

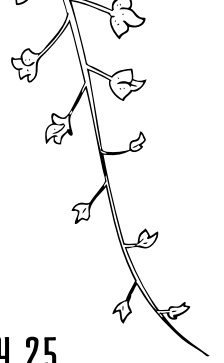


Menu

Food & Drinks

♡ Good food Good mood ♡

Warm drinks



Espresso 2,95 • Black coffee 2,95 • Capuccino 3,95 • Caffè Latte 4,25
Americano 4,00 • Espresso Doppio 4,00 • Ristretto 2,95 • Espresso Machiatto 3,50
Cortado 3,50 • Latte Machiatto 4,50 • Flat White 4,50 • Babyccino 2,00

Irish coffee 9,95

with Jameson whiskey, sugar and whipped cream

Warm chocolate milk 4,75 • Chai Latte 4,75 • Matcha Latte 4,75

Golden Latte 4,75

Turmeric, ginger,
black pepper and cinnamon



Choose between cow, oat, soya or coconut milk!
Extra shot espresso +1,00 • Whipped cream +0,80

FRESH TEA

Fresh Ginger Tea 4,25 • Fresh Mint Tea 4,25

LOFT Tea 4,50

Fresh mint, ginger, orange, lime and turmeric and
dried orange and lime



Classic & Herbal Teas 3,50

Sencha • Earl Grey • Ceylon • Camomille • Rooibos • Jasmine
Moroccan Mint • Sterrenmix • Rooibos & Cranberry
Rooibos & Orange • Sencha & Lemon • Sencha & Cactusfig

COLD

Ice Chai Latte 4,75 • Ice Matcha Latte 4,75

Ice Coffee 6,50

Double shot espresso, full milk, and sugar with ice cubes
Try it with a shot of Bailey's,
Frangelico or Malibu! +2,50



Cold drinks

SODA'S

Coca-Cola 3,95 • Coca-Cola Zero 3,95 • Fanta 3,95 • Green Ice thee 3,95
Mango&Orange bio 4,75 • Ginger Bier 4,50 • Tonic 3,95 • Bitter Lemon 3,95
kumasi cacao fruit juice 5,50

100% natural and fresh cacao juice full of vitamins made from the cacao beans!

Homemade limonade 4,75

Strawberries, mint, mango, blueberries and orange juice. Everything together!

Chocomel 3,50 • Fristi 3,50

Still water 25cl 2,95 | 75cl 6,95 • Sparkling water 25cl 3,50 | 75cl 7,25

Glas of water 0,60*

*we donate this to different organisations

**we only serve a glas of water together with another consumption

JUICES

Appeljuice 3,95 • Pearjuice 3,95 • Tomato juice 3,95 • Fresh Orange juice 4,95

Sunshine Reggae 7,95

Homemade with red beetroot, carrot, ginger, appel and fresh orange juice

Add chili!

SMOOTHIES

Green Peach 7,95

Peach, spinach, turmeric and orange juice

Mango Fever 7,95

Mango, banana, coconut yoghurt and orange juice

Go Banana's 7,95

Blueberries, banana, cacao and soya milk

Strawberry in love 7,95

Strawberries, blueberries, coconut yoghurt and soya milk

Colada Summer 7,95

Pineapple, banana, coconut yoghurt and orange juice

Wines



WHITE

Stradalta Bianco 5,50 | 30,50

A perfect mix of Chardonnay, Sauvignon Blanc and Traminer. With aroma's of wild flowers, roses and tropical fruit

Havier Roger Petite Douceur Gros

Manseng 5,95 | 30,50

Sweet, full of flavour of Gros Manseng grapes. Peach and pineapple aroma's with a soft and delicate palat

LOFT WHITE Pinot Blanc 6,75 | 38,95

Full wine with a light fresh mineral aftertaste from the Austrian mountains

Havier Roger Chardonnay 6,50 | 31,50

Full wine with a rich body, melon and pineapple aromas and a fresh taste with a fine touch of toast

BIO Cava Brut Ecológico 6,95 | 39,95

Sparkling wine with nuances of yellow fruit, a touch of toast and a lightly spiced aroma

Chardonnay L'Arjolle Equilibre 43,50

Aromatic dry wine from France, with aroma of ripe appel, mango and oak



RED

Malbec Xavier Roger 6,25 | 33,50

Characteristic darkfruit flavours that malbec is known for, but in a merlot jacket with a smooth and soft finish.

Campotorbian Valpolicella

Ripasso 7,95 | 43,95

A deep spiced wine thanks to a second fermentation of Amarone grapes. Full and spiced at first, with a vanilla touch in the aftertaste

Paso a Paso Tempranillo 7,50 | 40,50

Wine with a rich body of red fruit, spices and vanilla, thanks to a early harvest and fermentation in oak wood

ROSE

Campi Rudi Grigio di Grigio 5,50 | 30,00

A light fresh blush Rose with flowery and fruity aromas

Idi di Marzo Amabilis 6,25 | 34,50

Lightly dry and full mix of Merlot and Montepulciano grapes with a taste of ripe red fruit

Rimauresq Côtes de Provence 39,95

Juicy French rosé with a subtle aroma of spices and delicate red fruit





Beer

FROM THE TAP

Hertog Jan 30cl 4,10 | 50cl 7,25

Leffe Blond 30cl 5,95 | 50cl 10,50

Mooie NEL IPA 30cl 6,50 | 50cl 11,95

ALCOHOL-FREE BEER

Moretti 0% 4,25

Lowlander 0% 5,25

Jopen NON IPA 0,5% 5,95

BOTTLED BEER

IJwit witbier 6,25

Eiber Hof Blond 5,95

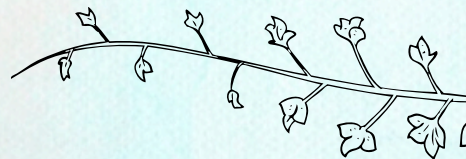
Westmalle Trappist Dubbel 6,50

Tripel Karameliet 6,75

Gulpener Weizen BIO 6,15

Jopen Hop Zij Met Ons (glutenvrij) 6,50

Cocktails



Espresso Martini 11,50

Vodka, khalúa, espresso

Spicy Passion 12,00

Chili tequila, passion fruit, peach liqueur,
lime

Whiskey Sour 11,50

Woodford bourbon, lemon, syrup, eggwhite

Spritz me! 10,50

Aperol or Limoncello, Cava, bruisend water

Jungle Fever 12,50

Kraken rum, Malibu, passion fruit,
orange juice, lime, Angostura bitters

Mojito 11,50

Bacardi, lime, mint, soda.
Add strawberry or ginger!

Gin & Tonic 10,50

Gordon's gin, tonic

MOCKTAILS

Guiltless summer 10,95

Gordon's gin 0%, Seedlip gin 0%, lime,
mint, orange juice

LOFT's Nojito 10,25

Ginger beer, mint, lime, soda

we can also make any
other classic cocktail.
Ask our team!



Breakfast

FROM 9:30 TIL 11:30

Morning 8,95   

Coconut yoghurt with homemade granola, fresh fruit and roasted pumpkinseeds

LOFT Breakfast 18,95     

Roasted sourdough bread, chestnut hummus, marinated olives, 2 sunny-side-up eggs, avocado smash with feta and tomato.

Served with coffee or thee and fresh orange juice.

extra croissant +3,00, extra iberico ham +4,50

*From 2 persons

Homemade Cakes and desserts ALL DAY!

Going Nuts Over This

Chocolate Cake 7,50  

Chocolate mousse cake with peanuts, dulce de leche, himalayan salt and cherry sauce

Down The Rabbit Hole 7,50   

Vegan carrot cake with dried figs, walnuts and raisins. Served with a ginger-lemon crème

Spicy Flirt 7,50 

Mango and peach cheesecake with chili pepper

Without chili is also possible!

Add whipped cream (+0,80)!

LOFT Tiramisú 9,50 

Made with condensed coconut milk, vegan cream cheese, grappa and Frangelico liqueur

Orange Chocolate Brownie 8,95  

Orange-chocolate brownie served with Bailey's ice cream and chocolate sauce

(Warm) Appeltaart 6,95   

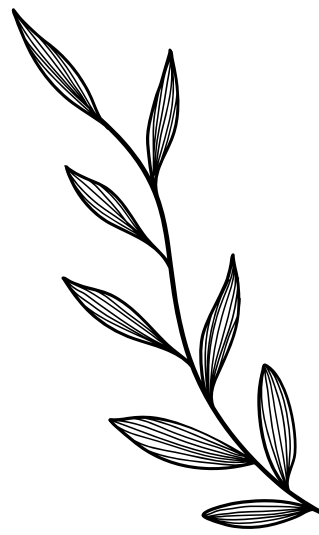
Served warm from the oven!

Dame Blanche 7,95 

Three vanilla ice scoops, whipped cream, chocolate sauce and brownie crumble

ICE CREAM SCOOPS

Vanilla, stracciatella, Bailey's or sorbet 2,00



Lunch

THU. FRI. SAT FROM 9:30 TIL 16:30
WED. SUN FROM 9:30 TIL 17:30

Sandwiches

Happy Feet 12,95

Sourdough bread with avocado smash, feta, pomegranate, nigella seeds and a poached egg

Zamango 14,25

Sesam and poppy seeds bagel with vegan salm, mango-pico de gallo, cappers, red onion, lettuce, caribbean aioli and wakame

korean Crunch 15,25

Sourdough bread with fried smoked tofu and vegan chicken with korean guacamole, cole, kimchi and gochumayo

Wild Jack 14,50

Whole grain vegan bol bread with pulled bbq jackfruit, lettuce, tomato, kimchi, red cole, crispy corn and miso mayonnaise

Special Sandwiches

Twin Bao's 14,95

Two steamed bao buns with sticky-teriyaki pork belly, lettuce, kimchi, crispy onion and miso mayonnaise

Dream Mumbai 13,95

Three layer brioche with tomato chutney, coriander-mintpasta, cucumber, tomato, goat's cheese and garam masala.

Served with salad

LOFT Chicken Benedict 16,50

Brioche bread korean fried chicken, one poached egg and truffel-hollandaise sauce

Braised Pulled Chicken 15,50

Italian bread with stewed pulled chicken en and homemade cheddar-jalapeño sauce

Burgers

Vegan Gaucha Brava 19,50

With lettuce, tomato, crunchy corn, onion jam, garlic flakes and chimichurri mayo. Served with sweet fries and mango-lemon aioli.

With extra cheese +2,00

With extra vegan cheese +3,00

And more....

Miss Melanzane 17,95

Italian dish with eggplant, tomato, mozzarella, red pepper, garlic, pecorino, rucola and basilicum oil

Quiche Me! 14,50

Green asparagus quiche with caramelised onion, garlic, Parmesan cheese and avocado-walnuts pesto
Served with salad

Starters and Snacks

DURING LUNCH AND DINNER



Chestnut Hummus 11,50

Served with sourdough bread
and olives



Spice Up Corn 7,95

Corn ribs with coriander, red pepper
and garlic butter



Fluffy Balls 8,50

Traditional vegan bitterballen of oyster
mushroom with karashimayo



Spicy Balls 8,50

Jalapeño and old cheese bitterballen served
with truffel mayonnaise



Fun crunch 9,50

Fried vegan gyozas with Thai sweet-
chili sauce



Funky Gyozas 12,95

Vegan gyozas glazed with teriyaki sauce.
Served with sesam dressing, wakame, crispy
onion, edamame and ponzu



Salty & Crispy & Creamy 8,95

Sweet fries with Parmesan cheese,
truffel oil and truffelmayo



Sweet & Crispy & Summery 6,95

Sweet fries with vegan
mango-lime aioli



Crunchy balls 9,50

Crunchy chicken bites with chimichurri
mayo and jalapeno



Torpedo Garnalen 11,40

Panko breaded fried shrimps with sweet
chili sauce



Salads

Goatcheese salad 16,95

Mixed lettuce, baby spinach, grilled goat's cheese,
peach in light syrup, sundried tomatos, walnuts,
croutons, crunchy corn and karashi dressing



Insalata Mista 12,95

Mixed lettuce, olives, shaved pecorino, tomato,
cucumber, cappers, crunchy corn, onion and Honey-
mustard and balsamico dressing



Pizza!

FROM 12:00



Margherita 13,95

Tomato sauce, mozzarella,
basilicum oil

Diavola 19,50

Tomato sauce, mozzarella, vegan
spicy salami, jalapeño, red onion,
egg and Mexican spices

Formaggi caprino con spinaci 18,50

Tomato sauce, mozzarella, goat's
cheese, red onion, fresh spinach
and balsamico

Zalmone 18,50

Tomato sauce, mozzarella,
vegan salm*, cappers and
rucola

*it can contain traces of nuts, dairy,
eggs and sesam

Tricolore 18,95

Tomato sauce and cold
ingredients: buffel-mozzarella,
avocado, sundried tomatos and
walnuts pesto

Quattro Formaggi 18,50

Tomato sauce, mozzarella,
gorgonzola, Parmesan cheese
and goat's cheese

Tartufi e Funghi 19,50

Tomato sauce, mozzarella,
truffel tapenade*,
mushrooms, garlic, rucola
and pecorino

*it can contain traces of nuts, dairy,
eggs and sesam

LA PATRONA 19,95

Tomato sauce, mozzarella,
gorgonzola, Parmesan
cheese, cappers, goat's
cheese, mushrooms, black
olives, chili oil and rucola

EXTRAS!

Gluten-free dough +4,50

Vegan cheese +3,50 | Vegan chicken +3,50

Spicy spianata calabra +3,00

Iberico ham +4,00

Goat's cheese +2,50

Champignons +1,50

Red onion +1,50

Spinach +1,50

Gorgonzola creme +2,50

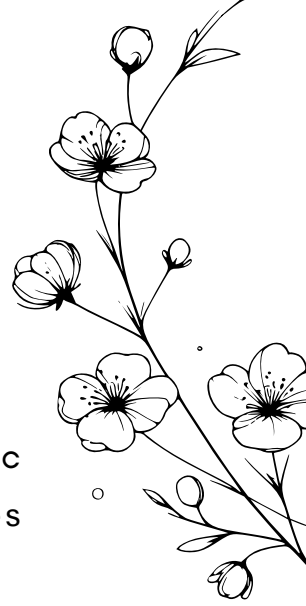
Buffel-mozzarella +4,50

Something else? Ask to our team! :)



Dinner

THU, FRI AND SA FROM 17:00



Vegan Gaucha Brava 19,50



With lettuce, tomato, crunchy corn, onion jam, garlic flakes and chimichurri mayo. Served with sweet fries and mango-lemon aioli.

Add
Cheese + 2,00
Vegan cheese +3,00

Texas Chicken Burger 21,50



Texas crispy chicken with lettuce, tomato, cheddar-jalapeño cream and tex-mex sauce. Served with sweet fries and mango-lime aioli

LOFT's Pad Thai 18,95



Noodles with vegan chicken marinated with teriyaki sauce, spring onion, ginger, egg and edamame. Ook vegan verkrijgbaar!

Mr. Parmigiano & Miss Melanzane 17,50



Traditional Italian dish with eggplant, tomato, mozzarella, red pepper, garlic, pecorino, rucola and basilicum oil. Served with sourdough bread

Funghi-Truffel Tagliatelle 19,50



Tagliatelle with truffel creamy sauce, mushrooms, shaved pecorino and rucola

Asian Chicken Rice 20,50

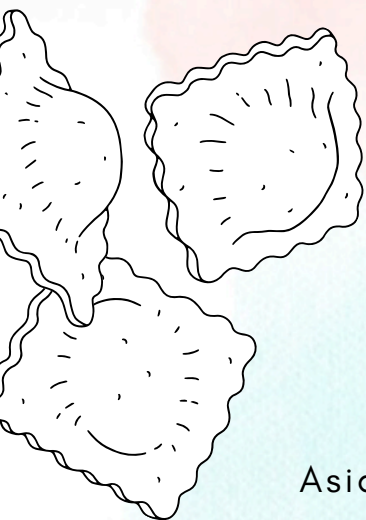


Asian style rice with vegetables, crispy chicken and jalapeño-cheddar-hollandaise-sauce

Italian Summer 19,50



Ravioli pasta filled with burrata Pugliese and artichoke served with avocado-walnut pesto and pistachio



Bistro Loft

DEN HAAG



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2564XS Den Haag
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reserveringen@bistroloft.nl

Opening times

Maandag	Closed
Dinsdag	Closed
Woensdag	9:30-18:30
Donderdag	9:30-22:00
Vrijdag	9:30-22:30
Zaterdag	9:30-22:30
Zondag	9:30-18:30

Kitchen opening times

Maandag	Closed
Dinsdag	Closed
Woensdag	9:30-17:30
Donderdag	9:30-20:30
Vrijdag	9:30-20:30
Zaterdag	9:30-20:30
Zondag	9:30-17:30

Thu, Fri and Sat,
kitchen is closed
between
16:30-17:00

Would you like to reserve for a special occasion outside our opening times like a wedding or a birthday party? Contact us through our e-mail info@bistroloft.nl or call us at 070 2253569.

We will talk about our possibilities for you! :)