

Menu

Nederlands

Breakfast

09:00—11:30

YOGHURT BOWL MET GRANOLA € 11

Coconut yoghurt met homemade crunchy granola & vers fruit

AÇAI BOWL € 12,5

Superfood smoothie met homemade crunchy granola, pindakaas, dadels & vers fruit

CHOCOLATE CHIP BANANA BREAD € 11

Met vers fruit, homemade crunchy granola, whipped cream & pistachenootjes

TOAST AVOCADO € 12,5

Meergranenbrood met hummus, avocado, kerstomaat, gepekeld ui, salade, scheuten & chilivlokken

AMERICAN PANCAKES € 12,5

Stapeltje pancakes met vers fruit, whipped cream, pistachenootjes & maple syrup

PLANT POWER € 13,5

Meergranen brood, plant based yoghurt & homemade crunchy granola, avocado, kerstomaat, faire donkere chocolade, confituur & hummus

CLASSIQUE C'EST CHIQUÉ ^v € 15

Warme drank naar keuze, vers pompelmoessap, chocoladekoek, croissant, mini baguette, confituur, jonge kaas & brie

HEALTHY HABITS BREAKFAST ^v € 20

Warme drank naar keuze, vers pompelmoessap, assortiment meergranenbrood, jonge kaas & brie, confituur, verse fruitsalade, faire zwarte chocolade, plant based yoghurt met coulis van fruit en een gekookt eitje

TAPAS BRUNCH, ENKEL OP RESERVATIE € 28,5

Vanaf 2 pers. Warme drank naar keuze, appelcider, vers pompelmoessap, plant based yoghurt met homemade crunchy granola, selectie van broodjes, focaccia, chia mango pudding, healthy shot, chocolate chip banana bread, donut & vers fruit

TAKE AWAY

Want to have some Blackbird magic at home? Check the take-away menu on our website to order our brunch bag!

Juices

Vers pompelmoessap	€ 4,5
Energyspot met gember, citroen, appel & kurkuma	€ 3
Mistletoe morning mocktail: sinaas, vlierbloesem & tonic	€ 6,5

À la carte

Chocoladekoek, mini baguette of 2 sneetjes meergranenbrood	€ 2
Vegan croissant	€ 2
½ avocado	€ 2,5
Bordje kaas	€ 5
Hummus	€ 4
Glaasje Spumante, Prosecco of Mimosa	€ 7

Lunch

12:00–14:30

SOEP VAN DE DAG	€ 6,5
Met croutons en brood	
LUNCHSUGGESTIE	€ 16
Vraag naar ons aanbod	
TARTINE SEITAN CURRY	€15,5
Open faced sandwich met seitan curry, appel, gepekelde ajuin, roasted cashewnoten & salade	
TARTINE BURRATA [∨]	€ 16
Open faced sandwich met pesto, kerstomaat, burrata, parmezaanschilders, pijnboompitten & salade	
TARTINE NOTENPATÉ	€ 16,5
Open faced sandwich met homemade chutney van appel & gember, gepekelde ajuin, notenpaté, braambes, pompoenpitten & salade geserveerd op getoast notenbrood	
TARTINE HUMMUS & AVOCADO	€ 16,5
Open faced sandwich met hummus, avocado, pistachenoten, granaatappelpitjes & salade met een dressing van citrus	
LAUWE SALADE MET GEITENKAAS [∨]	€ 16
Geitenkaas, seizoensfruit, rode biet, granaatappel, pistachenoten, gepofte boekweit & zoete mosterddressing	
CLUB SANDWICH DELUXE	€ 16,5
Triple sandwich met vegan roomkaas, gepekelde komkommer, avocado, bicky-uitjes, muhammara, spinazie, geserveerd met groenten chips & homemade gemberchutney	
BLACKBIRD'S BURGER	€ 17
Met licht pikante mangochutney, avocado, gepekelde ajuin, bicky uitjes, mayonaise, salade, ovenpatatjes & ketchup	
HAPPINESS BOWL	€ 16,5
Spinazie, gemarineerde tofu, couscous, mango, zwarte bonen, avocado, salty peanuts & dressing van pinda's en sesamolie	
BALANCE BOWL	€ 16
Couscous, rode biet, hummus, spinazie, meergranenbrood, pistachenoten, zoete aardappel, courgetti, granaatappel & dressing van tahini en limoen	

Bites & sweets 14:30–17:00

Sweets

GEBAK VAN DE DAG Check het aanbod in de display	€ 5,5 – € 6,5
VEGAN ICE CREAM Check de smaken in de display	€ 5

Bites

SOEP VAN DE DAG Met croutons en brood	€ 6,5
PORTIE HUMMUS Met tortilla chips	€ 5,5

Drinks

all day long

Coffee*

Espresso	€ 2,9
Lungo	€ 2,9
Americano	€ 2,9
Cappuccino met soja- of havermelk	€ 3,5
Latte met soja- of havermelk	€ 3,5
Iced soja latte	€ 4,5

EXTRA'S

Double shot	+ € 0,5
Wenst u toch liever koemelk?	+ € 0,2

* OR coffee roasters branden een specialty coffee verhandeld onder Direct Trade: ze kopen rechtstreeks bij de producent en hebben zo een positieve invloed op de lokale economie.

Soft

Homemade iced tea	€ 3,5
Marie Stella Maris plat / bruis 25cl	€ 3
Marie Stella Maris plat / bruis 75cl	€ 5,5
Afri Cola / Afri Cola suikervrij	€ 3
Fritz Spritz Sparkling Rhubarb	€ 3,5
Fritz Spritz Sparkling Apple	€ 3,5
Thomas Henry tonic / ginger ale of beer	€ 4,2
Cucumis komkommer & basilicum	€ 4,9
Wostok gember & dragon	€ 4,5
Wostok dadel & granaatappel	€ 4,5
Vers pompelmoessap	€ 4,5

Milk

Warme chocolade met soja- of havermelk	€ 4
Kurkuma latte met soja- of havermelk	€ 5

Thee

Verse muntthee	€ 3,5
Chai Latte met soja- of havermelk	€ 4
English breakfast tea	€ 4
Earl Grey	€ 4
Ceylon zwarte thee, bergamot	
China Yunnan Green	€ 4,5
Krachtig, groen	
Zorgeloos	€ 4
Kamille, linde, appel, venkel, sinaas	
Fruitbang	€ 4
Appel, citroengras, sinaas, aardbei	
Elegance	€ 4
Groen, jasmijn, aardbei, vanille	
Balthazar	€ 4,5
Groen, gember, kardemom, ananas	
Pinnoccio	€ 4
Citroen, citroengras, appel	

Aperitif

Aperitif Blackbird	€ 9
Aperol Spritz	€ 8
Henri Bardouin pastis	€ 7
Dark & Stormy	€ 10
Soho Sling: mocktail van appel & gember	€ 7
Mistletoe: mocktail van sinaas & tonic	€ 6,5
Bulldog Gin + Thomas Henry tonic	€ 10,5
Monkey 47 Gin + Thomas Henry tonic	€ 14,5

Beer

Super 8 Export: 4,8%, pils, glutenvrij	€ 3
Brugse Zot Blond: 6%, blond	€ 3,5
Sportzot: alcoholvrij speciaalbier	€ 4
Duvel: 8,5%, blond, krachtig	€ 5
Liefmans Kriek Brut: 6%, fruitig	€ 4,5
Straffe Hendrik Quadrupel: 11%, donker	€ 5

Wine & bubbles

Bodegas Piqueras El Picoteo Blanco

Wit, bio, fris, citrus & tropische vruchten	
· Glas	€ 4,5
· Fles	€ 22

Bodegas Piqueras El Picoteo Rosado

Rosé, bio, evenwichtig, rijp fruit	
· Glas	€ 4,5
· Fles	€ 22

Purato 'Siccari' Appassimento

Zachte bessen, specerijen, gedroogde druiven	
· Glas	€ 5,5
· Fles	€ 27

Spumante La Jara

Rosé, bio, spumante, fruitige aroma's	
· Glas	€ 7
· Fles 37,5 cl	€ 18
· Fles 75 cl	€ 35

Prosecco La Jara

Droog, bio, fruitig & fris	
· Glas	€ 7
· Fles 37,5 cl	€ 18
· Fles 75cl	€ 35

We willen u er op wijzen dat bereidingen kunnen wijzigen en dat in een professionele keuken contaminatie steeds mogelijk is. Vermeld daarom ook zeker uw allergie aan de zaakvoerder.

Menu

English

Breakfast

09:00–11:30

YOGHURT BOWL WITH GRANOLA	€ 11
Coconut yoghurt with homemade crunchy granola & fresh fruit	
AÇAI BOWL	€ 12,5
Superfood smoothie with homemade crunchy granola, peanut butter, dates & fruit	
CHOCOLATE CHIP BANANA BREAD	€ 11
Fresh fruit, homemade crunchy granola, whipped cream & pistachio nuts	
TOAST AVOCADO	€ 12,5
Multigrain bread with hummus, avocado, cherry tomato, pickled onion, salad, shoots and chili flakes	
AMERICAN PANCAKES	€ 12,5
Stack of pancakes with fresh fruit, whipped cream, pistachio nuts & maple syrup	
PLANT POWER	€ 13,5
Multigrain bread, plant-based yoghurt & homemade crunchy granola, avocado, cherry tomato, fair dark chocolate, jam & hummus	
CLASSIQUE C'EST CHIQUÉ [∨]	€ 15
Hot drink of your choosing, fresh grapefruit juice, pain au chocolat, croissant, cheese, mini baguette & jam	
HEALTHY HABITS BREAKFAST [∨]	€ 20
Hot drink of your choosing, fresh grapefruit juice, variety of multigrain bread, jam, cheese, fresh fruit salad, fair dark chocolate, plant based yoghurt with coulis and a boiled egg	
TAPAS BRUNCH, RESERVATION ONLY	€ 28,5
From 2p. onwards. Hot drink of your choosing, apple cider, fresh grapefruit juice, plant based yoghurt with homemade crunchy granola, selection of mini bread rolls, focaccia, chia mango pudding, healthy shot, chocolate chip bananabread, donut & fresh fruit	

TAKE AWAY

Want to have some Blackbird magic at home? Check the take-away menu on our website to order our brunch bag!

Juices

Fresh grapefruit juice	€ 4,5
Energy shot with ginger, lemon, apple & turmeric	€ 3
Mistletoe mocktail: orange, elderflower & tonic	€ 6,5

À la carte

Pain au chocolat, mini baguette or 2 slices of multigrain bread	€ 2
Vegan croissant	€ 2
½ avocado	€ 2,5
Cheese	€ 5
Hummus	€ 4
Glass of Spumante, Prosecco or Mimosa	€ 7

Lunch

12:00–14:30

SOUP OF THE DAY	€ 6,5
With croutons, bread and butter	
LUNCH SUGGESTION	€ 16
Ask for our offer	
TARTINE SEITAN CURRY	€15,5
Open faced sandwich with seitan curry, apple, pickled onion, roasted cashew nuts & salad	
TARTINE BURRATA [∨]	€ 16
Open faced sandwich with burrata, pesto, cherry tomato, burrata, parmesan cheese, pine nuts & salad	
TARTINE PATÉ	€ 16,5
Open faced sandwich with homemade apple & ginger chutney, pickled onion, paté made of nuts, fruit, pumpkinseeds & salad served on toasted nut bread	
TARTINE HUMMUS & AVOCADO	€ 16,5
Hummus, avocado, pistachio nuts, pomegranate & salad with a citrus dressing	
LUKEWARM SALAD WITH GOAT CHEESE [∨]	€ 16
Goat cheese, seasonal fruit, beetroot, pomegranate, pistachio nuts, puffed buckwheat & sweet mustard dressing	
CLUB SANDWICH DELUXE	€ 16,5
Triple sandwich with vegan cream cheese, pickled cucumber, avocado, crispy onions, muhammara, spinach, served with vegetable chips & homemade ginger chutney	
BLACKBIRD'S BURGER	€ 17
With slightly spicy mango chutney, avocado, pickled onion, crispy onion, mayonaise, salad, roasted oven potatoes & ketchup	
HAPPINESS BOWL	€ 16,5
Spinach, marinated tofu, couscous, mango, black beans, tomato, avocado, salty peanuts & peanut sesame dressing	
BALANCE BOWL	€ 16
Couscous, red beet, hummus, spinach, multigrain bread, pistachio nuts, sweet potatoe, zoodles, pomegranate & tahini lime dressing	

Bites & sweets 14:30—17:00

Sweets

VARIETY OF PASTRIES

Check out our display

€ 5,5 — € 6,5

VEGAN ICE CREAM

Check the flavours in the display

€ 5

Bites

SOUP OF THE DAY

With croutons and bread

€ 6,5

HUMMUS

With tortilla chips

€ 5,5

Drinks

all day long

Coffee*

Espresso	€ 2,9
Lungo	€ 2,9
Americano	€ 2,9
Cappuccino with soy- or oatmilk	€ 3,5
Latte with soy- or oatmilk	€ 3,5
Iced soy latte	€ 4,5

EXTRAS

Double shot	+ € 0,5
You prefer cow's milk?	+ € 0,2

* OR coffee roasts specialty coffee sourced through Direct Trade: they buy directly from the producer. By doing so, they have a positive influence on the producer's local economy.

Soft

Homemade iced tea	€ 3,5
Marie Stella Maris still / sparkling 25cl	€ 3
Marie Stella Maris still / sparkling 75cl	€ 5,5
Afri Cola / Afri Cola sugar free	€ 3
Fritz Spritz Sparkling Rhubarb	€ 3,5
Fritz Spritz Sparkling Apple	€ 3,5
Thomas Henry tonic / ginger ale or beer	€ 4,2
Cucumis cucumber & basil	€ 4,9
Wostok ginger & tarragon	€ 4,5
Wostok date & pomegranate	€ 4,5
Fresh grapefruit juice	€ 4,5

Milk

Hot Chocolate with soy- or oat milk	€ 4
Turmeric Latte with soy- or oat milk	€ 5

Thee

Fresh mint tea	€ 3,5
Chai Latte with soy- or oatmilk	€ 4
English breakfast tea	€ 4
Earl Grey	€ 4
Ceylon black tea, bergamot	
China Yunnan Green	€ 4,5
Powerful, green	
Carefree	€ 4
Camomile, linden, apple, fennel, orange	
Fruitbang	€ 4
Apple, lemon grass, orange, strawberry	
Elegance	€ 4
Green, jasmine, strawberry, vanilla	
Balthazar	€ 4,5
Green, ginger, cardamom, pineapple	
Pinnoccio	€ 4
Lemon, lemon grass, apple	

Aperitif

Aperitif Blackbird	€ 9
Aperol Spritz	€ 8
Henri Bardouin pastis	€ 7
Dark & Stormy	€ 10
Soho Sling: ginger & apple mocktail	€ 7
Mistletoe: orange & tonic mocktail	€ 6,5
Bulldog Gin + Thomas Henry tonic	€ 10,5
Monkey 47 Gin + Thomas Henry tonic	€ 14,5

Beer

Super 8 Export: 4,8%, lager, gluten free	€ 3
Brugse Zot Blond: 6%, blond	€ 3,5
Sportzot: non-alcoholic specialty beer	€ 4
Duvel: 8,5%, blond, powerful	€ 5
Liefmans Kriek Brut: 6%, fruity	€ 4,5
Straffe Hendrik Quadrupel: 11%, dark	€ 5

Wine & bubbles

Bodegas Piqueras El Picoteo Blanco

White, organic, fresh & tropical fruits

· Glass	€ 4,5
· Bottle	€ 22

Bodegas Piqueras El Picoteo Rosado

Rosé, organic, balanced, ripe fruits

· Glass	€ 4,5
· Bottle	€ 22

Purato 'Siccari' Appassimento

Soft berries, spices, dried grapes

· Glas	€ 5,5
· Fles	€ 27

Spumante La Jara

Rosé, organic, spumante, fruity aromas.

· Glass	€ 7
· Bottle 37,5 cl	€ 18
· Bottle 75 cl	€ 35

Prosecco La Jara

Organic, dry, fruity & fresh

· Glas	€ 7
· Bottle 37,5 cl	€ 18
· Bottle 75cl	€ 35

We would like to point out that our preparations can change and that there's always a possibility of cross contamination in a professional kitchen. Therefore always mention your allergies to the owner.