

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 Soy | oat | Almond | Hazelnut | Coconut milk

Soft brew coffee (2 cups)	5,20
Black	3,00
Espresso	2,50
Espresso macchiato	2,80
Doppio	3,00
Flat white	3,70
Cappuccino	3,50
Latte / Latte macchiato	3,70
Cocoalino	3,50
1 espresso shot foam of coconut milk	
Mocha latte	4,00
1 espresso shot pure chocolate* hot milk	
iced coffee	4,00
2 espresso shots maple syrup foam of milk	

SPECIALTY LATTE (no coffee)

Pink beetroot latte	4,00
Beetroot and cinnamon powder milk ginger syrup	
Matcha latte	4,00
Matcha green tea milk honey	
Matcha coco latte	4,00
Matcha green tea coco milk agave syrup	
Gingerbread latte	4,50
Gingerbread housemix with maca, reishi spice mix almond milk maple syrup	
Gives you a healthy energy boost	
Chai latte	3,80
Chai tea & spices milk ginger syrup	
Charcoal cacao latte	4,00
Charcoal and cacao spices coco milk ginger syrup	
A natural energy, heartwarming and detoxifying drink	
Golden almond latte	4,00
Golden turmeric spice mix almond milk ginger syrup	
An immune boosting, cold curing drink	
Nutella hot chocolate drink	4,20
Dark chocolate hazelnut almond milk homemade chocolate drizzle	
Hot chocolate	3,80
Pure chocolate hot milk stirred not shaken	
Bounty hot chocolate drink	4,20
Pure chocolate milk chocolate drizzle coconut flakes	

All lattes can be served dirty
(with an extra espresso shot + €0,50)

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

rose syrup	raw chocolate sauce
ginger syrup	maple syrup
vegan date caramel	

(+0,30€)

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	4,90
Green tea from Sri Lanka with pieces of ginger	
Tumeric Detox	4,90
Fruit tea with pieces of fresh turmeric	
Istanbul Nights Mint	4,90
Fresh black herbal mint tea	
Lazy Daze	4,30
Vitalizing earl grey tea	
Soo Long	4,30
Organic green Oolong tea - half fermented	
Low Rider	4,30
Classic smoked green tea	
Team Spirit	4,30
Reinforcing lemongrass & white tea	
Total Reset	4,30
Greek mountain herbs, fennel seeds, sage leaves and orange peel	
Space Cookie	4,30
Relaxing chai herbs tea	
Maybe Baby	4,30
Organic fruit tea, pineapple & strawberry	
Smooth Operator	4,30
Pure chamomile tea	

SODA

Homemade Ice Tea	3,50
Homemade Rose Lemonade	3,50
Homemade Kefir Lemonade	3,50
Kombucha Farm	4,00
Ginger Lemongrass Mint Lavender Mandarin Star Anise	
Kombucha Yugen	4,00
Mango Kurkuma Apple Mint Ginger Lemon	
Fresh orange juice	4,00

For more drinks, water, juices, ... have a look in our fridge

ARTISANAL BEERS

Pils 13 (5,2% Pure Gents beer)	3,00
L'arogante (5,5% hoppy beer)	3,50

BIODYNAMIC WINE

Italian white wine (Filippi Vindagotti from Verona)	5,50
Natural red wine (Chateau Chapeau - Lous Grezes)	5,00
Natural bubbles (Despina)	6,00



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

Sunday	09:00 – 18:00
Monday	08:30 – 18:30
Tuesday	08:30 – 18:30
Wednesday	CLOSED
Thursday	08:30 – 18:30
Friday	08:30 – 18:30
Saturday	09:00 – 18:00



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.

CARAMEL APPLE O'YO 🍏	8,50
Greek yoghurt with homemade crunch nut granola, organic apple, homemade date caramel	
plant based: replace with coconut yoghurt (+1 EUR)	
FOREST BOUNTY CO'YO 🍷	8,50
Chocolate buckwheat granola, red fruits chia jam, chocolate sauce, coconut flakes and dried berries	
SMOOTHIE BOWL OF THE DAY 🍷	9,50
Our favorite smoothie served with fresh fruits, coconut cream and topped with homemade buckwheat granola	

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 HEARTY BEETROOT PANCAKES 🍷	11,00 13,00
Pink pancakes with beetroot hummus, balsamico, goat cheese, apple, beetroot, greens and pumpkin seeds	
THE OREO PANCAKES 🍷	9,50 12,50
Black charcoal pancakes with vanilla coconut cream, banana, chocolate buckwheat granola, coconut flakes and homemade chocolate sauce	
THE O'YO INDULGENCE 🍷	10,00 12,00
Pancakes with greek yoghurt, chia jam, fresh fruits and crunch nut granola	
Want it plant based? Replace with coconut yoghurt (+ 1 EUR)	
1 SCREAM PANCAKES 🍷	9,50 11,50
Pancakes with vegan ice cream of your choice, maple syrup, hemp seeds and seasonal fruit	

You like it your way, and not the O'yo way?

2 or 4 pancakes	4,50 6,50
Fruit	+ 2,00
Crunchy nut granola chocolate buckwheat granola	+ 2,00
Coconut and peanut cream coconut yoghurt	
Greek yoghurt homemade choco pasta Chia jam	+ 1,50
Chocolate sauce maple syrup	+ 0,50

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 🍷	13,00
Quinoa, steamed broccoli, zoodles, grated carrots, apple and beetroot, homemade hummus, mixed greens, kimchi, lemon ginger turmeric dressing, roasted almonds, vegan chorizo and veganaise	
SALTY BREAKFAST BOWL 🍷	12,50
Warm scrambled tofu egg with tomato and spinach, coconut bacon, quinoa, green leaves, pumpkin seeds and homemade veganaise	
GOLDEN GOODNESS BOWL 🍷	12,00
Hot salty dahl with red lentils & brown basmati rice stewed with ginger, turmeric, cumin & mustard seeds, finished with broccoli, micro greens, coconut dressing and roasted turmeric nuts	

TOASTS

These toasts are made with sourdough spelt bread from Compaan, it contains gluten but it is without wheat, making it more easy, digestible. **Gluten intolerant?** We can serve these delicious combinations with buckwheat crackers.

SCANDAL SCRAMBLE TOAST 🍷	11,50
Double spelt toasts with scrambled tofu egg with spinach and tomato, veganaise, pumpkin seeds and micro greens	
TEASY CHEESY TOAST 🍷	12,00
Double spelt toasts with pesto, zucchini noodles, cherry tomato, rucola, sunflower seeds and mimozza cheese	
THE KIMCHI CHICK TOAST 🍷	9,50
Double spelt homemade hummus with spicy Korean kimchi, hemp seeds and micro greens	
SPICY SMASHED AVO TOAST 🍷	9,50
Double spelt toasts with smashed avocado, tomato, chili flakes, sunflower seeds, micro greens and cilantro	

COUNTS FOR OUR SALTY BOWLS & TOASTS

Extra toppings

young coconut bacon + €1,50	extra nuts + €1,50
vegan chorizo + €2,00	extra kimchi + €2,00
scrambled tofu + €2,00	smashed avocado + €3,00
vegan cheese (if available) + €5,00	extra sourdough bread + €1,50
goat cheese + €2,00	extra homemade buckwheat crackers (gluten free) + €2,00
homemade hummus + €1,50	

SHARE SIDES

Small burger?

Craving for something salty but not too hungry?

SOUP OF THE DAY 🍷	5,00
Made with seasonal market vegetables with spelt bread (+ €1,5)	
with homemade buckwheat crackers (+ €2) 🍷	
O'YO GUACAMOLE 🍷	7,50
Smashed avocado with homemade buckwheat crackers	
KIMCHI	5,50
Korean, spicy fermented cabbage and vegetables with spelt bread (+ €1,5)	
with homemade buckwheat crackers (+ €2) 🍷	

NATURAL PLANT BASED DESERT

2 balls of vegan ice cream	4,00
Choose your favorite flavors	
Banana cake	4,00
Quiltree brownies	4,50
Pie of the day	5,00
Vegan cheesecake	5,50
Bliss balls (3 pc)	4,50
Energy bar	2,80

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.

Food from the earth

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.