



food

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**TOAST SOURDOUGH
OR TOAST BRIOCHE** 3.50
cultured butter with sea salt flakes 2.75
seasonal fruit jam 1.50
cashew nut butter 2.25

CHIA PUDDING 8.75
hibiscus, tahini caramel, dried figs, coconut yoghurt 'hangop',
vegan white chocolate (Heinde & Verre), puffed buckwheat

PEARL BARLEY PORRIDGE 9.75
grapes, walnuts, cinnamon, apple & verjus gel, pomegranate
balsamico, raisins, apple compote, almond butter

MISO ROASTED PUMPKIN 15.25
pumpkin hummus, Dutch buffalo straciatella, pine syrup,
piment d'espelette, seaweed & coffee crunch
add a poached egg + 2,00

SAVOURY FRENCH TOAST 15.75
mushrooms, onion jam, honey & cepes butter, fried egg,
'Zeeuws spek', tarragon, chikory, pistache crunch
veggie option available!

EGGS BENEDICT 'HARVEST STYLE' 16.00
poached eggs, old Dutch cheese spread (Booij), tomato, kimchi,
puffed wild rice, fermented tomato hollandaise, thai basil
add bacon + 5,00

HOMEMADE PASTRIES
have a sneak peek at the pastry cabinet

* we are happy to serve mainly organic vegetables
and meat throughout our menu.

** vegetarian options available upon request,
please let us know if you have any allergies
or dietary restriction.

eggs & sides

TWO EGGS AND TOAST | POACHED / FRIED / SCRAMBLED 7.00
now add any of our sides!

— **EXTRA EGG** 2.00
as fresh as an egg can be, laid 1 day before delivered

— **BACON** 5.00
organic bacon from farmers Koen & Melissa in Hellendoorn

— **SAUTEED MUSHROOMS** 4.50
cooked with lemon & spices and hot sizzling butter

— **BEEF 'KNAKWORST'** 5.00
organic from our friend Gertjan in Spaarnwoude with apricot
ketchup

— **HASH BROWN** 3.75
made with curry madras, onions and mustard,
pan fried until GBD (golden brown delicious)

— **CREAM CHEESE** 3.50
'Booij' feta cream cheese, crispy chili oil, sunflower seeds

— **ORGANIC BAKED BEANS** 3.25
a brekkie essential, with Harvest tomato sauce

— **BEETROOT SALAD** 3.25
with mushroom dressing, mustard seeds and gherkins

— **CULTURED BUTTER** 2.75
some things are just so satisfying to make,
butter is right up there

— **KIMCHI 'HARVEST STYLE'** 4.75
recipe by Harvest, executed by Alon, just amazing

cafe and bakery
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Glashaven 107
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harvest
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drinks

drinks

COFFEE

filter

pour over	4,25
batch brew	3,50
iced batch brew	3,50

white

4,00

piccolo
cappuccino
flat white
latte / iced
oatly

black

3,25

espresso
double espresso
long black
espresso macchiato

other

hot chocolate	4,00
babyccino	1,50

TEA (BY CRUSIO)

black tea	4,00
jasmine tea	4,00
verbena tea	4,00

COLD DRINKS

BAIN jasmine kombucha	5,00
BAIN lemon & ginger shot	5,00
3 Cents Cherry Soda	4,75
3 Cents Pink Grapefruit Soda	4,75
3 Cents Mandarin & Bergamot Soda	4,75
Homemade ice tea	5,00

COLD PRESSED JUICES

orange juice	4,50
carrot & ginger	5,00
organic apple juice from landzicht	4,50

booze

NATURAL WINE

sparkling

pet nat 'La Fine Bulle'	7.75 /
muscat 80% + RSL & PG	35.00
France, Alsace	
fresh - fruity - floral	

red

red nat 'Grolleau Noir'	7.25 /
Grolleau Noir, Sebastien Charobert	38.00
France, Loire	
with an edge - fruity - dry	

BEER

Noam, refreshing Berliner lager	6.00
Stadshaven Moray IPA	6.50

COCKTAILS

Espresso martini, 'esma' nowadays	10.50
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OTHER

San Pellegrino small	2.75
San Pellegrino big	6.00

ABOUT US At Harvest, our simple goal is to serve delicious coffee & food. Having worked in the Melbourne hospitality scene, where love really goes through the stomach, we decided to share that unique experience. In house Dutch Barista Champion 2012 & 2013 runner up, a beautiful 3 group La Marzocco KB90, reverse osmosed water, top of the line grinders and most importantly the variety of coffee. We always have 4 different coffees, not to mention the Bloody Ripper collection. So if you're a nutty or fruity kind of person, we got you! Oh, and all our shots are weighed before we brew it, how's that for consistency? We serve breakfast all day! (fyi last order at 3pm weekdays/4pm weekends). Our kitchen is focused on consistency, seasonality & homemade from the finest ingredients. Well, that's us folks, we hope you like us. Don't forget to like us on old mate instagram @harvestcafeandbakery. Enjoy peeps!

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