, lemon juice and fermented chilli flakes
 make it virgin -3.5

DIY MIMOSA 11

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

LOCAL BEERS

- Gulpener - Ur-Pilsner 3.7
 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!