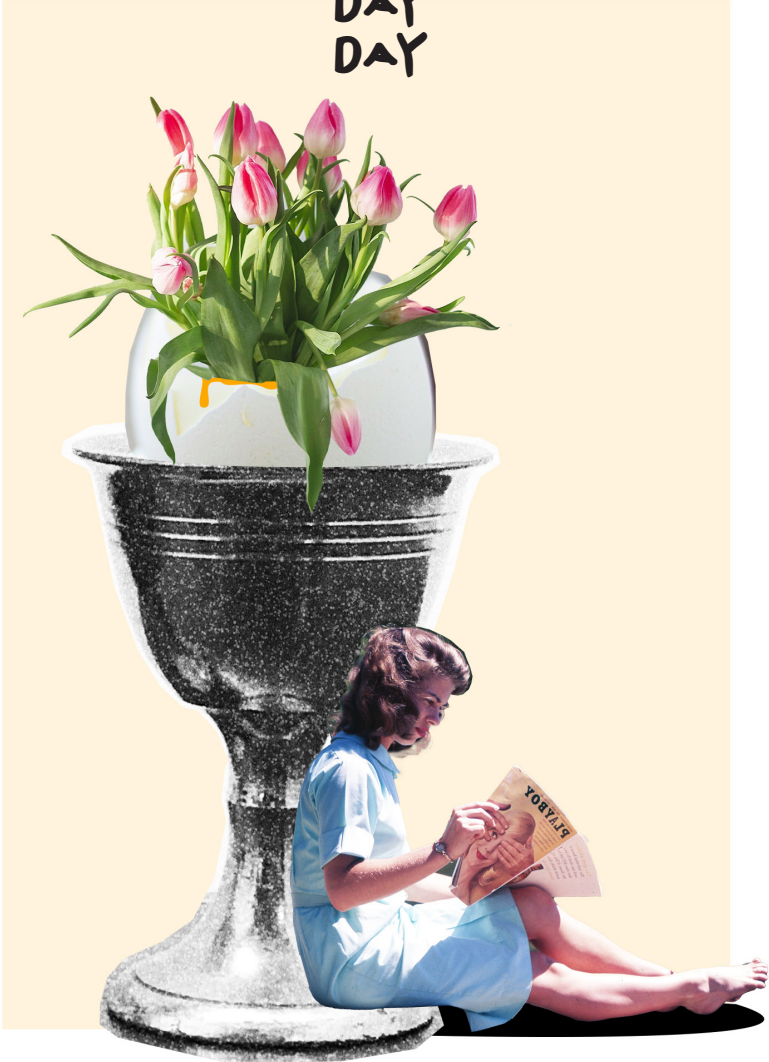


DAY
DAY
DAY



HOT DRINKS

Black coffee	3,2
Ristretto	3,2
Espresso	3,2
Espresso cortado	3,2
Espresso macchiato	3,2
Cappuccino	3,7
Flat white	4,5
Café au lait	3,9
Latte macchiato	3,9
+ extra shot	1,2
+ oat milk	0,5
+ Swiss water decaf	0,5
Chai latte	4,7
Dirty chai latte	5,7
Hot chocolate	3,9
+ whipped cream	0,5

ICED

Black coffee	3,5
Café au lait	4,3
Chai latte	5
Iced dirty chai latte	6

TEA

Fresh mint tea	3,9
Fresh ginger tea	3,9
Fresh mint & ginger tea	3,9
Fresh tea	3,9
Earl Grey / green / verbena / chamomile / rooibos / jasmine	

HOMEMADE LEMONADES - 5

sparkling / still

passion fruit & lime
green tea & mint
hibiscus & ginger
lemon & lavender
cassis

JUICES

Freshly squeezed	4,5
orange juice - grapefruit juice - 50/50 juice	
Green juice	5,5
apple, cucumber, banana and spinach	
Orange juice	5,5
orange, carrot, ginger and mango	
Apple juice	3,8
Big Tom	5,5

SOFT DRINKS

Various soft drinks	3,8
Orangina	4,3
Fever-Tree	5
ginger beer - tonic - bitter lemon - ginger ale	
Butcha Kombutcha	6
ginger & lime - hop & grapefruit	
El Tony Mate	5,5
Table water bruis / plat 0,7L	4
refilled unlimited	

SWEETS

Apple pie v	6
+ whipped cream	0,5
Seasonal pie v	6,5
Cardamom bun v	5,5
from Water & Bloem	
Lemon poppy seed cake v	4,5
Banana bread v	4,5
Leidse koek v	3

BREAKFAST

Yogurt bowl v	7,5
with granola and blueberries	
Croissant v	4,5
with butter and jam	
French toast v	9,5
made from sugar bread with crème fraîche	
Hotel Rumour breakfast v	16,5
yogurt with granola and blueberries, avocado smash with poached egg on sourdough, and French toast with caramel & crème fraîche	

EGGS

Shakshuka v	13,5
with 2 poached eggs in spicy tomato sauce with feta and pita sticks	
Mashed avocado v	12,5
with 2 poached eggs, feta, pumpkin seeds and chili flakes on sourdough	
Scrambled eggs with smoked salmon	14,5
with chives on brioche	
Scrambled eggs with ham	13,5
from Limburg Livar pork and farmhouse cheese from Leiden on brioche	

SANDWICHES

Croque monsieur	12,5
with ham, gruyère and mornay sauce on brioche	
Croque madame	13,5
with ham, gruyère, mornay sauce and a fried egg on brioche	
Burrata v	12,5
with roasted yellow beet, salsa verde and pumpkin seeds on sourdough	
Hummus vgn	11,5
with roasted vegetables, zucchini and crispy chickpeas on sourdough	
Mackarel salad	13,5
with cucumber, radish and red onion on brioche	
Smoked ribeye	14,5
with horseradish crème fraîche, spring onion and farmhouse cheese for Leiden on brioche	
Veal or vegan croquettes 2 pcs	12,5
on sourdough bread is from Stadsbakkerij Water & Bloem	

SOUPS & SALADS

- Forest pea soup vgn** 8,5
with harissa, coconut and pumpkin seeds
- Caesar salad Rumour** 16,5
with crispy chicken thigh, romaine lettuce, buttermilk dressing, anchovies, poached egg and crouton
- Salad puffed beetroot & hummus salad vgn** 14,5
baby spinach, roasted zucchini, peas, red onion and crispy chickpeas

À LA CARTE

- Smashburger** 18,5
with double patty, cheddar, pickle relish, mustard, ketchup and French fries
- Steak tartare** 18,5
with smoked herring mayonnaise, mustard seeds, chives, crouton and French fries
- Ravioli v** 19,5
filled with ricotta and lemon, beurre noisette, peas and parmesan
- Steak frites** 22,5
180 gr. steak with beurre café de Paris and French fries

SIDES

- Sourdough bread v** 6,5
with Sel de Guérande butter
- Green salad vgn** 5,5
with French dressing, radish and pumpkin seeds
- French fries v** 5,5
with mayonnaise

DESSERTS

- Homemade sundaes**
choose your soft serve flavour
- beurre noisette caramel and cacao nibs 7
- red fruit and almond crumble 7
- rum-marinated pineapple and lime leaf 7,5