

daily coffee

with our tds. house blend

espresso (double)	3,2
americano	3,5
cortado	4,0
cappuccino	4,5
flat white	4,5
dirty with double milk by Milbok	5,0
espresso tonic	5,5
cow or oat	+ 0,0

decaf / single origin espresso → check our **limited** menu.

not coffee

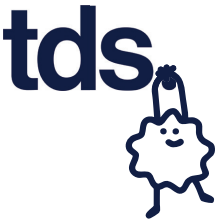
sparkling water	3,0
sparkling apple by Naturfrisk	4,0
gingerbeer by Naturfrisk	5,0
homemade cascara lemonade	5,5
kombucha by Levuur	5,0
cascara and coffee leaf	
seasonal	
cascara tea	4,0
coffee leaf tea	4,0
single origin cacao	
without milk	4,0
with milk	4,5

hungry

daily sweets	check our counter
fresh bread by Norman	11,5
with 3 seasonal sweet spreads and salted butter	
+ seasonal cheese by Het Hinkelspel	+ 1,5
greek yoghurt	9,5
with homemade granola, seasonal fruit and jam	
vegan greek style yoghurt	+ 0,0

allergies or intolerances? let us know before ordering and we'll make sure you can enjoy everything without worrying

daily



the tds. story

We quit our jobs, bought a van and started travelling.

With nothing we *had* to do, we slowed down.
We noticed more. And every morning, we took the time to really taste our coffee.

The beans. The roaster. The brew method. Even the water, from the tap to a mountain stream.

We wanted to know why one cup tasted different from the next. So we began experimenting, comparing, and measuring TDS.

TDS stands for Total Dissolved Solids. In coffee, it measures how much soluble material from the coffee has dissolved into the water. It doesn't tell you whether a coffee is good, but it gives you another way to understand what you taste.

That little number became part of our daily ritual.

When we came home, the ritual stayed. And we knew we wanted to share what we had learned.

That became tds.

Today, we travel the world through coffee. We look for roasters worth discovering, coffees that spark our curiosity, and brewing methods that bring out the best in every cup.

Sometimes simple. Sometimes rare. Always curious.

Welcome to tds.

Hanne & Kurt



about us