

DIRTY CHOCO CHAI
Our vandaag-blijf-ik-binnen choco chai with a shot of espresso. Served with oat milk 5.25

WINTER GLOW
Warm up with tea of cinnamon, orange, turmeric and apple-ginger cider 3.9

ICED MANGO MATCHA LATTE
Iced matcha latte with mango puree and oat milk 6

SALTED CARAMEL COLD BREW
Cold brew with salted caramel syrup and caramel cold foam 4.85

BABKA BUN
Sweet, light and braided bread with speculoos (5.25) or cinnamon (5)

SWEET MORNING
Banana bread with creamy quark, fresh fruit, Anne&Max espresso, honey, dried cranberry, roasted hazelnuts and mint 10.5

BRANDT&LEVIE PEA SOUP
Pea soup with smoked sausage, sourdough bread, and butter 9

PIN ONLY

SPECIALTY COFFEE

All coffees are also available decaf

ESPRESSO 3.3
ESPRESSO MACHIATO 3.6
CORTADO 3.6
CAPPUCCINO 4 / 5
CAFFE LATTE 4.1 / 5.1
FLAT WHITE 4.6
LATTE MAXIATO 4.75
FILTER COFFEE 3.5 / 4.5
HEARTBREAK Latte maxiato with caramel syrup, chocolate sauce, whipped cream with caramel sauce and chocolate pieces 5.75
COLD BREW Slow cold-extracted filter coffee. Fresh and fruity with a natural sweetness 4

PREFER IT ICED? You'll find our iced coffees and iced lattes with the cold drinks.

FUNCTIONAL Add a natural functional: Focus or Skin with collagen + 0.70

SYRUPS Hazelnut, coconut, salted caramel, cardamom or vanilla + 0.70

ESPRESSO

The Anne&Max specialty coffee is unique thanks to our direct trade with coffee farmers in Peru. The **organic espresso** comes directly from origin and has a fruity, sweet character with notes of red cherry, dark chocolate and caramel. That's how you enjoy coffee that tastes good and feels good.

FILTER COFFEE

Our organic coffee from Ethiopia is intense and distinctive, with notes of strawberry, apricot and milk chocolate.

WE GIVE A 5 CENT DISCOUNT ON OAT MILK

PLANET FRIENDLY

HOT DRINKS

LATTEA

CHAI LATTE Chai, black tea, ginger, clove and black pepper 4.5
With espresso shot + 1
MATCHA LATTE* Premium Japanese 100% matcha, healthy and naturally sweet 4.85
TURMERIC LATTE* Masala chai spice blend 4.85
HOJICHA LATTE* Japanese roasted green tea, low in caffeine with a lightly sweet, nutty flavor 4.85

HOT CHOCOLATE

HOT CHOCOLATE 4
With whipped cream + 0.75
FUNCTIONAL CACAO* Peruvian cacao with lion's mane and chaga for energy & focus 5.75

**Served with oat milk*

TEA

All Anne&Max teas are organic

FRESH GINGER & ORANGE TEA 3.9
FRESH MINT TEA 3.9
TODAY I'M STAYING IN Rooibos with orange, cardamom, cinnamon and fresh ginger root 3.5
A WISE DECISION Earl Grey with bergamot and cornflower 3.5
JUST CHILL Green tea with jasmine blossom 3.5
A BIT OF HAPPINESS White tea with raspberry, ginger and lemon myrtle 3.5
HERO IN A MUG Herbal tea with licorice root and clove 3.5

SOMETHING SWEET? Try our homemade pistachio trifle. Or find your favorite sweet treat in the cake display or on the next page.

CAKE&SWEETS

Anne's tip: delicious with whipped cream! + *0.75*

SWEETS FOR 2
A tasting selection of our favorite sweets to share: scone with clotted cream and lemon curd, cake, banana bread and chocolate. 8 p.p. *From 2 persons*

PISTACHIO TRIFLE Homemade trifle with lemon poppyseed cake, pistachio, clotted cream and orange 5.75
APPLE PIE 5
CARROT CAKE Mediterranean style with orange, almond and crunchy granola 5
CHOCOLATE CARAMEL CAKE With roasted hazelnuts and orange 5
DUTCH PINK CAKE 3.5
APPLE CINNAMON MUFFIN 4

SCONE With clotted cream and lemon curd 4.75
NO-CHEESECAKE 5.5
VANILLA COCONUT CAKE With a hint of espresso 5.5
RASPBERRY CHEESECAKE 5
OAT RAISIN COOKIE 3.25
BANANA BREAD With walnut and chocolate pieces 4
LEMON POPPYSEED CAKE 4
CHOCOLATE CAKE 4

HIGH TEA

From 15:00 or by reservation

Share your stories and enjoy a high tea together. Whether it's an ordinary Tuesday afternoon or you're celebrating something special with your best friend, partner, colleague or family.

SIMPLY TOGETHER HIGH TEA
A variety of sandwiches, soup, scones with lemon curd and clotted cream, a selection of our favorite sweets and homemade iced tea.
Includes unlimited organic Anne&Max tea.
27.5 p.p. *From 2 persons*

YOU & ME CELEBRATION HIGH TEA
A variety of sandwiches, soup, scones with lemon curd and clotted cream, pistachio trifles, a selection of our favorite sweets, homemade iced tea and a glass of (non-alcoholic) bubbles.
And of course unlimited organic Anne&Max tea.
34.5 p.p. *From 2 persons*

VEGETARIAN | VEGETARIAN OPTION AVAILABLE | VEGAN | VEGAN OPTION AVAILABLE | LOW IN GLUTEN

Do you have an allergy? Ask for the allergen menu or scan the QR code.
All products are prepared in a kitchen where nuts, lactose and gluten are also handled.
All bread can be replaced with gluten-free bread.

BREAKFAST

Sharing a breakfast platter is the best way to really connect. Are you catching up or celebrating something?

BREAKFAST FOR 2
Sourdough bread, assorted sandwiches, quark with Anne&Max granola and fresh fruit, croissants with butter and fruit compote, banana bread, crêpes, scrambled eggs and two fresh juices of your choice.19 p.p. *From 2 persons*

TAKE YOUR TIME BREAKFAST
Sourdough bread, quark with granola, croissants with pistachio cream, banana bread, crêpes, focaccia, scrambled eggs, burrata with dry-cured ham, two fresh juices of your choice and a glass of (non-alcoholic) bubbles. 26 p.p. *From 2 persons*

MAX'S BREAKFAST
Croissant, quark with Anne&Max granola and fresh fruit. Scrambled eggs with bacon, warm smoked salmon or plain, and fresh juice 14.25

A GOOD START
Scrambled eggs with bacon, warm smoked salmon or plain, sourdough bread, hummus and red pepper spread 12.25

FRUIT&GRAINS
Creamy quark with fresh fruit, Anne&Max granola, fruit compote and mint 9.75

CHIA AÇAÍ BOWL
Chia pudding with açaí and blueberry, Anne&Max granola, fresh fruit and puffed quinoa 11

CRÊPES NUTS&HONEY
With spiced clotted cream, fresh fruit, Anne&Max espresso honey, roasted hazelnuts and mint 13

FOCACCIA OMELET
Tomato-spinach omelet with romesco and cheese 13
With bacon + 1.5

MIMOSA
Prosecco with freshly squeezed orange juice
6.5 / 15

CROISSANTS

DREAM CROISSANT
Warm croissant served with spinach and scrambled eggs with bacon, warm smoked salmon or plain 10.5

PISTACHIO CROISSANT
Pistachio cream and pistachio nuts 5.5

CROISSANT
With butter or fruit compote 4

KIDS

ALL KIDS
Platter with creamy quark, fresh fruit and Anne&Max granola, banana bread and croissant, kids lemonade or babyccino 11

KIDS FRUIT&GRAINS
Creamy quark with fresh fruit, Anne&Max granola, fruit compote and mint 5

KIDS SANDWICH
With cheese, fruit compote or hummus 3

KIDS GRILLED CHEESE SANDWICH
Cheese with chips, ketchup and crunchy veggies 6

KIDS CRÊPES
With banana and chocolate sauce 7.5

KIDS BANANA BREAD 4

MIFFY CARROT CAKE 4.5

DRINKS

BABYCCINO Warm frothed milk with mini marshmallows 1.5

COLD CHOCOLATE MILK 3

APPLE JUICE 3.5

STRAWBERRY LEMONADE 1

LUNCH

LUNCH FOR 2
Sandwiches, soup, fresh salad, burrata with focaccia, brie, olives, banana bread and a carafe of homemade iced tea. Made to truly enjoy together. 22.5 p.p. *From 2 persons*

CLUBS
Organic sourdough bread, baked exxclusively for Anne&Max

RAS EL CLUB
Grilled bell pepper, beet julienne, semi-sundried tomatoes, spiced mayonnaise, plant-based Greek-style cheese and arugula 13.5

SUPER CLUB
Smoked chicken, bacon, tomato, arugula and Anne&Max club sauce 14.75

YACHT CLUB
Homemade salad made from warm smoked salmon, with pickled carrot, cucumber, arugula and pesto 14.75

ITALIAN CLUB
Pesto, burrata spread, tomato, Parmesan, arugula and tapenade 14.25
With dried free-range ham + 2

FOCACCIAS
Organic focaccia, served warm from the oven

FOCACCIA MAXIMILIANO
Mozzarella, tomato, semi-sundried tomato, pesto and arugula 11.75
With dried free-range ham + 2

FOCACCIA CHICKEN PIRI PIRI
Pulled chicken with roasted red pepper spread, pickled carrot and arugula 13.5
With cheese + 1.5

FOCACCIA DOUBLE CHEESE
Aged cheese, semi-mature cheese and ketchup 10.5
With dried free-range ham + 2

DELICIOUS WITH YOUR LUNCH
A small soup or fresh salad 4

BOWLS

BURRATA BOWL
Pearl couscous with romesco, burrata spread, pesto, tomato, roasted zucchini, baby spinach and focaccia toast 13.75

PULLED CHICKEN BOWL
Pearl couscous with romesco, seasonal vegetables, pulled chicken, pickled carrot, tahini za'atar dressing and focaccia toast 13.75

VEGGIE BOWL
Quinoa with seasonal vegetables, plant-based Greek-style cheese, semi-sundried tomato, roasted hazelnuts, muhammara, and focaccia toast 13.75

SOUP

TODAY I'M STAYING IN SOUP
Tomato and bell pepper soup with sourdough bread and pesto 9

TASTING PLATTER
Fresh salad, tomato-bell pepper soup and focaccia toast 10.5

VEGETARIAN · VEGETARIAN OPTION AVAILABLE · VEGAN · VEGAN OPTION AVAILABLE · LOW IN GLUTEN

ALWAYS IN SEASON
Our ingredients change with the seasons. That way, you always taste **the very best of the moment**. Occasionally an ingredient may differ from the menu. We choose **organic products** whenever possible, sourced directly from farmers and growers who care for nature. **So everything that tastes good, feels good too.**

COLD DRINKS

SHAKES&JUICES

ENERGY Mango, banana, ginger, carrot, apple and chia 6
BOOSTER Açaí, banana, strawberry, date, apple, blackberry, soy yogurt and a touch of espresso 6
GREEN VIBES Matcha, spinach, mint, mango, zucchini and apple juice 6
FRESH ORANGE JUICE Pressed daily 5
ORANGE HOJICHA Hojicha (Japanese roasted green tea) with oat milk and fresh orange juice 5.5
LUCKY FOUR Banana, apple, mango, carrot, ginger and kefir — a natural probiotic 6

FUNTIONAL Add a natural functional:
Focus or Skin with collagen + 0.70

FRESH

FRITZ Kola, Orange or Rhubarb 4.5
MINERAL WATER Still or sparkling 3.25 / 6.5

ICED DRINKS *Served with oat milk*

ICED LATTE Creamy and smooth, beautifully balanced with our espresso and oat milk 5.25
ICED MATCHA Premium Japanese 100% matcha. Refreshing and creamy 5.35
ICED HOJICHA Lightly sweet and nutty Japanese roasted green tea. Healthy and low in caffeine 5.35
ICED FUNCTIONAL CACAO Peruvian cacao with lion's mane and chaga. For energy & focus 6

SYRUPS
Hazelnut, coconut, salted caramel, cardamom or vanilla + 0.70

HOMEMADE SODA

LEMON&MINT ICED TEA Black tea with jasmine blossom and bergamot 4
GREEN ICED TEA Green jasmine tea with apple, strawberry and rose petals 4
HIBISCUS ICED TEA Fruity hibiscus tea with hibiscus blossom 4
DUNE FIZZ Zeeland syrup made from dune and hawthorn berries with sparkling water, sage leaves and juniper berries 4.5
LAVENDER FIZZ Lavender, blackcurrant and orange with sparkling water 4.5

LAZY AFTERNOON

ANNE'S SHARING PLATTER Brie, dry-cured ham, roasted nut mix, dips, Provençal chips, olives and focaccia toast. For 2 persons 16
BURRATA Burrata spread, pesto, tomato, arugula and focaccia toast 10
VEGGIE BITES Crispy cauliflower bites with Anne&Max club sauce 8.5

BREADD&DIPS Sourdough bread and focaccia toast with pesto, roasted red pepper spread and hummus with pimentón 8.5
NACHOS With melted cheese, tomato, Parmesan cheese and two types of dip 10.5
With piri piri pulled chicken + 2
OLIVES OR ROASTED NUT MIX 4.75

BEER

All our beers are botanically brewed by Lowlander

COOL EARTH LAGER 4%, refreshing lager 5
BLOND 3.5%, elderflower with maple syrup 5.5
WHITE 3.5%, refreshing with citrus notes 5.5
MANGO I.P.A. 3.5%, herbal with orange notes 5.5
LOCAL BEER See chalkboard

LOW-ALCOHOL BEER

MANGO I.P.A. 0.3%, herbal with orange notes 5
BLOND 0.3% elderflower with maple syrup 5
WHITE 0.0%, refreshing with citrus notes 5

COCKTAILS

APEROL SPRITZ
Aperol, prosecco and orange 10
MIMOSA Prosecco with fresh orange juice 6.5 / 15

WINE

Carefully selected organic wines

PROSECCO Italy. Soft and fresh 6.75 / 31
0.0% SPARKLING France. Dry and fresh. Piccolo bottle (2 glasses) 8
SAUVIGNON France. Fresh and smooth 6.75 / 31
PINOT GRIGIO Italy Soft and lightly spiced 6.25 / 28.5
MERLOT Italy. Smooth and light 5.75 / 27.5
SEASONAL WINE See the chalkboard for our seasonal selection