

# A43

## COFFEE

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### CHOOSE BETWEEN

#### SEASONAL SINGLE ORIGIN

These beans will vary throughout the year, it's always a light roast single origin, the origin depends on the harvest season. The character depending on origin can be fruity, aromatic, sweet.

#### CLASSIC BLEND

This is a classic blend, medium roast, to represent a traditional style of coffee. The character is nutty, cacao and fruity chocolate.

### BLACK COFFEE

#### Always double espresso.

	Classic	Seasonal
<b>Espresso</b>	<b>40 kr</b>	<b>See wall</b>
A truly expressive shot made with precision, we brew 25ml tripple ristretto for the ultimate flavour experience.		
<b>Lungo</b>	<b>42 kr</b>	
60ml long espresso.		
<b>Americano</b>	<b>42 kr</b>	
60ml. For a large cup, choose filter coffee or Buzz.		
<b>Buzz</b>	<b>42 kr</b>	
100ml. Lungo + water, a version of americano but with more body.		
<b>Filter Coffee</b>	<b>40 kr</b>	
250ml Batch filter brew. See wall menu for coffee choices.		
<b>Hand Brew 250ml</b>	<b>70 kr &amp; more for competition.</b>	
See wall menu for what we are currently brewing. Ps. Try our competition brews to drink something really unique.		

### MILKY COFFEE

#### Always double espresso.

Choose between local fresh farm milk, oat drink or lactose free milk.

<b>Espresso Macchiato</b>	<b>43 kr</b>
Espresso with a dash of milk.	
<b>Cortado</b>	<b>44 kr</b>
90ml. Espresso + milk, " 50/50 "	
<b>Flat White</b>	<b>50 kr</b>
150ml. Espresso + milk.	
<b>Cappuccino</b>	<b>52 kr</b>
200ml. Espresso + milk.	
<b>Latte</b>	<b>56 kr</b>
300ml. Espresso + milk.	
<b>Latte Macchiato</b>	<b>56 kr</b>
300ml. Milk with a dash of espresso. Very milky.	

### COLD COFFEE

#### Always double espresso.

<b>Iced Latte</b>	<b>60 kr</b>
If you feel like sweetening it up we got some home made syrup, choose between little sweet, medium sweet or very sweet. Be careful.	
<b>Freddo Espresso</b>	<b>50 kr</b>
Similar to iced americano, but with a whipped shot of espresso, which gives a frothy creamy consistency.	
<b>Cold Brew</b>	<b>50 kr</b>
<b>Cold Brew Tonic</b>	<b>65 kr</b>
<b>Iced Americano</b>	<b>47 kr</b>
<b>Espresso Tonic</b>	<b>60 kr</b>
Tonic water and espresso, pour it carefully!	
<b>Affogato (summer)</b>	<b>70 kr</b>
Home made vanilla ice cream with espresso. Choose between classic or freddo fusion.	

Scroll down for  
other drinks, food, and more...

# OTHER DRINKS

## HOT DRINKS

<b>Chocolate 32% Santo Domingo</b>	<b>55 kr</b>
Organic cocoa powder that's perfectly balanced with flavour notes of cherry and caramel. Made of bean varieties Trinitario, Sanchez and Hispaniola.	
<b>Chocolate 58% Venezuela</b>	<b>60 kr</b>
Smooth with flavour notes of Red Fruits and Caramel. Made of bean varieties Criollo & Trinitario, sourced from 'Sur de Lago', NW of Venezuela.	
<b>Chocolate 70% Ecuador</b>	<b>60 kr</b>
Classic character with floral flavour notes and balanced feeling. Made of bean variety Arriba Nacional, sourced from above the Guayas River.	
<b>Chocolate 82% Madagascar</b>	<b>60 kr</b>
Dark character with citrus flavour notes and a pure feeling. Made of bean varieties Criollo, Forastero & Trinitario, from Sambirano Upper Valley.	
<b>Chai Latte</b>	<b>55 kr</b>
Award winning Masala Chai, hand made with 100% natural ingredients. Make it dirty (espresso shot) +12 kr.	
<b>Matcha Latte</b> (Japanese matcha)	<b>55 kr</b>
Make it to a matcha espresso fusion +12 kr.	
<b>Tea (choose cup or pot)</b>	<b>from 40 kr</b>
<b>CHRISTMAS.</b> White tea with orange, cardamom, cinnamon, apple, coriander and clove buds. <b>Earl Grey.</b> Organic black tea with a lovely flavour of bergamot. <b>Lemon Chai.</b> Black & green with fresh flavours of citrus and herbs. <b>Formosa Fragrant Jade +5kr.</b> Pure green tea, 5% fermented Oolong. <b>Matcha.</b> Green tea powder. <b>Green &amp; Pear.</b> Organic with flavours of pear, lime and ginger. <b>White Temple +3kr.</b> Green & white with candied fruit and berries. <b>Cool herbal.</b> Fresh herbal tea with lemongrass, peppermint, apple, grapefruit and liquorice root. <b>Cascara +10kr.</b> Dried coffee cherry, raisin-like, sweet, fruity.	

## COLD DRINKS

<b>Iced Chocolate</b>	<b>60 kr</b>
<b>Iced Chai Latte</b>	<b>60 kr</b>
<b>Iced Matcha Latte</b>	<b>65 kr</b>
<b>Iced Matcha Tonic</b>	<b>65 kr</b>
<b>Juice</b>	<b>45-50 kr</b>
<b>Raspberry Soda</b>	<b>45 kr</b>
<b>Kombucha</b>	<b>60 kr</b>
<b>Coca Cola Classic</b>	<b>38 kr</b>
<b>Coca Cola Zero</b>	<b>38 kr</b>
<b>Smakis Apple</b> (kids apple juice)	<b>25 kr</b>
<b>Fever Tree Tonic Water</b>	<b>38 kr</b>
<b>S. Pellegrino Natural Sparking Water</b>	<b>32 kr</b>

# TOASTS

Scroll down for  
breakfast and brunch deals.

## TOAST

<b>Cheese</b>	<b>49 kr</b>
Sometime that's all we need, bread with butter and cheese.	
<b>Cheese &amp; Ham</b>	<b>99 kr</b>
With mayonnaise, dijon mustard and pickled salt cucumber.	
<b>Pesto &amp; Mozzarella</b>	<b>99 kr</b>
With our homemade pesto, pickled red onion and sundried tomatoes.	
<b>Chicken &amp; Pesto</b>	<b>99 kr</b>
With mozzarella, our homemade pesto and pickled red onion.	

Scroll down for  
Breakfast, brunch and ice cream...

# BREAKFAST & BRUNCH

## BREAKFAST

75 kr

**Black coffee with croissant or cheese toast.**

Served until 11.00. Upgrade to cappuccino for +10 kr.

## BRUNCH

145 kr

Served until 14.00. Following 4 options included, pick your choices.

**Option 1:** Black coffee or Cappuccino (+10 kr)

**Option 2:** Cheese toast or Croissant

**Option 3:** Orange juice

**Option 4:** Chia & Oats with our home made berry jam

## CAKES & COOKIES

Home made.

### Check out our fridge to see what we currently offer.

Our favourite recommendations:

- Basque Cheesecake
- Tiramisu cake
- Carrot cake
- Chocolate chip cookies

## Awards

### SCA National Barista Championship

2024 Finalist 4th, Andreas

2024 Finalist 5th, Aldrin

2023 2nd place, Aldrin

2023 3rd place, Amanda

2022 Finalist 6th, Aldrin

### Barista of the year

2023 Top 10 nominated, Aldrin

### Avenyn business of the year

2022 Nominated

## Wi-Fi

**See sign by the coffee bar, on the small wall between the windows.**