

DRINKS

carefully crafted beverages

COFFEE

African single origin double espresso.

*Espresso
Macchiato
Cortado
Americano
Flat White
Cappuccino
Latte*

SMOOTHIES

plant based smoothies

*Spiced Chai
coconut yoghurt, banana, dates tahini, agave,
oat milk, cinnamon, cardamon, clove*

*Blueberry, Coconut & Ginger
coconut yoghurt, blueberry, goji, ginger, agave,
walnuts, oat milk*

FRIOS

frozen fruit smoothies

*Berry & Basil
seasonal berries, fresh basil, agave, lime*

*Mango & Mint
mango, mint, agave, lime*

COLD PRESSED JUICE

fresh. daily.

*Green
apple, spinach, cucumber, mint, ginger*

*Pink
apple, watermelon, carrot, ginger, mint*

*Red
apple, beetroot, carrot, ginger*

*Orange
100%*

MOCKTAILS

non-alcoholic cocktails

*Plum & Star Anise
plum, apple, ginger, lime, star anise syrup, soda*

*Mojito
lemon, lime, apple, mint, lemongrass syrup, soda*

*Mule
passionfruit, ginger, pineapple, lemongrass syrup,
soda*

*Fynbos
grapefruit, apple, rooibos & lemon buchu syrup,
soda*

COCKTAILS

speciality cocktails

*Hibiscus Margarita
tequila, lime, hibiscus syrup*

*Whiskey Ginger
whiskey, ginger liqueur, ginger, apple, lemon, agave*

*Lavender Gin Sour
gin, lemon, lime, lavender syrup, soda*

(served warm)

DESSERTS

BATAVIA DESSERT MENU

Pumpkin Fritters

pumpkin based deep fried donut, tossed in cinnamon sugar, vanilla bean ice cream.

Boeber

A warm evening spiced drink, sweet masala, vermicelli, sago, coconut milk, toasted pistachio

Baked Cheesecake

vanilla bean cheesecake, raspberry compote, fresh raspberries, white chocolate ganache

Butter Scones

classic butter scone, raspberry compote, marmalade, vanilla bean whipped fresh cream

Almond and Dark Chocolate Friand

ground almonds, dark chocolate, cocoa, vanilla bean whipped fresh cream.

Cape Malay Koesister

A uniquely spiced donut with hints of aniseed, ginger, orange, sugared and tossed in flaked coconut.

best served with a black coffee.

BRUEGELS DESSERT MENU

Crepes

a delicious single crepe paired served with a vanilla bean ice cream and hazelnut praline and a choice between 3 flavours pairings.

Pairing (GF)(V)

orange & star anise reduction, fresh orange segments & basil
roasted hazelnut chocolate spread, maple glazed banana
vanilla berry compote, seasonal berries

Croissant

served with butter, jam, cheese & fresh whipped cream

Chocolate Volcano

Molten centered dark chocolate fondant, strawberry, hazelnut praline, vanilla bean ice cream

Tiramisu

a classic

Affogato

espresso, hazelnut praline, vanilla bean ice cream, dark chocolate