

JOSEPHINE'S

Coffee

Espresso	2,85	Flat White	3,75
Americano	3,25	Mocha	4,25
Macchiato	3,00	Latte	4,00
Cappuccino	4,00	Iced Coffee	4,00
Hot Chocolate			4,00
Chai Latte			4,00
Matcha Latte			4,00
Golden Turmeric Latte			4,00
Camellia's Tea House Teas			3,50
- please ask for our selection			

We use oat milk as our default MYLK option

Other MYLK options:

Hazelnut, Oat, Almond, Cashew, Coconut,
Tiger Nut and Brown Rice



Sustainability

We partner up with like-minded brands who follow sustainable practices. The coffee roasters we've partnered with and the plant-based milk brand we use are B Certified, meaning they meet the highest standards of social and environmental performance, transparency and accountability.

We source most of our ingredients from local farms and partner up with like-minded suppliers who share similar values and are in the pursuit of constantly improving their sustainability practices.

Smoothies

	300ml	500ml
Carrot Cake 🥕🥕🥕	5,00	7,00
Banana, carrot, almond milk, cinnamon, dates, walnuts, protein powder		
Wild Blueberry 🫐🫐🫐	5,00	7,00
Banana, dates, blueberry, peanut butter, chia seeds, almond milk		
Good Morning Coffee ☕🥕🥕	5,00	7,00
Banana, dates, cocoa powder, espresso, coconut milk, peanut butter, chia seeds		
Green Glory 🥕🥕🥕	5,00	7,00
Banana, kale, avocado, lime juice, pineapple, ginger, cashew nuts		

Energy Shots

Immunity	3,00
Ginger, fresh lemon, turmeric	
Energy	3,00
Beetroot, green apple, fresh lemon	
Detox †	3,50
Spinach, apple, ginger, celery	

Sweet Treats

Energy Ball	3,00	Croissant	3,50
Cookie	3,50	Danish Pastry	3,50
Cake Slice	6,00	Oat Bar	3,95
Signature Cake	7,00	Soft Ice Cream - Coffee Flavour	4,25
Muffin	3,50		

We follow good manufacturing practices and take measures to reduce allergen cross contamination, the food being served may contain traces of other food allergens.

For special dietary requirements please consult with our chefs.
All prices are inclusive of VAT.

Granola

Signature Homemade Granola

With coconut yoghurt 🌿🌱🌾 7,00

With hazelnuts, dates and a hemp
and cardamom yoghurt 🌿🌱🌾 7,50

Breakfast Bowls

Red Rice and Miso Porridge 🌱🌾 9,00
With mango, coconut and roasted seeds

Acai Berry Bowl 🌿🌱🌾 9,50
With banana, fresh berries and
our signature homemade granola

Soup

Please ask for our chef's soup of of the week 8,50
Served with bread on the side

Buddha Bowls

Quinoa Buddha Bowl 🌱🌾 15,95
Roasted sweet potato, quinoa, crispy chickpeas,
black beans, kale, avocado, charred broccoli,
tahini-maple dressing

Black Rice Buddha Bowl 🌱🌾 15,95
Warm peanut tofu, black rice, shredded cabbage,
purple potato, carrots, radish, pak choy,
coconut-peanut sauce

Red Rice Buddha Bowl 🌱🌾 15,95
Oyster mushrooms, red rice, pickled daikon, cucumber,
sprouts, edamame, gomashio, cashew-tamari dressing



† Celery 🌿 Cereals 🐟 Fish 🐚 Molluscs
🌱 Mustard 🌱 Nuts 🌱 Peanuts 🌱 Soy 🌱 Sesame 🌱 Sulphites

Gluten free bread available, please ask for assistance
Our food is entirely plant-based. Please ask for daily specials.

Salads

Falafel Caesar Salad 🌱🌾🌱🌾 15,00
Coriander and ginger falafel, kale, gem lettuce,
toasted hemp seeds, with a tangy garlic dressing

Levantine Carrot Hummus Salad 🌱🌾 15,00
Tahini, Aleppo chilli, marmite roasted carrots,
smoked baby carrots, pickled turnips, pita croutons

Far-Eastern Inspired Miso Salad 🌱🌾🌱🌾 15,00
Miso roasted hispi cabbage, fermented kale,
kimchi, roasted cucumber, castelfranco, gomashio

Creamy Artichoke Salad †🌱 15,00
Chermoula grilled artichokes, carrot and
coriander purée, BBQ carrots, red chard, coconut yogurt

Ginger Roasted Cauliflower Salad 🌱🌾🌱 15,00
Cauliflower, mango, chickpeas, charred Roscoff onions,
walnut salsa

Sandwiches

Josephine's Rye Club Sandwich 🌿🌱🌾 14,00
Mashed avocado, grilled cauliflower, almond romesco, 'feta',
spinach. Served with slab potato crisps on the side

'Fried Chicken' Pain Bagnat 🌿🌱🌾 14,00
Fried mushroom, roasted tofu, thousand island dressing,
heritage tomato. Served with beetroot tortilla crisps
on the side

Aubergine and 'Burrata' Multigrain Baguette 🌿🌱🌾 14,00
Crispy fried aubergine, almond 'burrata', rucola, hemp seeds,
pistachio pesto. Served with beetroot tortilla crisps on the side

Super Green Spinach Wrap 🌿🌱🌾 14,00
Roasted zucchini, ezme, sprouting broccoli, Brazil nut
'parmesan', hemp roasted tomatoes. Served with hummus chips
on the side

Sweet & Sour BBQ Jackfruit Bun 🌿🌱🌾 14,00
Beetroot BBQ sauce glazed jackfruit, baby gem
lettuce, heritage tomato, rainbow slaw, spiced sriracha
vegan mayo. Served with kale and spinach crisps on the side