



## HOMEMADE

<b>Iced tea</b>	<b>3,80</b>
Based on a mix of rooibos, strawberry, hibiscus & orange	
<b>Freshly squeezed orange juice</b>	<b>4,50</b>

## SOFT DRINKS



Still / sprakling water	2,20
Coca Cola / Coca Cola zero	2,40
Appelaere apple juice	2,50
Almdudler	2,50
Ginger beer Fever Tree	2,90
Kombucha ginger lemon / cherry thyme	4,00

## BEER & WINE

<b>BEER</b>	
Vedett 5,2%	3,00
Seasonal beer	3,90
<b>WINE</b>	
Cava	4,50
White wine	4,50



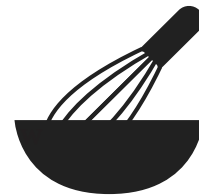
## BREAKFAST

<b>Croissant</b>	<b>1,30</b>
Extra: jam	+ 0,50
Extra: cheese and/or ham	+ 0,50
<b>Chocolate croissant</b>	<b>1,60</b>
<b>Raisin croissant</b>	<b>1,60</b>
<b>Pecan plait</b>	<b>2,00</b>
<b>Yoghurt, fresh fruit &amp; homemade granola</b>	<b>6,50</b>
Option: soy yoghurt	+ 0,50
<b>Bananabread, yoghurt &amp; fresh fruit</b>	<b>7,50</b>
Option: soy yoghurt	+ 0,50
<b>American pancakes with maple syrup &amp; fresh fruit</b>	<b>9,50</b>
Option: bacon	+ 1,50



## HOMEMADE CAKE

Ask our barista for the assortment 3,50 - 5,00



## LUNCH

\*Also possible as a gluten-free salad with quinoa (+ 1,00)

<b>Bacon &amp; eggs</b>	<b>7,50</b>
Artisanal bread - bacon - scrambled eggs	
<b>Chicken sandwich</b>	<b>7,50</b>
Tramezinni - chicken - tomato - lettuce - crisps	
<b>BLT</b>	<b>9,00</b>
Tramezinni - chicken - bacon - tomato - lettuce - crisps	
<b>Vegan BLT</b>	<b>9,00</b>
Tramezinni - chickpea - sweet corn - grilled eggplant - tomato - lettuce - crisps	
<b>Smoked salmon*</b>	<b>9,00</b>
Artisanal bread - homemade green pea spread - mint - rocket salad - cucumber - lemon - dill	
Option: feta cheese	+ 0,50
<b>Grilled eggplant*</b>	<b>8,50</b>
Artisanal bread - homemade artichoke hummus - rocket salad - ras el hanout - sesame seeds	
Option: feta cheese	+ 0,50



## COFFEE



### BLACK COFFEE

	BLEND	COFFEE O/T MONTH
Espresso - 30ml	2,00	2,60
Americano - 120ml	2,50	3,10
Filter coffee - V60 - 280ml		3,80
Cold brew - 200ml		3,00

### WHITE COFFEE

Cortado - 60ml	2,70	3,30
Cappuccino - 200ml	3,20	3,80
Flat white - 200ml	3,70	4,30
Latte - 280ml	3,40	4,00
Latte macchiato - 280ml	3,40	4,00
*Extra shot of espresso	+ 0,50	+ 0,50
*Soy, coconut soy, almond, or oatmilk	+ 0,30	+ 0,30

## HOT CHOCOLATE

Dark chocolate	3,50
Milk chocolate	3,50
White chocolate	3,50
Milk chocolate with caramel	3,80
Kids milk chocolate	3,00
*Soy, coconut soy, almond or oatmilk	+ 0,30

## TEA & INFUSIONS

### BLACK TEA

Earl grey - Satemwa Malawi	2,70
Darjeeling - India	2,70

### GREEN TEA

Sencha - Japan	2,70
Lung ching - China	2,70
Earl grey - Satemwa Malawi	3,20

### WHITE TEA

Pai mu tan - China	2,70
Silver needles - Satemwa Malawi	3,20
White hibiscus - Satemwa Malawi	3,20

### FRUIT & HERBAL INFUSIONS

Tropical fruit	2,70
Rooibos	2,70
Chamomille	2,70

### CHAI LATTE

3,90



## CAFFE MUNDI SPECIALS

<b>Affogato</b> 1 scoop of vanilla ice cream with a shot of espresso Option: vegan ice + 0,50	<b>3,20</b>	<b>Iced Cappuccino</b> Espresso with cold milk	<b>3,60</b>
<b>Café Glacé</b> 3 scoops of mocha ice cream with 2 shots of espresso	<b>4,90</b>	<b>Homemade Raspberry Lemonade</b> Raspberry - lemon - lime - mint	<b>4,00</b>
<b>Dark Cascara &amp; Stormy Ginger</b> Cascara - ginger beer - lime	<b>4,00</b>	<b>Homemade Ginger Lemonade</b> Ginger - lemon - lemongrass - vanilla	<b>4,00</b>



**CROSS ROAST**  
HAND CRAFTED COFFEE

Do you like our coffee & tea?

Visit our Cross Roast Experience Store or check the webshop on [www.crossroast.be](http://www.crossroast.be).

## PRACTICAL



Monday until Friday 7h30 - 18h00  
Weekend + public holidays 9h30 - 17h00

The kitchen is open from 8h30 until 15h00  
Last call: 15 minutes before closing time

Ask for our allergens list