



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
chocolate cashew paste with Heinde & Verre 2.50
vegan chocolate and cardamom

PEAR 9.00
poached pear, miso granola, tonka bean 'hangop', buttermilk fudge

PEARL BARLEY PORRIDGE 9.75
grapes, granola, apple & Verjuice gel, pomegranate balsamic vinegar, raisins, apple compote, almond butter

BEET SALAD 15.25
roasted beetroot, onion puree, seeds dukkah, black garlic vinaigrette, kales tossed in beurre noisette, ramson capers, served with dukkah sourdough
-add poached egg + 2.00

SAVOURY FRENCH TOAST 16.00
mushrooms, onion jam, honey & cepes butter, fried egg, 'Zeeuws spek', tarragon, chicory, pistachio crunch, served on sourdough foccacia
-veggie option available!

EGGS BENEDICT 'HARVEST STYLE' 15.75
poached eggs, jerusalem artichoke ketchup, sauerkraut confit, fermented jerusalem artichoke hollandaise, pangritata, served on sourdough English Muffins
-add bacon + 5.00

HOME MADE PASTRIES
have a sneak peek at the pastry cabinet

* we are proud to serve mainly organic vegetables and meat.

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

eggs & sides

TWO EGGS AND SOURDOUGH TOAST 8.00
POACHED / FRIED / SCRAMBLED
now add a couple of our sides!

— **EXTRA EGG** 2.25
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 with hot sizzling butter

— **BEEF 'KNAKWORST'** 5.00
organic beef from our friend Gertjan in Spaarnwoude, piccalilly mayonnaise

— **HASH BROWN** 3.75
potato, onion, carrot, gochujang, 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
baked beans in 'harvest' tomato sauce, just can't be missed on the breakfast table

— **COLESLAW** 4.00
pear and parsnip with mushroom dressing, fresh radicchio, crispy buckwheat, Dutch blue cheese

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

— **KIMCHI 'HARVEST STYLE'** 3.50
house fermented, just amazing

cafe and bakery
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Glashaven 107
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harvest
cafe and bakery

drinks

drinks

COFFEE

filter

pour over	5,00
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 Grapefruit Soda	4,75
3 Cents Ginger Beer	4,75

COLD PRESSED JUICES

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

booze

WINE

sparkling

Pet nat 'Foam Vulkan'	8.00/
Hárslevelű, Juhfark	43.00
Hungary, Neusiedlersee	
mineral - light tropical	

white

Chenin 'Domaine de Majas'	8.20/
Chenin blanc	44.00
France, Côtes du Roussillon	
fresh - mineral	

orange

Esencia Rural 'Pampaneo Airen'	5.00/
Airén	28.00
Spain, Toledo, Castilla-La Mancha	
savoury - fruity	

red

Soif de Plaisir 'Clot de l'Origine'	9.00/
Carignan, Syrah	50.00
France, Maury	
cassis	

BEER

Noam, refreshing Berliner lager	6.00
Duval 666, fruity and hoppy	6.50
Stadshaven Moray IPA	6.50

COCKTAILS

Espresso martini, 'esma' nowadays	10.50
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OTHER

San Pellegrino small	3.25
San Pellegrino big	6.50

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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