

WEEKDAYS

8AM – 5PM

THURSDAYS & FRIDAYS

8AM – till late

WEEKENDS

9AM – 5PM

THIS IS OUR DAILY MENU

Check Instagram [@NEWWERKTHEATER](#) for special events & our monthly menus

Welcome
to the NewWerktheater

10% off with
your YAYS keycard

BREAKFAST

Croissant with homemade jam and Fleur De Sel butter ————— 3,75

Take away croissant ————— 2,75

Homemade granola with *quark* or *yoghurt* ————— 5,25

Add fresh fruit of the season ————— + 1,75

Coconut yoghurt with mango-passion fruit salsa and puffed rice

Dairy and gluten-free ————— 8,75

Fresh bread (*brown or white*) with *farmhouse Klaver cheese* — 4,75

Fresh bread (*brown or white*) with *homemade chocolate curls* or *cashew nut butter* ————— 4,75
or *jam* ————— 4,-

Pancakes with caramel sauce, banana, bacon and crème fraîche 8,75

EGGS

Eggs Florentine
Poached eggs with spinach and Hollandaise sauce on brioche ————— 9,-

Eggs Benedict
Poached eggs with bacon and Hollandaise sauce on brioche ————— 9,50

Eggs Royale
Poached eggs with smoked salmon (sustainably caught) and Hollandaise sauce on brioche ————— 10,75

Shakshuka
Eggs with tomato, chickpeas, raita served with naan bread ————— 9,50
Add chorizo ————— +3,-

All poached eggs are also available as scrambled eggs

SANDWICHES (brown or white)

Toast with avocado, poached egg, olive oil and lemon ————— 9,50

Cheese made from buttermilk with roasted celeriac and dukkah — 8,75

Vega burger made of beetroot, goat cheese & lentil on a focaccia bun with a cucumber mint yoghurt sauce, sweet pickled red cabbage ————— 9,-

Burger made of beef from dual-purpose cow, on a brioche with truffle mayonnaise, sweet and sour onions and a fried egg ————— 9,50

Brined smoked cod with romesco, frisée and sweet-sour red onion — 9,25

Homemade pastrami with piccalilli and kimchi ————— 9,75

SOUPS

Soup of the day with bread ————— 6,75

Dahl served with papadums and mango relish ————— 7,75

DAILY SPECIAL

Vegetarian risotto ————— 17,50

SALADS

Salad of the day ————— 9,50

Salad little gem with edamame, sautéed marinated tempeh and hoisin dressing ————— 11,-

APPETIZERS

Lotus root tempura with homemade chilli sauce ————— 6,-

Small 'damhert' (deer) croquettes with piccalilli mustard ————— 7,-

Fresh bread with *Fleur De Sel butter, pesto, anchovy and olive tapenade* ————— 7,-

Feel free to ask about our Bloody Mary, Gin Tonics and other cocktails

HOMEMADE PASTRIES

Macaron ————— 1,75

Cheesecake ————— 4,75

Banana bread ————— 3,50

Tartelette ————— 5,-

Tarte Tatin with Calvados cream 6,75

Fruit-and-nut-bread ————— 3,50

with farmhouse Klaver cheese ————— 4,50