

MENU



STADS
KOFFY
HUIS

SINDS 1966

66

Sooner or later, discover Delfts most beloved spot



More than 55 years ago, in 1966, Arie and Riet Kleyweg opened the doors of "Stads-Koffyhuis" in Delft. They were one of the first in the city who used real espresso machines. Stads-Koffyhuis quickly became a popular concept in Delft. From that moment on, sphere and quality are our standard.

Coffee is much more than a black bitter drink. A good cup of coffee can work relaxing, but also brings people together. It is therefore not surprising that when you visit Stads-Koffyhuis you can easily see three generations enjoying coffee.

But Stads-Koffyhuis is much more than just a place where you come back for delicious coffee. It goes without saying that quality is our top priority. We won several times the contest of 'Tastiest Sandwich in the Netherlands'. The last one we achieved in 2020 with the sandwich Burrata di Vega! Our 'Alex' choice even became proclaimed the 'Best Sandwich of all Netherlands' of the past 25 years. In 2009, 2012, 2014 and 2017 we won the 'Lekker anders' competition.

While you are sitting on the terrace, eating your price winning sandwich, behind the screens there are working more than 80 people at Stads-koffyhuis and De Delf (our other company) Among them, there are employees who have seen the business grow for decades, there are working employees who have a distance to the labor market and we work with interns. Furthermore we work with local companies and we try to use as many local products as we can!

In 2018 we started our new challenge, "De Delf". It lies 50 meters further along the canal. You can enjoy food and drinks of the same quality and with the same passion as you are used to at Stads-Koffyhuis. At De Delf you can eat different kind of meat-, fish- or vegetarian dishes. Shared dining is what it's all about at De Delf.

Sooner or later you discover it....

The regular guests, some of whom have been around for more than 55 years to drink their favorite cup of coffee. The grandmothers that visit with their grandchildren and enjoy our delicious pancakes. Families who make a quick stop at the coziest canal of Delft. But also the tourists from all over the world who came to enjoy our prize winning sandwiches. They not only discover our quality, but also our old fashioned coziness which are very important to us. What a cup of coffee can do...

Milk and meat from the local farmer

About Hoeve Biesland and Stads-Koffyhuis

"Central Park" is what farmer Jan calls the local polders of Delft as a joke. But that idea is not that mad. Our grasslands form a green oasis enclosed by Rotterdam, Delft, Den Haag, Zoetermeer and Gouda. Underneath the smoke from these cities we interweave nature, agriculture, healthcare and the city into one.

We are grateful that a lot of citizens and entrepreneurs from our region are buying local products. Stads-koffyhuis went a little further, by adopting chickens from a local farm.

This cooperation helps us to preserve and flourish this beautiful nature close to the city.



HOEVE BIESLAND



03 COFFEE

Coffee blends

The blend for our **coffee** has a soft taste with a rich aroma of citrus fruits, cane sugar and a caramel-like aftertaste. The light roasting of the bean creates a subtle fruity sourish taste that makes this coffee extremely suitable as a café crème.

For our **espresso** blend we use a balanced blend of High Land Arabica and a touch of Premium Estate Robusta, which is characterized by the pleasant taste of chocolate and caramel. The slightly earthy tones make it a beautiful espresso with a powerful aftertaste.

deLaat
COFFEE



TIP
Your own slanted bin as a souvenir? This is available at the checkout for 17.50 each



HOEVE BIESLAND

The milk we put in our coffees is from the organic farm "Hoeve Biesland".

11 minutes by bike from here, you can see the dairy cows grazing in the meadows. The dairy cows give creamy milk of high quality. The milk will be processed to high quality fresh milk. Fresh milk from the local farmer as nature intended to, you can taste it!

The oat, the whole oat, and nothing but the oat

Besides the milk from our local farmer "Hoeve Biesland" you can choose oat milk from "ROA". Oat milk from "ROA" is made of European high quality oat. "ROA" uses the whole oat cores without added sugars. This guarantees high quality and minimizes the distance the oat travels. So that tastes well in your coffee and it's good for the planet.



De Delftse Leut

Strong espresso with hot milk and milk froth. Served in a tall glass.

- Delftse Leut **4,75**
- Delftse Leut 'Deluxe' following flavours. **5,50**

Mocha, caramel, hazelnut, chocolate, cinnamon or salted caramel.

'Make my day' coffee **6,00**

Strong coffee with milk froth and salted caramel. Served with whipped cream.

COFFEE 04



Cortado

'Choco cookie dream' coffee **6,00**

Strong coffee with milk froth and chocolate chip cookie served with whipped cream.

Satanic coffee **5,75**

Strong coffee with chopped ginger, mocha-syrup and whipped cream.

Delft Leaning Cup **4,75**

Coffee, hot chocolate, milk froth and cinnamon. Served in a specially made slanting cup.

Wiener melange **5,25**

Coffee with hot milk and whipped cream.

Cortado **3,75**

Strong espresso with milk and a dollop of milk foam.

Americano **3,75**

Strong espresso with hot water.

Flat white **4,75**

Strong coffee with a bit of milk froth.

Cappuccino **4,00**

- Cappuccino **4,00**
- Double cappuccino **5,50**

Coffee **3,50**

Delicious coffee made with our own café crème blend.

- Coffee **3,50**
- Double coffee (large mug) **5,00**

Espresso **3,50**

Strong espresso from 'koffyhuis' espresso blend.

- Small espresso **3,50**
- Double espresso **5,00**

Coffee latte **4,00**

Coffee with lots of warm milk.

- Normal coffee latte **4,00**
- Double coffee latte **5,50**

For our small friends

Kids lemonade **3,00**

Little chocolate not too hot **3,25** With whipped cream. **+ 1,25**

Kids Cappuccino **3,25**

Hot drinks

Chaï Latte **5,00**

A hot milk drink with chaï tea.

Dirty Chaï **6,00**

Chaï Latte with a shot of espresso.

Matcha Latte **5,00**

Hot chocolate **4,50** With whipped cream. **+ 1,25**

Glühwein **6,00**

Glühwein Alcohol Free **6,00**

Fins recipe with dealcoholized red wine. With the taste of blueberries, raspberries, cloves, cinnamon and cardamom.

TEA

Fresh Herbal Tea

A large glass of tea with fresh herbs served with Delftse elderflower syrup.

Fresh mint 5,00

Ginger 5,50
With lemon.

Ginger 5,50
With cinnamon and orange.

Ginger 5,50
With mint.

Bradley's tea

Bradley's is a brand for real tea lovers. Bradley's does have your classics or you can be surprised by the exciting flavor combinations.



English Blend 3,75

A powerful taste thanks to the classic blend of teas from India and Sri Lanka. This tea is for everyday!

Rooibos 3,75

The South African Rooibos becomes more popular these days. From nature the taste is slightly sweet and the tea is full of antioxidants. The tea is free of caffeine.

TIP

Enjoy this delicious tea at home?
A box with 30 bags of your favorite flavor is available at the checkout for 17.50 each.

Ginger Citrus 3,75

The ginger gives this mix a subtle spicy taste, combined with refreshing lemon and apple.

Red Fruits 3,75

This blend is a 100% pure fruit fusion. You can drink it all day because it's free of caffeine.

Earl Grey 3,75

A timeless classic for the real tealover. A whiff of bergamot gives the tea a refreshing taste.

Green Tea Lemon 3,75

This green tea finds its origins in China. The lemongrass makes the aftertaste of the tea surprisingly fresh and mild.

Camomile 3,75

You can dream away by this tea of pure herbs. The taste is mild and sweet. The tea is free of caffeine.

Oolong Lemon Raspberry 3,75

This tea is a semi oxidized tea. The tea finds its place between black and green teas.

Green Tea Jasmine 3,75

This blend is East-Asia's most popular tea. The tea smells like flowers and the taste is sweet because of the use of flower petals.

Green Sencha 3,75

In Japan this tea is considered as "the tea of hospitality". Sencha means literally welded tea which refers to the process of who the tea is being made.

Golden Chai 3,75

The tea is wrapped in festive gold. This blend is filled with spices like cinnamon, cardamom and a whiff of vanilla.



Appeltaart

TIP

Buttermilk gingerbread to treat. According to family recipe, 12.00 (8 slices).

PASTRIES

Pastries from our own oven

'Delfse' Donder 5,00

A delicious chocolate cake with a filling of chocolate mousse and chocolate ganache, covered in a layer of dark chocolate.

Pastry of the day 5,00

For information ask our staff.

Apple pie 5,00

Our apple pie is made from organic apples.

• With cinnamon ice cream + 1,50

Hazelnut cake 5,00

Spiced ginger cake 4,00

Whipped cream + 1,25

Theeleuten Can be ordered from 3 p.m.

High tea 25,00 pp

From 2 persons

Enjoy a relaxing cup of tea with various sweet and savory snacks such as small pastries, delicious ice cream, 2 mini pricewinning rolls, a soup and a piece of quiche. Served with unlimited tea in various tastes.



'Delftse' Donder

SHAKES/DAIRY

Our shakes are made of organic dairy from “Hoeve Biesland” and ice cream from ‘Gelaterie de Lelie’. The ice cream is also made of fresh milk from “Hoeve Biesland” and they only use natural ingredients, without adding artificial colourants or sugars.



The milk we put in our coffees is from the organic farm “Hoeve Biesland”. 11 minutes by bike from here, you can see the dairy cows grazing in the meadows. The dairy cows give creamy milk of high quality. The milk will be processed to high quality fresh milk. Fresh milk from the local farmer as nature intended to, you can taste it!

Shakes

Milkshake	6,00
Flavours: strawberry, lemon or vanilla.	
Yoghurtshake	6,00
Flavours: strawberry, lemon or vanilla.	
Multifruitshake	6,50
A refreshing shake with organic yoghurt, ice cream, strawberries, oranges and raspberries.	

Special Shakes

Salted Caramel shake	6,50
Milkshake with salted caramel and whipped cream.	
White chocolate and raspberries shake	6,50
Milkshake with vanilla ice cream, white chocolate, raspberries and whipped cream.	
Chocolate chip cookie shake	6,50
Milkshake with vanilla ice cream, Chocolate chip cookie and whipped cream.	



Shakes

Dairy organic

	200ml	400ml
Orange juice	4,50	5,50
With buttermilk.		
Milk or buttermilk	3,50	4,50

Fruitjuices

	200ml	300ml
Orange juice freshly squeezed	4,00	5,00
Pure apple juice bottled	3,75	

Soft drinks bottled

Coca-Cola regular en zero	3,75
Coca-Cola regular en zero 33 cl	5,00
Fanta orange and Fanta cassis	3,75
Bitter Lemon, Sprite and Tonic	3,75
Chocomel en Fristi drinkyogurt	3,75
Ginger beer	4,00

BEERS/WINES/SOFT DRINKS

Earth water

You never drink alone. By drinking earth water you help people in Asia and Africa to drink clean water.

Earth water 33 cl	4,00
Still or sparkling.	
Earth water 75 cl	8,00
Still or sparkling.	

Thirst-quenchers 400ml

Homemade thirst quencher in one tall glass with ice.

Homemade Ice tea sparkling	5,00
Homemade Ice tea green	5,00
Homemade Lemon lemonade	5,00

Wines

	per glass	bottle
Chardonnay white	5,50	25,00
Sauvignon Blanc white	6,50	31,00
Merlot red	5,50	25,00
Rosé	5,50	25,00

Beers

Hertog Jan Pilsener	4,25
Hertog Jan 0.0 %	4,00
Amstel Radler 2.0 %	4,75
't IJ vrij-wit 0.5 %	5,50



Delft Beers

Delftsche Knollaert	6,50
A traditional Delft medieval recipe. (6% ABV)	
Delfts Blond	6,50
A special, traditional Delft beer. (6,2% ABV)	
Delfts IPA	6,50
A nice fruity India Pale Ale with earthy undertones. Slightly sweet with a strong bitterness. (6.5% ABV)	
Delfts Tripel	6,50
Slightly spicy beer with a full, malty and slightly sweet taste. (8.5% ABV)	
Delfts Weizen	6,50
The refreshing Weizen of the Delftse Brouwers is a traditional top-fermented beer with soft fruity notes. (5.2% ABV)	

o PANCAKES

Floor from the mill

Near Stads-koffyhuis you will find the Delfs mill “De Roos” Is one of the oldest working monumental mills in the Netherlands. The mill dates from 1679.



Back in the days Delft counted 15 mills, mill “De Roos” is the only one left. This is the basic of our Dutch pancakes according to a traditional Delfts recipe.

Mill “De Roos” provides Stads-koffyhuis with traditional crafted flour. The unique mix of wheat flour, whole wheat flour, buckwheat and vanilla sugar makes the recipe delicious.

A pancake full of Delfts ingredients or just with sugar, our pancakes are always tasteful.

Pancake specials

Waag pancake 14,00
Apple, cinnamon ice cream and whipped cream.

Speculoos pancake 14,00
Pancake with speculoos crumble and speculoos spread and whipped cream.

Stroopwafel pancake 14,00
Pancake with pieces of stroopwafel, caramel and vanilla ice cream.

Delflandse pancake 14,00
Pancake with Bacon, leek cheese and BBQ-sauce.

Marshmallow pancake 14,00
Pancake with marshmallow and white chocolate.

Gelderse pancake 15,00
Pancake with bacon, onion, cheese and “Gelderse” smoked sausage.

Children’s pancake 10,50
A pancake with 1 topping and a surprise. Topping choices: Nutella, jam, apple, bacon or cheese.

TIP

Miller Jan and his colleagues grind hundreds of kilos of grain into flour every week. They use the whole grain, which gives the flour a full flavour. You can taste it!

Pancakes

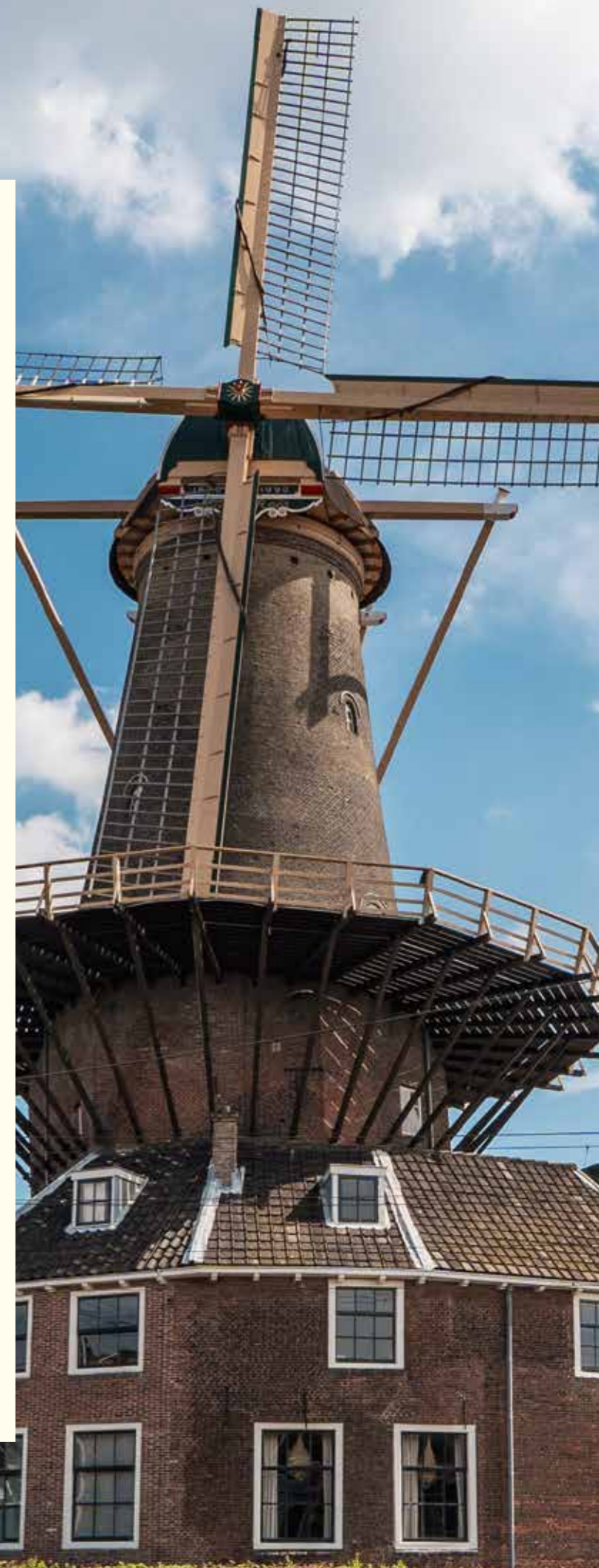
Syrup or sugar	8,50
Nutella	10,50
Applee	10,50
Cheese	10,50
BAcon	10,50
Cheese and bacon	12,00
Bacon and apple	12,00
Cheese and ginger	12,00
Bacon, cheese and pancake	13,50
Bacon, apple and raisins	13,50
Bacon, onion and cheese	13,50

Create your own pancake

Create your own pancake and choose from the following toppings. *from 8,50*

Per topping 2,00

Savoury	Sweet
Cheese	Nutella
Bacon	Ginger
Ham	Raisins
Smoked sausage	Apple
Fried egg	Pineapple
Onion	Pieces of stroopwafel
Mushroom	Speculoos crumble
Leek	Mini marshmallow
BBQ sauce	White chocolate sauce
	Caramel sauce
	Vanilla ice cream
	Whipped cream



LUNCH

Appetizer

Bread Platter 6,00
Freshly baked bread with different kinds of spreads.

Soups 200 ml

Soup of the day 7,00

Tuscan tomato soup 7,00
Vegetarian homemade soup.

Pie soup 7,00

Homemade pie soup, by Dutch recipe. Served with a mini bread roll with steamed bacon and mustard.

Salads

As a basis for all our salads we have a richly filled plate with various types of seasonal lettuce, served with freshly baked bread.

Sweet Goat Salad 16,75

A fresh salad with warm goat cheese, cucumber, pepper, radish, walnuts and pepper syrup.

Fish Salad 17,50

Lovely salad with various types of fish, like smoked salmon, king prawns and trout. Served with lemon, fresh dill and slices of egg.



Boerenburger

1^e
PRIJS
2011



HOEVE BIESLAND

Hamburgers

Our hamburgers, from our local organic farm, are served on a small roll and accompanied by a vegetable garnish.

Burger of the month 15,50

Ask our staff for information.

Oude Delft Burger 15,50

Hamburger with fried bacon and egg, onions and melted cheese.

Farmer's Burger 15,50

Our organic beef burger with melted mature cheese, bacon and pickled onions. Served on a roll with tomato, cucumber and lettuce.

Portobelloburger 15,50

A grilled portobello with goat cheese, spinach and tomato on a crispy hamburger bun.

Extra with hamburgers

Portion of potato wedges + 4,25

with 'Koffyhuis-mayo'



vegetarisch

TIP

Quick lunch, create your own lunch, see next page.

Egg-Dishes

"Bieslandse" fried eggs 14,00

3 fried eggs from our own "Stads-koffyhuis" chickens!! Served with "Bieslands" roast beef. 100% organic meat from "Hoeve Biesland" a local farm. You can choose brown or white bread.

Fried Eggs from 10,50

3 eggs from our own "Stads-koffyhuis" chickens, served with white or brown bread.

Extra toppings:

- Ham, bacon, cheese, tomato or mushrooms. Per topping 2,00
- "Bieslands" roast beef (organic meat) 4,00

Omelettes

Farmer's omelet 15,00

Bacon, cheese, onion, mushroom, and peppers served with white or brown bread.

Omelette from 10,50

Extra toppings:

- Ham, bacon, cheese, tomato or mushrooms, peppers or leek. Per topping 2,00
- Smoked salmon 4,00



HOEVE BIESLAND



Stads-Koffy chicken!

Tock tock!

11 minutes from here you will find our Stads-koffyhuis chickens scabble in the meadows. We work together with the organic farm "Hoeve Biesland". Here is something special happening, because nature and farming comes together. Our adopted chickens can scabble freely in the grasslands between the lowing cows. These animals deliver the most tasteful eggs, creamy milk and delicious meat. The products are not only organic but also responsible. The cows graze in service of the state forestry department and natural monuments and the eggs are collected by people who has a distance to the labor market.

Not only the food chain, but also the distance to your plate is short. And all of this, only 11 minutes away!



Hamburger Oude Delft



13 BREAD ROLLS



Burrata Di Vega

1^e
PRIJS
2020



The most delicious bread rolls of the Netherlands

Stads-koffyhuis more than once has made the top three of the contest "Het lekkerste broodje van Nederland" (the contest most delicious bread roll of the Netherlands). Underneath you will find a selection of our prize winning sandwiches.

Bread rolls

-  **Take Time** 12,75
A gild corn roll topped with sweet apple syrup and spicy mustard. Complemented with rocket leaves, fig spread made of 100% pure figs, walnuts and our special Farmers old cheese.
A real Dutch treat!

-  **Burrata Di Vega** 12,75
A multigrain bread with rocket leaves, grilled zucchini, creamy burrata with truffle, tomatoes, pecan nuts, capers and balsamic dressing.

- Roastbeef** 12,75
A crispy corn roll with lettuce, organic loin of beef, old Dutch cheese, pine tree nuts, balsamic dressing and truffle mayonnaise.



Roastbeef

- Salmon surprise** 12,75
A delicious salmon-mousse on a bed of cucumber, lettuce, egg, alfalfa. Garnished with radish and dill.

- Fatty goods** 12,75
A multigrain bread with smoked salmon, avocado mousse, cucumber, egg and tarragon mayonnaise.

- Waterrijk** 12,75
A freshly baked brown roll, smeared with aioli and topped with a frittata of fresh spinach and egg, crunchy iceberg lettuce, sundried tomatoes, crushed almonds and Dutch matured cheese.


-  **Unbiete bol** 12,75
A multigrain bread with rocket leaves, beet carpaccio, sweet and sour pointed cabbage, Edamame soybeans, mango, Okonomi (Japanese sauce) and a wasabi mayonnaise.

PANINIS AND TOSTI'S 14

Quick Lunch


- Fast and comprehensive** 21,50
• Glass of freshly squeezed orange juice.
• Coffee or tea.
• Soup of your choice
• One of our bread rolls, panini's or tosti's.
• Large size orange juice + 1,25

Paninis

-  **Italiano** 12,50
With mozzarella, pesto, spinach, pine nuts and dried tomatoes.

- Salmon** 13,00
With salmon, mozzarella, pesto, spinach, pine nuts and dried tomatoes.

- Chicken** 12,50
With cheese, kimchi chicken pickled cucumber. Served with Chipotle-aioli and avocado mousse.

 vegetarisch



Broodje Waterrijk

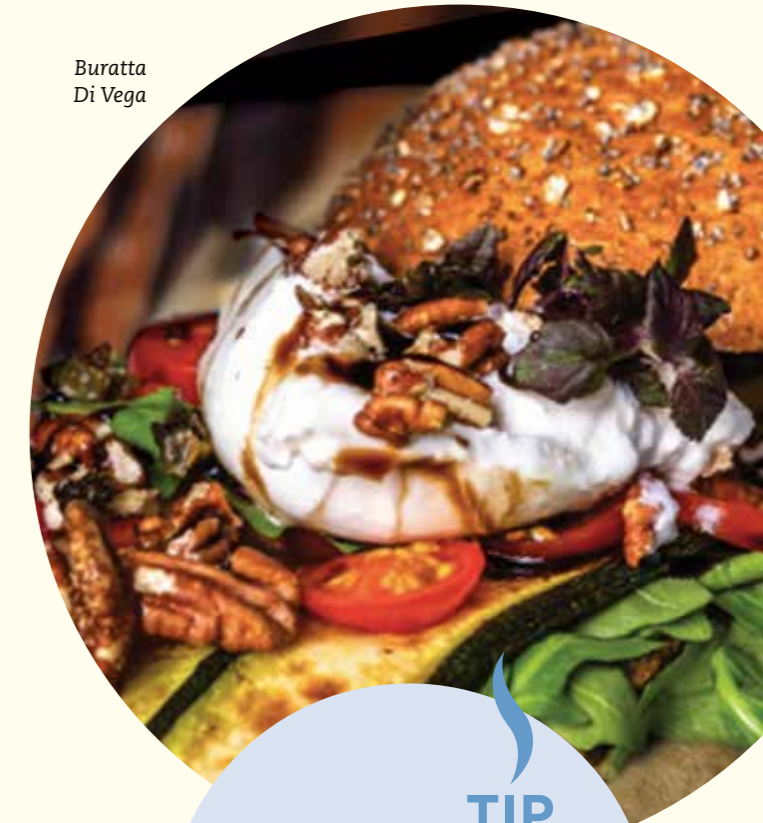
Tosti's

- Farmers tosti ham and cheese** 8,00
A sandwich with melted organic jung matured cheese from "Hoeve Biesland" and ham.

- Gelderse tosti** 9,00
A sandwich with melted organic jung matured cheese, "Gelderse" smoked sausage, spring onions and mustard.

- Goat cheese tosti** 9,50
A sandwich with organic melted goat cheese, steamed bacon, honey and walnuts.

- New Yorker tosti** 9,75
A sandwich with melted cheddar, pickles, and organic pastrami from "Hoeve Biesland"



Burrata Di Vega

TIP

Try a Quick Lunch with a glass of freshly squeezed orange juice, coffee or tea, soup of your choice and a sandwich, panini or toasted sandwich of your choice.



Gift tile

A nice present to give, even nicer to get!

A nice present to give, even nicer to get! A lot of our regular guests are familiar with our gift plates, but we also have gift tiles. These are Delft Blue tiles with a credit. You can choose the amount of the credit you would like to give (from 15,00) When the credit of the tile is used, you can keep the tile as a nice reminder.



Gift tile

De Delf

50 meters from Stads-koffyhuys you will find "De Delf", founded in 2018. This is our other company. There you are welcome for a delicious lunch, drinks and diner in our beautiful restaurant or in the summer on our terrace boat.

Oude Delft 113
www.dedelf.nl



Write a review

We are curious about your opinion.



Scan the QR code and give us a review.

"Op kantoor"

Need a meeting room?

Are you looking for a place to have a meeting, training or coaching you can hire our meeting room.

Local products

We are proud of our suppliers!

We have selected our suppliers with care. We think it's important to make our dishes with fresh local products.

We also find it important to cooperate with social responsibility. You can see that in our choice of suppliers. They stand for something!

Scan the QR code for more information about our suppliers.



Meeting room 'Op kantoor'



Stads-Koffyhuis
Oude Delft 133
2611 BE Delft
tel. 015-212 46 25
www.stads-koffyhuis.nl



wifi password: Espresso