

Food

Breakfast 09:00 - 14:30

CROISSANT 'HAM & KAAS'	€ 6,5
Croissant met ham, kaas & pickled onion in de oven	
YOGHURT BOWL MET GRANOLA	€ 11
Coconut yoghurt met homemade crunchy granola & vers fruit	
AÇAÍ BOWL	€ 12,5
Superfood smoothie met homemade crunchy granola, pindakaas, dadels & vers fruit	
CHUNKY MONKEY OATS	€ 9,5
Overnight oats met sojamelk, chiazaadjes, chocolade, walnoot, maple syrup, banaan & vers fruit	
TOAST 'ROEREI'	€ 12
Meergranenbrood met tofu scramble, lenteui, tomaat, bieslook, sla & scheuten	
TOAST AVOCADO	€ 12,5
Meergranenbrood met hummus, avocado, kerstomaat, gepekelde ui, sla, scheuten & chilivlokken	
CHOCOLATE CHIP BANANA BREAD	€ 11
Met vers fruit, homemade crunchy granola, whipped cream & pistachenootjes	
AMERICAN PANCAKES	€ 12,5
Stapeltje pancakes met vers fruit, whipped cream, pistachenootjes & maple syrup	
BLACKBIRD BRUNCH	€ 20
Koffie of thee naar keuze, vers pompelmoessap, verse fruitsalade, croissant, assortiment meergranenbrood, avocado, kerstomaat, confituur, 'roerei', hummus & plant based yoghurt met homemade crunchy granola	
TAPAS BRUNCH, ENKEL OP RESERVATIE	€ 28,5
Vanaf 2 pers. Koffie of thee naar keuze, perencider, roze pompelmoessap, plant based yoghurt met homemade crunchy granola, selectie van broodjes, focaccia, chia mango pudding, healthy shot, chocolate chip banana bread, donut & vers fruit	

Juices

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

À la carte

WANT SOME EXTRAS? WE GOT YOU!

Mini baguette of 2 sneetjes meergranenbrood	€ 2
Croissant	€ 2
½ avocado	€ 2,5
Hummus	€ 4
Choco, pindakaas of speculoospasta	€ 1,5
Glaasje Spumante, Prosecco of Mimosa	€ 7

Lunch 11:30 - 14:30

TAS SOEP	€ 3,5
HAPPINESS BOWL	€ 16,5
Spinazie, gemarineerde tofu, couscous, mango, zwarte bonen, avocado, salty peanuts & dressing van pinda's en sesamolie	
BALANCE BOWL	€ 16
Spinazie, couscous, linzen, met za'tar gekruide zoete aardappel, 'feta', pistachenoten, granaatappel & dressing van tahini en limoen	
BAGEL BLACKBIRD	€ 8
Bagel met vegan roomkaas, avocado, bicky-uitjes, muhammara & spinazie	
BAGEL 'PATÉ'	€ 8
Bagel met vegan paté, mangochutney, appel, gepekelde ajuin, walnoten & spinach	
UIT DE OVEN	€ 16,5
Aanbod van de week	

Sweets

GEBAK VAN DE DAG	€ 5,5 – € 6,5
Check het aanbod in de display	
VEGAN ICE CREAM	€ 5
Salted peanuts, mango perzik of yoghurtijs met framboos	

Drinks

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
Siroop	+ € 0,5

* 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
FERM cassis & blueberry kombucha	€ 4,5
Wostok dadel & granaatappel	€ 4,5
Roze pompelmoessap	€ 4,5
Glas kraantjeswater	€ 0,5

Milk

Warme chocolade met soja- of havermelk	€ 4
Kurkuma/matcha/beetroot 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
Crodino	€ 6
Soho Sling: mocktail van appel & gember	€ 6
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.

Food

Breakfast 09:00 - 14:30

CROISSANT 'HAM & CHEESE' € 6,5
Croissant with ham, cheese & pickled onion in the oven

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

CHUNKY MONKEY OATS € 9,5
Overnight oats with soymilk, chia seeds, chocolate, walnuts, maple syrup, banana & fresh fruit

TOAST 'SCRAMBLED EGGS' € 12
Multigrain bread tofu scramble, spring onion, tomato, chives, shoots & salad

TOAST AVOCADO € 12,5
Multigrain bread with hummus, avocado, cherry tomato, pickled onion, salad, shoots and chili flakes

CHOCOLATE CHIP BANANA BREAD € 11
Fresh fruit, homemade crunchy granola, whipped cream & pistachio nuts

AMERICAN PANCAKES € 12,5
Stack of pancakes with fresh fruit, whipped cream, pistachio nuts & maple syrup

BLACKBIRD BRUNCH € 20
Hot drink of your choosing, fresh grapefruit juice, fresh fruit salad, croissant, variety of multigrain bread, avocado, cherry tomato, jam, hummus, 'scrambled eggs' & plant based yoghurt with homemade crunchy granola

TAPAS BRUNCH, RESERVATION ONLY € 28,5

From 2p. onwards. Hot drink of your choosing, pear cider, pink 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

Juices

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

À la carte

WANT SOME EXTRAS? WE GOT YOU!

Mini baguette or 2 slices of multigrain bread € 2
Croissant € 2
½ avocado € 2,5
Hummus € 4
Chocolate paste, peanut butter or biscoff paste € 1,5
Glass of Spumante, Prosecco or Mimosa € 7

Lunch 11:30 - 14:30

CUP OF SOUP € 3,5

HAPPINESS BOWL € 16,5
Spinach, marinated tofu, couscous, mango, black beans, tomato, avocado, salty peanuts & peanut sesame dressing

BALANCE BOWL € 16
Spinach, couscous, lentils, za'tar sweet potatoe, 'feta', pistachio nuts, pomegranate & tahini lime dressing

BAGEL BLACKBIRD € 8
Bagel with vegan cream cheese, avocado, crispy onion, muhammara & spinach

BAGEL 'PATÉ' € 8
Bagel with vegan paté, mangochutney, apple, pickled onion, walnuts & spinach

OUT THE OVEN € 16,5
Weekly offer

Sweets

VARIETY OF PASTRIES € 5,5 – € 6,5
Check out our display

VEGAN ICE CREAM € 5
Salted peanuts, mango peach or yoghurt icecream with raspberries

Drinks

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
Syrup	+ € 0,5

* 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
FERM cassis & blueberry kombucha	€ 4,5
Wostok date & pomegranate	€ 4,5
Pink grapefruit juice	€ 4,5
Glass of tapwater	€ 0,5

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
Crodino	€ 6
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.