

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	70	0.5
Macchiato	2.60	130	1
Latte macchiato	3.50	130	1
Café au lait	3.00	100	0.5
Extra shot espresso	1.00		
Hot *Dark Chocolate* by Alpro.....	3.00	300	2
Whipped cream.....	0.50		

Fresh mint tea.....	3.25		
Fresh ginger tea.....	3.25		
Cup of Theemaas tea.....	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		
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OOLONG

Tie Guan Yin
A premium variety
of Chinese Oolong tea

Shui Xian
Dark Oolong tea with a soft,
honey aroma

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		

○ Less water used in liters / 🚚 Less transport needed in km

LUSCOMBE

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



Luscombe Blueberry Crush	3.75		
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Blueberry, cranberry and rosewater

Luscombe St. Clements.....	3.75		
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Orange and lemon

HOME MADE LEMONADES

Ginger beer (0.0%)	3.75		
Salted caramel	3.75		
Gunpowder & Lemon Iced Tea	3.75		

BITTERS

Crodino	3.00		
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A non-alcoholic bitter aperitif, produced since 1964

Sanbitter.....	3.00		
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A flavor similar to Campari, without alcohol -
an upfront bitter-herbal bite dominates



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		
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By Lenthelicious

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

Whipped cream	0.50		
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SNACKS

Mixed nuts.....	4.50		
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Wasabi / Cashews / Smoked almonds

Bread with dips.....	6.00		
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Cannellini bean spread / Tomato tapenade / Olive tapenade

LUNCH

Ask to see our lunch specials.

Tuesday-Friday 12:00 to 15:00
Saturday and Sunday 12:00 to 16:00

SOUPS

Organic tomato soup.....	6.75	200	1
Soup of the day.....	7.75	300	3
Extra sourdough bread with olive oil	1.30		

SANDWICHES

Chickpeas	7.75	200	2
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Toasted wholemeal bread / Red cabbage kimchi /
Pickled cucumber / Humus / Rocket

Mushrooms	9.75	300	5
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Toasted wholemeal bread / Sautéed mushrooms /
Roasted red onion / Cannellini bean spread / Watercress

Roasted aubergine.....	8.50	350	5
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Wholemeal bread / Baba Ganoush / Tabouleh /
Sundried tomatoes / Watercress / Pickled radish

WAGENINGEN
UNIVERSITY & RESEARCH

Burger created by students at the
Food Quality and Design department of
Wageningen University & Research Centre.



WUR burger	9.00	100	2
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Carrot and potato burger / Apple chutney

Bread for kids	4.00		
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Bread with choice of toppings specially for kids

Bread with sweet toppings for kids.....	4.00		
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Bread with blueberry jam and peanut butter

LUNCH DISHES

Pumpkin.....	12.50	50	3
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Fermented pumpkin / Toasted hazelnuts / Radicchio /
Pumpkin seed dressing / Dried seaweed crumble

Roast potatoes.....	11.50	300	3
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Oven-roasted 'melody' potatoes with thyme /
Tofu mayonnaise / Parsnip chips / Celeriac

Pickled courgette	12.50	150	2
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Caramelised artichoke / Roasted cauliflower /
Little Gem lettuce with aniseed / Red shiso dressing

Tofu caprese	11.50		
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Vine tomatoes / Basil / Balsamic vinegar /
Tomato gel / Crispy tortilla

Midday snack.....	12.50	300	4
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Small sandwich with cannellini bean spread and watercress
Small salad of pickled courgette
Mini soup of the day

All salads are served with sourdough bread,
kalamata olive oil and za'atar spice.

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.

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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

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	

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 or at the information desk.

