



coffee.

We brew all our coffee with the Latin-America blend from Giraffe Coffee Roasters. This makes for beautiful, full-bodied espressos and is fantastic with milk!

americano	3.0
espresso	3.0
doppio	3.0
cappuccino	3.5
flat white	3.5
piccolo	3.2
cortado	3.2
latte	3.5


We make our cappuccinos with creamy milk from Queen's of Dairy. If you prefer vegetable milk, don't worry! The delicious OATLY oat milk goes just as well with our espresso.

tea.

JING tea	3.0
Do you go for green, black, white or herbal tea?	
fresh mint	3.2
fresh ginger and lemon	3.2

something else.

espresso-tonic	4.0
black sense chai latte	4.0
hot callebaut cholatemilk	4.0



Did you know...

... that you can work, meet and party here? You can rent a workplace in the old boiler house for 1, 3 or 5 days a week. There are 100 workplaces in different spaces that you share with other enthusiastic start-ups, self-employed people and small businesses. And you'll also get a nice discount on your coffee or Vakwerk lunch. Would you like to come and try it out for a day?



thirst-quenchers.

coca-cola 3.0

The classic that you can't get away from! We also have it without sugar.

tonic water from aqua monaco 3.5

The pronounced flavour of quinine and flavoured citrus makes this one of the top tonics.

ginger beer from pimento 3.5

This is the brewed fiery big sister of ginger ale, with a spicy ginger taste.

lemonade from agroposta 3.0

Literally means 'mail from nature'. We are happy to tell you which flavours we have now!

green ice tea from charitea 3.5

Good green tea, pinch of ginger and honey.

kombucha from butcha 3.5

These fermented tea pearls are becoming increasingly popular. Ask for our flavours!

club-mate 3.5

Cold, fresh and invigorating. Thirst quenching is best done with this delicious tea from the Andes.

kumasi gassi 3.5

Made from the fruity juice of the cocoa fruit, which is normally thrown away. What a shame!

fritz-spritz rabarber 3.5

Officially a vegetable drink, but with a deliciously sweet fruit flavour.

sparkling water 2.5

Well, what can you say? Nothing at all!

Prefer something fruity?
Then take a look at the back!



something fruity.

to be ordered until four o'clock in the afternoon

RAL 1018 5.0

mango lassi from full fat yoghurt and fresh juice

RAL 3003 5.0

strawberry, beetroot oat milk and mint

RAL 1015 5.0

espresso milkshake with ice cream and jersey milk

fresh orange juice 3.0

apple juice

Did you know that...

... this work and meeting location was once a boiler house? This building is a national monument from 1903, built to supply energy to the TU district. Now this area has been transformed into the TU Noord international campus. The boiler house still provides the neighbourhood with energy, but now in the form of a cup of coffee!

Prefer a thirst-quencher?
Then take a look at the back!



beers.

fixed on tap

cool earth lager, 4%, lowlander **3.5**
skuumkoppe, 6%, texels **4.0**

changing tap

changing

Different every time, always delicious!

de weldoener

4.5

blond, 6.7%, brouwerij maallust

mooie madam

5.0

dubbel, 7%, brouwerij maallust

zwarte jongen

5.0

tripel, 9%, brouwerij maallust

de kolonist

4.5

weizen, 5%, brouwerij maallust

swingers

4.5

sour, 4%, brouwerij oedipus

low-alcohol beers

4.5

lowlander cool earth lager, wit of ipa (0.3%)

cocktails.

In cooperation with Williams Cocktails, we serve the perfect classic from a can: carefully prepared by professional bartenders and always of the same high quality!

a night out in a can

8.0

Choose from a negroni, daiquiri, margarita or pornstar martini

If you feel like a good glass of wine, take a look at the back!



white.



nîus rueda blanco	4.5	22.0
spanje, verdejo en sauvignon blanc		
fasoli gino 'pigio' pinot grigio	5.5	27.0
italy, pinot grigio		
heideboden weiss	-	34.0
austria, chardonnay, weissburgunder en welschriesling		
domaine rey pouilly fuisse sur la roche	-	45.0
france, chardonnay		

rose.

greg en juju rosé	4.5	22.0
france, pinot noir en grenache		

rood.

feudo di santa tresa miopasso	4.5	22.0
italy, primitivo		
gebruder nittnaus selection	5.5	27.0
austria, pinot noir		
vina ijalba rioja crianza	-	34.0
spain, tempranillo en graciano		
terre del bruno gorgoli	-	45.0
italy, sangiovese en cabernet sauvignon		

sparkling.

g. tribaut réserve blanc de noirs brut	-	55.0
france, champagne premier cru		

Every year we taste and choose our own bubbly in the champagne. The wine list is compiled in collaboration with vintner Ian van Eck. All our wines are sustainable, vegan and of European origin only.

If you prefer a blonde, a double or a weizen, please check the back.



fundament.

order before 12:00

le corbusier

5.0

croissant with whipped mascarpone, rhubarb compote and fresh strawberries

ray eames

6.0

yoghurt, granola and strawberry-rhubarb compote

lunch.

to be ordered until four o'clock in the afternoon

carla baz

10.5

Mister Leffers' desiccated bread, parsley hummus, fried aubergine, mango coulis and dukkah

mies van der rohe

11.5

Mister Leffers' desiccated bread, avocado, lime, boquerones, fennel salad and orange

maya lin

12.0

baguette, vietnamese marinated chicken thigh (organic) from farm biesland, sweet and sour vegetables, fresh mint and sriracha mayonnaise

piet blom

8.5

Mister Leffers' desiccated bread, farmer's cheese, fennel salad, cress and tarragon mayo

mimar sinan

12.0

turkish bread, lamb meatballs (organic) from Hoeve Biesland, mint yoghurt dip, fennel salad and pomegranate

mario bellini

11.5

fennel salad with orange, buffalo mozzarella, broad bean chips and salsa verde

vakwerk lunch

changing

Enjoy the changing residents' lunch with a lot of veggies!

A large, stylized teal silhouette of a building with several white geometric cutouts. The cutouts include a small square at the top center, a large hexagonal shape on the left side, and a tall, narrow rectangular shape on the right side. The building's base is irregular, with a large triangular cutout on the left and a smaller one on the right.

Did you know that...

... this is a super sustainable national monument? Equipped with double glazing, roof and floor insulation and heat pumps. We are all-electric! Only recently, pigeons were flying through the space where you are sitting now. Now there are 200 plants in the building and we have added over 8.7 km of oak wood slats for a warm atmosphere.



with drinks.

to be ordered from 4 p.m. onwards

frank gehry 2.5
freshly roasted nut mix

santiago calatrava 4.5
olives

gerrit rietveld 7.0
vegetarian bitterballs with espresso mayonnaise
(8 pieces)

paul ketelaars 9.0
meat (organic) from Hoeve Biesland with coarse
mustard (8 pieces)

antoni gaudí 11.5 p.p.
board (min. 2p): sweet and sour crudité with
tarragon mayonnaise, turkish bread with whipped
feta, dukkah and pomegranate, dried fennel
sausage (organic), boquerones and testun al barolo
with schrocchi

iktinos 8.0
turkish bread with whipped feta cheese with
dukkah and pomegranate

palladio 7.0
roasted rosemary potatoes with garlic
mayonnaise

rasem badran 10.0
lamb meatballs (organic) from farm Hoeve
biesland with mint-yoghurt dip (8 pieces)

If you have a sweet tooth, you will find our freshly
baked goods in the display case at the entrance.

The background is a solid maroon color. Overlaid on this are several white geometric shapes. On the left, there is a series of three nested, downward-pointing chevrons. To the right of these, there is a tall, thin vertical rectangle. Further right, there is a larger, more complex shape that resembles a stylized 'L' or a corner of a building, with a smaller rectangle nested inside its upper part. These shapes create a layered, architectural effect.

Did you know that...

... we have 8 meeting rooms here for 2 to 70 people? You can use them when you work here, but you can also rent them. Curious? Ask at the bar to see them, or check out our website: www.vakwerkhuis.com.

Prefer to give a party? You can also team up here, marry the love of your life or have drinks with your friends.