

COCKTAILS

Aperol Spritz	10
<i>Aperol, prosecco, sparkling water</i>	
Pornstar Martini	10
<i>Vodka, passionfruit, vanilla</i>	
Paloma	10
<i>Tequila, grapefruit, agave</i>	
Pornstar Martini 0,0%	8
<i>Passionfruit, vanilla</i>	
Paloma 0,0%	8
<i>Grapefruit, agave, lime</i>	

MENU CURATED WITH PERRY DE MAN

At the Kunsthal Cafe, flavour and simplicity take centre stage. Rotterdam-based chef and food curator Perry de Man, known among others from 24Kitchen, developed this contemporary menu together with the Kunsthal Café team, featuring locally sourced products.

KUNSTHAL
CAFE

DRINKS
& BITES

ENGLISH

KUNSTHAL
CAFE

DRINKS

COFFEE	
Coffee	4
Espresso	4
Double espresso	4.25
Cappuccino	4.25
Flat white	5.25
Latte	5.25
Chai latte	5.5
Matcha latte	5.5
Hot chocolate	4.5
Whipped cream	0.5
Iced latte	5.5
Iced matcha latte	5.5
TEA	
Earl Grey, English Breakfast, Green,	4
Rooibos, Forest fruit, Ginger & Lemon	
Fresh ginger tea	4.5
Fresh mint tea	4.5
Fresh mint & ginger tea	4.5
WATER & SODAS	
Water still or sparkling 25 cl 75 cl	4 9.5
Apple juice	4.25
Big Tom spiced tomato juice	4.25
BATU Kombucha	6
Coca-Cola, Coca-Cola Zero, tonic,	4
ginger ale, bitter lemon, cassis	
Ginger beer	4.75
Fristi	4.25
Chocomel	4.25

HOMEMADE	
Homemade iced tea	5.75
Homemade lemonade	5.75
Fresh orange juice	6.75
Berry juice	6.75
Tropical juice	6.75
Green detox juice	6.75

FOOD

VIENOISserie	
Croissant	3.75
with jam and butter	
Homemade sausage roll	7.5
with fennel pork sausage	

SWEET & CAKE homemade	
Apple pie with whipped cream	5.75
Basque cheesecake	5.75
with dulce de leche	
Chocolate chip cookie	4
with sea salt	
Pastel de Nata	3.75
Date coconut bar VG	5.75

SANDWICHES	
On country bread from Jordy’s Bakery	
Dutch farm cheese from	11
Lindenhoff with onion compote V	

Organic ham from Lindenhoff	12.5
with tarragon mayonnaise	

Homemade trout rillette	14.5
with dill	

Homemade egg salad with kimchi V	10
Vegan option with tofu VG	

On brioche bread	
Two beef croquettes	13.5
with spicy mustard and pickles	

Two cheese croquettes with	13.5
remoulade and pickles V	

KUNSTHAL 12-UURTJE	
A typical Dutch lunch combi plate	
Beef- or vegetarian cheese	14.5
croquette with bread, soup	
and Russian salad	

FOR LITTLE EATERS WITH GREAT TASTE

Kunsthal kids' menu? Here, kids simply choose from the regular menu. For young eaters up to age 12, we serve a half portion at half the price. Big appetite? Then, of course, you can order a full portion.

DISHES	
Classic Caesar salad	12.5
Parmesan cheese, Ortiz-anchovies,	
tarragon and croutons	

Katsuburger	14.5
chicken burger with miso	
mayonnaise and coleslaw	

With country bread from Jordy’s Bakery	
Seasonal caponata	12
from eggplant and Kalamata olives VG	

Russian salad	10.5
from potato, peas, apple and pickles V	

Minestrone soup	8
with seasonal vegetables and	
smoked almond pesto V	

SNACKS	
Whole green olives	5
Smokey almonds	5.5
Bread with butter and olive oil	6
Oeuf mayonnaise	6.5
Fiore cheese from Oudewijker with	9.5
onion compote and toast	
Dutch beef bitterballen	8.5
Vegan bitterballen	8.5
Cheese croquettes with remoulade	11.5
Fries with mayonnaise	5.5

WINES

WHITE	
Bodegas Arraez - Valencia	5 26
blanco Calabuig NV	
(95% Macabeo, 5% Mersequera)	
Full-bodied, ripe Macabeo. White	
fruit, oily texture, citrus, with a	
hint of spice	

Valdibella - Sicilia Munir 2025	6.5 37
(100% catarratto)	
Fresh and balanced with a long	
finish. Very fruity with notes of	
wildflowers and citrus fruits	

Br. Dr. Becker - Müller-Thurgau	7.25 43
trocken 2024 (100% Müller-Thurgau)	
Mineral and lively wine, with notes of	
white peach, apple, and floral accents	

Croix Belles - Côtes de Thongue	7.25 43
Saint Michel 2025	
(100% chardonnay)	
Round and fresh, with notes of pear,	
lemon curd, and a subtle minerality	

BEERS

TAP BEERS	
Brewery Noordt x Kunsthal Cafe	6
wheat 4,5%	
Brewery Noordt x Kunsthal Cafe	6.5
blonde 6%	
Heineken 5%	4.25
Rotating tap ask staff	6.75

ROSÉ	
Pinchinat - IGP du Var rosé	6 34.5
Venus 2025 (Blend)	
Silky and dry with aromas of	
blackberry, raspberry, rose	
and red currant	

RED	
Bodegas Arraez - Valencia tinto	5 26
Calabuig NV (100% tempranillo)	
Characterful young Tempranillo.	
Unfiltered, fresh, with ripe red fruit	

Séminaire - Côtes du Rhône	6 34.5
rouge Tradition 2024	
(80% grenache noir, 20% syrah)	
Flavors of cherries and	
blackberries, a light spiciness, juicy	
taste, and plenty of freshness	

SPARKLING	
Cava Brut Mont Ferrant	6.5 37
L'Americano NV (Macabeo)	
Grapes from organic vineyards,	
aged for 18 months in the bottle.	
Soft, fruity, and ripe	

BOTTLED & NON-ALCOHOLIC BEERS	
Kriek 3,5%	5.25
Brand Weizen 5,2%	6.5
Brewery Noordt NEIPA 6%	6.75
Texels Skuumkoppe 6%	6.7 5
Heineken 0,0%	4.25
Texels Skuumkoppe 0,0%	5.75
Pomelow Noordt 0,5%	6.5
Seasonal 0,0% ask staff	6.25