

COFFEE

We serve our coffee with cow milk, but we want to encourage people to drink more plant based alternatives, so we do not charge extra for this.

Choose from Oat | Almond | Hazelnut | Coconut milk

Soft brew coffee (2 cups) 5,2

Black 3,0

Espresso 2,5

Espresso macchiato 2,8

Doppio 3,0

Flat white 3,7

Cappuccino 3,5

Latte / Latte macchiato 3,7

Cococinno 3,5

1 espresso shot | foam of coconut milk

Mocha latte 4,0

1 espresso shot | pure chocolate* hot milk

Iced coffee 4,0

2 espresso shots | maple syrup | foam of milk

SPECIALTY LATTE (no coffee)

Pink beetroot latte 4,0

Beetroot and cinnamon powder | milk | ginger syrup

Matcha latte 4,0

Matcha green tea | milk | honey

Iced matcha latte 4,0

Matcha green tea | milk of choice | agave syrup

Matcha coco latte 4,0

Matcha green tea | coco milk | agave syrup

Gingerbread latte 4,2

Gingerbread housemix with maca, reishi spice mix | almond milk

Gives you a healthy energy boost

Chai latte 3,8

Chai tea & spices | milk | ginger syrup

Charcoal cacao latte 4,2

Charcoal and cacao spices | coco milk | ginger syrup

A natural energy, heartwarming and detoxifying drink

Golden almond latte 4,0

Golden turmeric spice mix | almond milk | ginger syrup

An immune boosting, cold curing drink

Nutella hot chocolate drink 4,2

Dark chocolate | hazelnut almond milk | homemade chocolate drizzle

Hot chocolate 3,8

Pure chocolate | hot milk | stirred not shaken

All lattes can be served dirty or iced +€0,5

(dirty: with an extra espresso shot)

You like to add some **extra sweetness**, choose from our homemade syrups

ginger syrup

raw chocolate sauce

vegan date caramel

maple syrup

(+€0,2)

TEA

Enjoy your fresh tea and take some time for yourself.

One cup just isn't enough... And yes, **free refills are included!**

Ginger Inner Light 4,9

Green tea from Sri Lanka with pieces of ginger

Turmeric Detox 4,9

Fruit tea with pieces of fresh turmeric

Istanbul Nights Mint 4,9

Fresh black herbal mint tea

Lazy Daze 4,3

Vitalizing earl grey tea

Soo Long 4,3

Organic green Oolong tea - half fermented

Low Rider 4,3

Classic smoked green tea

Team Spirit 4,3

Reinforcing lemongrass & white tea

Total Reset 4,3

Greek mountain herbs, fennel seeds, sage leaves and orange peel

Space Cookie 4,3

Relaxing chai herbs tea

Maybe Baby 4,3

Organic fruit tea, pineapple & strawberry

Smooth Operator 4,3

Pure chamomile tea

Iced golden turmeric tea 4,3

golden turmeric mix/ iced water/ lemon/ ginger syrup

SODA

Homemade Ice Tea 3,5

Homemade Lemonade 3,5

Homemade Kefir Lemonade 3,5

Homemade Kombucha 3,5

Kombucha Ferm 4,0

Ginger Lemongrass | Mint Lavender | Mandarin Star Anise

Kombucha Yugen 4,0

Mango Kurkuma | Apple Mint | Ginger Lemon

Fresh orange juice 4,0

Want to make your own kombucha or kefir at home? Ask for a starter culture at our counter. Or subscribe to one of our workshops.

ARTISANAL BEERS

Pils 13 (5.2%, Pure Gents beer) 3,0

L'arogante (5.5 %, hoppy beer) 3,5

BIODYNAMIC WINE

Els Vinyerons Lluerna 2017 (Vins de terroir à l'Alt Penedès) 5,5

Natural red wine (Chateau Chapeau - Lous Grezes) 5,0

Medol Seleccio Sparkling Wine 2015 (regio Tarragona) 6,0



Please get off your beautiful ass, use your strong legs and have a look at all our yumminess behind our counter.

So...order at the bar

**ONLY CARDS
NO CASH**

#BYO = -10%

(BRING YOUR OWN CUP, CONTAINER, CANISTER OR TUMBLER)

IF YOU HAVE LEFTOVERS, YOU CAN ASK FOR A BOX,
OR BRING YOUR OWN BOX (**BYO**), TO TAKE IT BACK
HOME WITH YOU.

OPENING HOURS

Monday till friday

9h – 17h

Wednesday

Closed



VEGGIE



PLANT BASED



GLUTENFREE*

*but can contain traces of gluten

*Share your experience
#oyogent*

BREAKFAST BOWLS

All day long!

One step closer to some natural and balanced sweetness; we minimize the sugars, even though they are natural. Not sweet enough for your sweet mouth? Help yourself to some extra honey or agave syrup. No worries we won't tell, just enjoy.

THE PINK UNICORN 9,5

coconut yoghurt with pink dragon fruit (pitaya) coulis, kiwi, berries and activated charcoal chocolate sauce, topped with chocolate buckwheat granola and pomegranate

CARAMEL APPLE O'YO 8,5

Greek yoghurt with homemade crunchy nut granola, organic apple, homemade date caramel

plant based: replace with coconut yoghurt (+1 EUR)

AÇAI MANGO MADNESS 9,5

Mango chia pudding topped with açai coulis, our crunchy nut granola and a hint of mint

PANCAKES

Serves 2 or 4 American vegan and gluten-free pancakes, but can contain traces of gluten. No refined sugars are used, only a little bit of maple syrup. Guess what, we don't waste our food, so we add one secret ingredient, that otherwise would go to waste, to give the pancakes some fluffiness and thickness. Can you guess?

2 pancakes | 4 pancakes

THE PINK PANTHER PANCAKES 10,0 | 13,0

Black charcoal pancakes with pink dragonfruit (pitaya) coulis, banana, chocolate buckwheat granola, coconut flakes and activated charcoal chocolate sauce

THE O'YO INDULGENCE 10,0 | 12,0

Pancakes with greek yoghurt, fresh, seasonal fruits and crunchy nut ganola

Want it plant based? Replace with coconut yoghurt (+ 1 EUR)

I SCREAM PANCAKES 10,0 | 12,0

Pancakes with a scoop of vegan ice cream of your choice, maple syrup, hennep seeds, seasonal fruits and mango chia pudding

THE HEARTY BEETROOT PANCAKES 11,0 | 13,0

Pancakes with beetroot hummus, goat cheese, apple, grated carrot and beetroot, honey, green leaves and a drizzle of honey and balsamico and pumpkin seeds

Want to personalize your pancakes?

No problem, we can easily add some of your favorite sauce or açai coulis for example. Just ask.



SALTY BOWLS

Just like the sugars, we try to minimize the salt and serve your food pure. You like it more salty or more saucy? No worries, just help yourself with some extra salt, pepper or olive oil and enjoy.

THE BALANCE BOWL 13,0

Quinoa, steamed broccoli, zoodles, grated carrots and beetroot, homemade hummus, mixed greens, lemon tahini dressing, roasted almonds, roasted chickpeas
(+ kimchi €2)

SALTY BREAKFAST BOWL 12,5

Warm scrambled tofu egg with tomato and spinach, coconut bacon, quinoa, green leaves, pumpkin seeds and homemade veganaise
(+ sliced avocado €3)

GOLDEN GOODNESS BOWL 12,0 (Ayurvedic Kitcharee)

Hot salty dahl with red lentils & brown basmati rice stewed with ginger, turmeric, cumin & mustard seeds, finished with broccoli, cherry tomato and spring onion, microgreens, coconut dressing and roasted cashew turmeric nuts
(+ roasted chickpeas €1,5)

TOASTS

These toasts are made with sourdough spelt bread from Compaan. It's fermented and wheat-free, which makes it easier to digest.

PESTO PLEASURE TOAST 11,5

Two slices of toast with homemade vegan pesto, zoodles, cherry tomato, rocket salad, sunflower seeds and coconut bacon
(+ goat cheese €3)

THE KIMCHI CHICK TOAST 9,5

Two slices of toast, homemade hummus with spicy Korean kimchi, hempseeds and mixed greens
(+ roasted chickpeas €1,5)

SPICY SMASHED AVO TOAST 9,5

Two slices of toast with smashed avocado, tomato, chili flakes, sunflower seeds, micro greens and cilantro
(+scrambled tofu €2,5)
(+ organic goat cheese buche €3)


SALTY BOWL
+ 1 TOAST OF CHOICE
17,5

NATURAL PLANT BASED DESERT

Vegan ice cream bowl with fruit and chocolate sauce 4,0

Choose your favorite flavors

Banana cake 4,0

Guiltfree brownies 4,5

Pie of the day 5,0

Vegan cheesecake 5,5

For more sweet treats, cakes and pies we invite you to come and **have a look at our counter**, all our cakes and pies are vegan. Ask for our gluten-free options.

No berries, say what?

Because we highly depend on nature to run its course, we only offer seasonal fruits. If not available, it means nature decided the time wasn't right. **Mother nature says sorry for the inconvenience.**



*Food from the earth
to the (h)earth*

#ZEROFOODWASTE

Our soup, smoothie, and pesto can differ day by day since it is our mission to minimize foodwaste. We use the ripe fruits in our smoothie, make soup of the stems of the broccoli. The leaves of the beetroot, the rocket salad or cilantro that is not looking so fresh anymore tastes damn good in our pesto.