

MENU

COFFEE

Espresso single or double	2,75 / 4,00
Black coffee small or large	2,75 / 4,00
Cappuccino	3,00 / 4,25
Flat White	4,25
Latte	3,50
Latte Macchiato	3,75
Espresso Macchiato / Cortado	3,00
S'mores Chocolate Latte	6,25
Affogato	4,50
Hot Chocolate	4,50
	<i>Slagroom + 0,75</i>

Oatmilk / Decaf 0,75

TEA

Clipper Tea	3,25
Fresh mint / lemon / ginger Or combination	4,00

Honey	0,60
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JUICE

Fresh orange juice	5,00
Apple or Pear juice	4,25

HOMEBREW

Kombuchas	6,00
Ginger Bug Brews	6,00

Lemonade	5,00
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Ice Tea	5,00
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FRIS

Coke / CokeZero	3,00
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Chocomel	4,00
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San Pellegrino 0,25/0,75cl Fizzy or still	4,00/8,50
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Milkshake of the day	8,00
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 WeDontHaveWifi!

 pigandrye



MENU

THINGS ON TOAST

Smashed Burrata (V) €16.50

125g Buffalo Burrata, sourdough fried in olive oil, roast tomatoes

House Bacon +2,50

Wild Mushrooms €19.50

House bacon, poached egg, caramelised onions, Hollandaise, sourdough toast

Eggs Benedict €16.50

Black pepper cured ham, poached eggs, Hollandaise, brioche toast

Anchovies €17.00

Ortiz millésime vintage anchovies, soft boiled eggs, beurre de baratte on sourdough toast

SPECIALS

Check the specials board or Instagram
[@pigandrye](#)

BROODJES

Philly Cheesesteak sub €17

Beef steak, melted Dutch farmhouse cheese, paprika & onion, pickled jalapeños, spicy Cheesesteak Sauce, brioche sub

Reuben Sandwich €17

House pastrami (pork), house sauerkraut, Dutch farmhouse cheese, Thousand Island Dressing, dark rye sourdough toast

Cubano €18.50

Mojo roast pork, house ham, 2x Dutch farmhouse cheese, pickles, Cubano Sauce™, grilled on a 36 hour fermented Cubano broodje

THE FOIE BAR

Foie Gras Toast €18.50

Regularly changing types of foie & garnish on brioche toast

Foie & Anchovy Toast €19.50

With Ortiz millésime vintage anchovies

Foie & Wild Mushrooms €19.50

On sourdough toast with caramelised onions & fried egg

ALLERGENENINFORMATIE

All the bread on the menu is made from grains that contain gluten (wheat, rye etc)

We make almost everything ourselves in a small kitchen and as such this menu is not suitable for people with any of the following allergies:

Egg, gluten, peanuts, nuts, soy, lactose, mustard, sesame

Our products are not suitable for vegans

For dish specific allergy information please consult with your server