



FOREST GROWN COFFEE

One cup of Brute Bonen is one step closer to a greener world!

Coffee is a shade-loving plant and feels right at home in the forest. It thrives among tropical plants and swinging monkeys. By growing our coffee in the forest, we improve the soil, promote biodiversity and reduce the use of pesticides and water.

~ COFFEES ~

Every week freshly roasted from our own roastery.

	s.	b.
ESPRESSO	1. ⁹	2. ⁵
ESPRESSO MACCHIATO	2. ⁴	3
CORTADO	2. ⁵	3. ¹
AMERICANO	2. ⁹	3. ⁹
CAPPUCCINO	3. ⁴	4. ⁹
FLAT WHITE	3. ⁹	
LATTE	3. ⁹	
LATTE MACCHIATO	4. ⁶	
ICED LATTE	4. ⁸	
AFFOGATO	3. ⁵	

All coffees are served with our **Brute Bonen Signature Blend**. A fine blend of beans from India, Bolivia & Honduras. Full crema, spicy, nutty, with rich notes of cacao.

~ SINGLE ORIGINS ~

For the coffee lovers.

HONDURAS LAS CAPUCAS	+0. ⁴
Grapefruit, blood orange and almond.	
BOLIVIA AMBORO RAINFOREST	+0. ⁵
Cacao & red fruit.	
SUGARCANE DECAF EL DRAGÓN COLOMBIA	+0. ⁵
Light and fruity, blueberry and marzipan.	

Good coffee and atmosphere are made together. That's why we work with local municipalities to create job opportunities within our small roastery and espressobar team.

MILK CHOICE: FARM FRESH COW'S MILK, OAT OR SPROUD.



100% plant-based.

Ask about our gluten-free options.



Wifi: Brute Bonen Koffiebar Hotspot

Password: koffieuithetbos



Payment: **PIN Only**



brutebonen_espressobar

~ BREAKFAST ~

YOGHURT BOWL	9
Farm fresh organic yoghurt, fresh fruit & homemade granola.	
WAFFLES	11
Fresh out of the oven, with fresh fruit & honey.	
AÇAÍ BOWL (V)	13.5
Energyboost in a bowl, with fresh fruit & granola.	
CROISSANT	3.2
With cheese out of the oven or butter/jam.	+ 1.8

~ BREAKFAST DEALS ~

HAPPY LITTLE BREAKFAST 13

Croissant with butter/jam or cheese from the oven, fresh juice, pastel de nata and a small coffee of your choice.

DELUXE BREAKFAST 15.5

Yoghurt with granola & fruit, croissant with butter/jam or cheese from the oven, fresh juice, pastel de nata and a small coffee of your choice.

~ PASTRIES ~

SEASONAL SWAP	4
Changes with the season, take a peek in our display case.	
BRUTE BROWNIE	4
Gluten-free not-so-secret recipe by Jop with dark chocolate from De Haagsche Cacaofabriek.	
APPLE PIE	4.8
Homemade recipe by Deirdre. Voor de liefhebbers met slagroom.	
Add whip cream?	+ 0.5
BANANA BREAD [warm]	3.5
Homemade with apple and crispy walnut.	
OAT ROCKS (V)	3
Homemade with fresh ginger.	
CARROT CAKE	5.8
The acceptable way to eat vegetables for dessert.	
BASQUE CHEESECAKE	4.8
By Prins Heerlijk. With a fruity topping of your choice.	
PASTEL DE NATA	2.3
Crème de la crème in a puff pastry cup.	
AFFOGATO	3.5

~ LUNCH ~

Until 3 PM.

CHEESE TOASTIE	6
Organic Wilde Weide cheese on sourdough bread. Also great for the kids.	
KIMCHI CHEESE TOASTIE	8
Organic Wilde Weide cheese & vegan kimchi from Kimchi Cure on sourdough bread.	
BRIE PESTO TOASTIE	9.5
Soft brie with homemade green pesto and tomato. Melted together on sourdough bread.	
AVOCADO KIMCHI (V)	10.5
Sanne's favourite: Avocado on sourdough toast with vegan kimchi and pomegranate seeds. Soft and hot.	
WILDE WEIDE	12
Organic Wilde Weide cheese from farmer Freek, balsamic mayo, sweet cherry tomatoes and basil.	
FALAFEL (V)	14
Homemade hummus and tahini sauce with falafel, cherry tomato, cucumber & pickled red onion. Prefer it as a salad? Just ask!	
MUHAMMARA & VEGGIES (V)	16
Delicious + vegan! With homemade muhammara, grilled vegetables, rocket & walnut.	
WILD RENDANG	17
Wild venison. Slow-cooked for hours with Indonesian spices. Sweet and sour red cabbage, spicy cucumbers and crispy onions.	
ADD A SMALL SOUP?	+5

~ SOUP ~

Homemade and served with fresh bread.

COURGETTE-LEEK 9

Soft courgette & tarragon with a swirl of yoghurt and crispy chilli oil.

~ FOR KIDS ~

HALF PORTION WAFFLES	5.5
With fresh fruit, honey and optional powdered sugar.	
RAISINS	1



~ COLD DRINKS ~

	s.	b.
SYRUPS FROM ROZE BUNKER	3. ⁴	4. ⁹
With still or sparkling water		
Choose from: Wilde Ijsthee / Bloesem Powerrr / Madame Gember Smoked Lime / Skinny Verbena / Gekke bessen		
KOMBUCHA 	6	
A lightly sparkling fermented tea.		
Choose from: Turmeric & Ginger / Passionfruit & Hop		
CASCARA ICED TEA	3. ⁴	
Tea made from dried coffee cherry husks. Sweet and fruity, with a hint of caffeine.		
ICED MOCCA	5. ⁶	
Coffee. Dark chocolate. Ice cold.		
ICED MATCHA LATTE MANGO / STRAWBERRY	5. ⁸	
Creamy matcha with tropical coulis naar keuze.		
ICED CLOUDY MATCHA	6. ⁹	
Coconut water with creamy matcha foam.		

~ JUICE ~

Freshly squeezed orange juice	5. ⁵
Apple juice from the farm	s. 3 b. 4

~ MOCKTAILS ~

WILD MOJITO	7
Spicy, fresh mojito with wild iced tea and alcohol-free rum from Roze Bunker.	
MADAME DARK & STORMY	7
Spicy and zesty ginger with alcohol-free rum from Roze Bunker.	
BRUUT TONIC	7
Bold espresso poured over ice and tonic, with a hint of orange.	

~ WARM DRINKS ~

FRESH MINT TEA	3. ⁵
FRESH GINGER TEA	3. ⁵
SENZA TEA	3
Various seasonal flavours	
MATCHA LATTE	5
Warm or iced, it is your choice.	
CHAI LATTE	5. ⁶
Milk poured over a blend of cinnamon, cardamom and cloves. Homemade by Lotte.	
Feeling dirty?	
Your favorite drink with an extra shot espresso.	
	+ 0. ⁶
MILK BABYCCINO	1
CHOCO BABYCCINO	2

WORKSHOPS

Want to make better coffee at home,
or simply learn more about coffee?

brutebonen.nl/workshops

~ DE HAAGSE CACAO FABRIEK ~

Chocolate from the Forest.

CEREMONIAL CACAO

An age-old drink that opens and warms your heart.
100% Criollo cacao from Bolivia. The original cacao bean.

Daily dose 20g	5. ⁵
Ceremonial dose 40g	6. ⁵

CHOCOLATE MILK

Made from dark chocolate from Costa Rica
Add whipped cream?

4. ⁵
+ 0. ⁵

CHOCOLATE BAR

Available in various flavours at the counter.

OUR HEROES

On a mission for a greener world.

HOEVE BIESLAND DE PREDETARIËR

In Delfgauw, the Duijndam family runs a biodynamic farm dedicated to enhancing local biodiversity. Their grazing cattle keep the countryside between Delft, Rotterdam, and The Hague open and thriving—teeming with meadow birds and wild plants. As a certified care farm, they provide a welcoming place for assistant farmers who face barriers to the labor market, involving

Kaj, James and Philip are on the hunt for biodiversity. They offer a fair alternative to factory farming: truly wild meat from animals that have lived freely in European nature. Processed without cages, mass production or animal additives. Just wild meat and plant-based ingredients. Their rendang, slow-cooked with lemongrass, galangal and lime leaves, tells that story in every bite.

PRINS HEERLIJK

Prins Heerlijk supports people with intellectual disabilities in housing, work and daily life. Based on their motto 'Always more possible' they believe that everyone, with the right support, can find their own way. Their cheesecake? Made with love and craftsmanship. And every bite contributes to a more inclusive world. That leaves you wanting more.

HAAGSE EITJES

Haagse Eitjes come from the micro-rondeel, a modern farm with laying hens located in The Hague-Ypenburg. With the Rondeel environmental certificate and 3 stars from the Beter Leven quality mark, these eggs guarantee animal welfare and sustainability. Moreover, Haagse Eitjes are transported 100% electrically, contributing to a minimal ecological footprint.

BIODIVERSITY ON YOUR PLATE

Brute Bonen is an ambassador of Biodiversity on your Plate. Brute Bonen is an ambassador of Biodiversity on your Plate. That probably comes as no surprise knowing how our coffee grows (see front page). And here in the Netherlands too, things can and must change. That is why you won't find monoculture on our menu, but dishes that contribute to a biodiverse Netherlands.

ROZE BUNKER

Fruit butchers who turn rescued fruit into syrup. This way we prevent fruit from going to waste and you get to enjoy a fruity, refreshing drink. The herbs they grow add to biodiversity and give the syrups a surprising twist. Pretty tasty, right?

FREEK DE KAASMAKER

Wilde Weide Kaas van Freek is an organic raw milk cheese that owes its flavour to the wild meadows of farm De Vierhuizen in Leidschendam. And how do you get wild meadows? Out with artificial fertiliser and mono-grass. By letting herb-rich grasslands flourish. A feast for butterflies, birds and bees. Freek's land is even part of the Geerpolder nature reserve.

KIMCHI CURE

Roelof and Willem turned their passion for fermented food into a mission: real, unpasteurised kimchi in the Netherlands. Inspired by South Korea, made by hand, together with a social kitchen that gives people with a distance to the labour market a fair chance.