



COFFEE from Man met Bril *

Espresso	3,00
Espresso macchiato	3,40
Lungo / koffie	3,20
Cappuccino	3,60
Latte	3,90
Latte macchiato	4,10
Flat white	4,10
Cortado	3,40
Babychino	1,40

Iced coffee	3,90
Iced latte	4,40
Dirty chai latte/ Iced	4,70
Chai latte/ Iced	4,40
Matcha latte/ Iced	4,70

+ Oatly oat milk	0,40/ 0,60
+ Extra espresso shot	1,20
+ Monin hazelnut / chocolate	0,60

TEA from Theemaas *

Earl grey	3,20
Chai	3,20
Rooibos	3,20
Jasmine	3,20
Roses	3,20
Herbal	3,20

Fresh mint tea	3,75
Fresh ginger tea	3,75

Allergies? Ask our employees

PARQIET

Monday - Sunday 9 - 18 h

Baden Powelllaan 20
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Designed by Harriet Yakub



PARQIET MENU ENGLISH





BREAKFAST (until 12h)

Le Parqiet V boiled egg - toast with 2 cheeses - croissant with butter and jam - yogurt with granola from Jordy's - fresh orange juice All products of "Le Parqiet" can be ordered separately	13,50
Scrambled eggs and toast V (bacon +1,50)	9,75
Yogurt - granola from Jordy's - seasonal fruits V (soy yogurt +1,50) VV	7,75
Roasted banana bread - fresh banana - maple syrup V	6,75
Croissant - jam - butter V	3,75

SWEETS *

Sue bites - vegan, sugar & gluten free (2 variants) VV	4,95
Banana bread V	4,50
Cheesecake brownie V	4,50
Carrot cake V	5,00
Ukrainian honey cake V	5,25
Cinnamon roll V	3,75
Croissant V	2,75

KIDS TABLE *

Bread from Jordy's with choice of: cheese / jam / nutella V/VV	4,25
Cheese toastie V	6,00

V vegetarian - VV vegan - * takeaway

LUNCH (from 12h)

Pastrami* parsley pesto - rocket - roasted red onion - piccalilly - sour pickle	11,75
Hummus* VV baby spinach - roasted courgette, carrot and red onion - candied fennel	10,75
Shrimp croquettes from 'Holtkamp'* rocket - lemon mayonnaise	13,50
Flatbread with Falafval of vegetable pulp** VV Muhammara - spinach - red cabbage - carrot - pickled cucumber - mango chutney	11,50

*With bread from Jordy's Bakery

SALAD V

Bulgur - baby spinach - grilled red grapes - dried apricot - goat cheese - parsley - pomegranate seeds - roasted almonds (optional Falafval +3,00) VV	13,00
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TOASTIES with bread from Jordy's *

Blue cheese - cheddar cheese - red onion chutney V	7,95
Chorizo - cheddar cheese - red onion chutney	7,95
Goat cheese - kimchi - baby spinach - gochujang mayonnaise V	7,95
Ham - young cheese - ketchup	6,95
Young cheese - ketchup	6,50

SNACKS *

Bread from Jordy's - muhammara - parsley pesto - hummus VV	9,00
Roasted nuts VV	4,95
Fried cheesesticks (8 pcs) - chilli sauce V	8,50
Chicken tempura (6 pcs) - gochujang sauce	9,00
Rotterzwam oyster mushroom croquettes (6 pcs) - vegan mayo VV	9,00
Rotterdamsche croquettes (8 pcs) - dijon mustard	9,00
Manchego cheese- roasted grapes & cornichons VV	9,25

**Falafval is a plant-based sustainable falafel made from leftover vegetables and legumes

SOFT DRINKS *

Water Chaudfontaine plat / bruisend 0,25l	3,20
Coca-Cola / Coca-Cola zero 0,2l	3,20
Lemonaid Lime 0,33l	3,90
Bundaberg Ginger Beer 0,375l	3,90
Charitea Green - green organic ice tea 0,33l	3,90

JUICES & DAIRY *

Varying fresh vegetable and fruit juices (from Sajoer)	4,90
Organic apple juice (from Schulp)	3,20
Fresh orange juice	3,75
Chocomel / Fristi	3,20

SYRUPS from Roze Bunker

Citrus / Wild ice tea / Berries / Elderflower / Pear (optional Chaudfontaine sparkling +1,20)	3,20
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BEER*

Hertog Jan- draft	3,75
Hoegaarden wit - draft	4,90
IPA Lowlander - bottle	5,25
Corona - bottle	5,25
Lowlander white 0.0 - can/ IPA Lowlander 0.3 - can	4,50

WINE *

	BOTTLE	GLASS
Anterra- Pinot Grigio	25,50	4,90
Croix d'Or - Chardonnay	26,50	5,50
Pipoli Greco - Fiano bianco	32,50	6,50
Orange nature wine	33,75	6,75
Gris des Seigneurs - Rose	26,25	5,50
La Huppe - Merlot	26,50	4,90
La Gioiosa Prosecco - bottle 0,2l	8,50	
Riondo Prosecco bio 0,75l	32,50	

COCKTAILS *

Bessen Daiquiri - berries syrup - Havana white rum - sparkling water	8,95
Citrus Gin - citrus syrup- Bobby's Gin - sparkling water	8,95
Peer punch - pear syrup - old Jenever - sparkling water	8,95

