

OUR NEIGHBOURHOOD BREAKFAST

OUR BEVERAGES

Lungo | Espresso | Double Espresso | Cappuccino | Flat White | Latte Macchiato | Caffè Latte | Tea | Hot Chocolate | Cold Milk
| Oat Milk | Soy Milk

Decaf options are available

HELP YOURSELF TO OUR BREAKFAST TABLE

Our choice of locally baked breads, pastries and gluten free bakes, cereals, fruit, yogurt, cheese and cold cuts. For drinks, choose from flavored water, freshly squeezed orange juice, cloudy apple juice or our smoothie of the day.

€22.50

ORDER A HOT DISH

Fancy one of our hot dishes? You can choose a maximum of two hot items per person

Havermoutpap

Havermout | water | melk
seizoens fruit | walnoten (V)

American Pancakes

Seizoen fruit | ahornsiroop
huisgemaakte jam | poedersuiker (V)

Wentelteefjes

Wentelteefjes | seizoen fruit | kaneel huisgemaakte jam |
ahornsiroop (V)

Boerenomelet

Champignons | tomaat | spinazie (V)

Uw roerei, omelet, gebakken eieren of gepocheerde eieren
zijn te bestellen met spek, ham en / of kaas

Porridge

Oats | water | melk
Seasonal fruit | walnuts (V)

American Pancakes

Seasonal fruit | maple syrup
homemade jam | powdered sugar (V)

Dutch Toast

Sugar bread | seasonal fruit | cinnamon
homemade jam | maple syrup (V)

Vegetable Omelet

Mushrooms | tomato | spinach (V)

Your scrambled eggs, omelet, fried eggs or poached eggs come
with a choice of bacon, ham and / or cheese

Have eggs cooked to your liking

Scrambled, poached, boiled or fried served on your choice of freshly toasted bread.

Please ask your host about allergies and dietary requirements

CURIOUS MINDS WELCOME

Kick back and catch up with our library of top newspapers and magazines – free to access throughout your stay.

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HOTEL
INDIGO
AN IHG HOTEL

OUR NEIGHBOURHOOD BREAKFAST

At Hotel Indigo The Hague – Palace Noordeinde, we source our ingredients locally and / or sustainably to give you the best and freshest taste of our neighborhood.



The peanut butters on our breakfast table come from the **Pindakaaswinkel**. Michiel started combining the first flavors at his kitchen table. Since childhood, this organic farmer has been a big peanut butter fan. Yet he missed variety in the existing range. The peanut butter shop stands for the health of human and nature. The peanut plant also contributes to this: it gives nutrition back to the soil, instead of absorbing it. The peanut butter base consists only of peanuts and a little coconut oil. Furthermore, no extra sugar or salt is added to the peanut butter.



The preserves and granola on our breakfast table come from **TLANT**. Made on the Laarhoeve farm in Diessen. A care farm where people with special needs are empowered and create the tastiest marmalades, consisting of as much second and third-party fruit as possible. The spreads are sweetened with apple and contain no refined sugars. Pure fruit, from our own region, in surprising flavor combinations.



ATL Seafood, located in IJmuiden, supply our delicious smoked salmon and smoked mackerel. Their fish is caught fresh daily. Sustainability comes natural for ATL seafood. They are MSC and ASC certified and support initiatives such as Greenkey and the Good Fish Foundation.



Hagelswag is on a mission to share the Dutch greatest tradition of chocolate sprinkles for breakfast with the rest of the world. And we at Hotel Indigo The Hague share it with you! Great on your bread, yoghurt, granola and pancakes. The chocolate is packed at a great social enterprise in Leiden and Hagelswag works together with the Cocoa Horizons program to improve the livelihoods of cocoa farmers and their communities.



Our delicious coffee is from local coffee roaster **Capriole**. With every purchase of their “Haags Bakkie” coffee beans, they are donating €1 to a charity in The Hague. This charity changes every year and is chosen by their suppliers. To make the perfect cappuccino, we combine Capriole their coffee beans with the biological milk of **Zuivelrijck**.

Our delicious bread and pastries come from bakery **Roodenrijs** in The Hague. The very first bakery opened in 1885 in Wateringen by Piet Roodenrijs. Until this day the bakeries are still run by the Roodenrijs family. They only use the finest high quality products for their baked goods, most of their products are handmade, and they still use their own family recipes.