











## COFFEE & TEA

Our speciality coffees are 100% plant-based.

Choice of: Alpro Soya milk or Alpro Almond milk

Coffee .....	2.50		
Americano .....	2.50		
Espresso .....	2.50		
Double espresso .....	3.50		
Cappuccino .....	3.00		
Macchiato .....	2.60		
Latte macchiato .....	3.50		
Café au lait .....	3.00		
Extra shot espresso .....	1.00		
Hot *Dark Chocolate* by Alpro .....	3.00		
Whipped cream .....	0.50		
Fresh mint tea .....	3.25		
Fresh ginger tea .....	3.25		
Cup of tea by Theemaas .....	2.75		

### BLACK

English breakfast  
Traditional blend of black teas

Earl grey  
Ceylon tea with bergamot oil

### GREEN

Jasmine  
Mild fresh tea

Gunpowder  
A clear tea, soft and sharp

### INFUSION

Verveine  
Lemon verbena

Rooibos  
South African redbush

Pot of Chinese tea by Theemaas ..... 4.50

### OOLONG

Tie Guan Yin  
A premium variety  
of Chinese Oolong tea

Shui Xian  
Lightly fermented Jade Oolong, creamy  
aroma and a mild character

## SOFT DRINKS

Coca Cola / Coca Cola Light .....	2.60
Fever Tree Tonic .....	2.60
Kinley bitter lemon .....	2.60
Glass of Alpro Dark Chocolate .....	2.70
EARTH water still / sparkling .....	2.60
Glass of Alpro Almond milk .....	2.20
Glass of Alpro Soya milk .....	2.20

## JUICES

Apple juice .....	3.00
Pear juice .....	3.00
Tomato juice .....	3.00
Freshly squeezed orange juice (20cl) .....	3.75
Freshly squeezed orange juice (35cl) .....	4.50

## LUSCOMBE

Luscombe's gently sparkling drinks are hand made  
with the best, fresh ingredients.



Luscombe Blueberry Crush .....	3.75
Blueberry, cranberry and rosewater	
Luscombe St. Clements .....	3.75
Orange and lemon	

## G&T

VL92 Gin & Fentimans Tonic .....	8.50
Traditional Dutch Gin VL92 is named after a historic Vlaardings sailing ship, perfect serving with Fentimans Tonic	

## BEER

Gulpener organic Ur-Pilsner (5%) .....	3.00
Duvel (8.5%) .....	4.50

BROUWERIJ  
NOORDT

We serve special beers from the largest and  
youngest brewery in Rotterdam Brewery Noordt.  
These beers are brewed with care and  
love for the product.

**N**

Brouwerij Noordt Weizen (6.5%) ..... 4.00  
Refreshed bitterness with citrus tones

Brouwerij Noordt Double (7%) ..... 4.50  
Full beer with spicy and bitter flavors

Brouwerij Noordt Blondt (6,0%) ..... 4.50  
Traditionally full beer with a taste of honey

## WINE

### WHITE WINE

Escapa organic /  
Verdejo - Sauvignon Blanc  
| glass .....
 4.25 || | bottle ..... | 19.50 |

Pizarras de Otero / Godello  
| glass .....
 4.75 || | bottle ..... | 21.50 |

### RED WINE

Escapa organic / Tempranillo  
| glass .....
 4.25 || | bottle ..... | 19.50 |

Bodegas Piqueras /  
Cabernet Sauvignon - Tempranillo  
| glass .....
 4.75 || | bottle ..... | 21.50 |

### SPARKLING

Cava / Mas Macia Brut Nature Gran Reserva  
bottle .....
 27.50 |



Rose&Vanilla makes delicious cakes and tarts.  
They are guaranteed gluten and lactose free  
and are made from the best, organic ingredients.

## PASTRIES

Apple tart.....	4.50
Brownie .....	3.30

*Lenthelicious*

Everything I make is sugar free, gluten free,  
lactose free and vegan. Much is also  
raw & organic. I use no artificial sweeteners  
or other ingredients.

BY LENTHE

Changing selection of tarts.....	4.50
By Lenthelicious	

Pastries for two.....	7.50
Selection from our own pastries	

Whipped cream .....	0.50
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## SNACKS

Eat Natural .....	2.00
Dark chocolate cranberries & macadamias	

Eat Natural .....	2.00
Yoghurt coating almond & apricot	

• FOOD ALLERGY? PLEASE LET US KNOW •

## Change the Food System

In partnership with six students from the Food Quality and Design Group at Wageningen University, the catering team at Museum Boijmans Van Beuningen has worked hard over the past few months on this Change the System menu, which contains only plant-based dishes. We have created the dishes according to the following principles: providing delicious and nutritious food while minimising our water footprint and carbon footprint and waste plus the use of local and season products in the Netherlands. Are people ready to change their eating patterns? We think you'll be surprised. Enjoy and taste the Change!

You can follow our progress in our attempt to minimise our water footprint and carbon footprint as much as possible via social media. Let's Change the System! We appreciate it very much if you share your plant-based dishes and visit to the exhibition 'Change the System' on social media with **#ChangeTheSystem** and tag us (**@boijmans**).

**Thank you for your participation in this experiment.**

**This year we're celebrating the thirtieth anniversary of the Friends of Museum Boijmans Van Beuningen. Every year, the museum receives support from more than 1300 art lovers from Rotterdam and far afield, enabling the museum to realise dream acquisitions.**

**Want to help?**

**Become a member via [boijmans.nl/wordvriend](http://boijmans.nl/wordvriend) or at the information desk.**

