

MENU

ENGLISH



66

SINCE 1966



60 years Stads-Koffyhuis

More than 60 years ago, in 1966, Arie and Riet Kleyweg opened the doors of the Stads-Koffyhuis in Delft. They were among the first in the city to use a real espresso machine. The Stads-Koffyhuis quickly grew into a household name in Delft. Even then, atmosphere and quality went hand in hand here. Coffee is much more than a black, slightly bitter drink. A good cup of coffee is not only relaxing, but also brings people together. It is therefore not surprising that during a visit to the Stads-Koffyhuis you can easily see three generations enjoying coffee.

But the Stads-Koffyhuis is much more than just a place you return to for delicious coffee. The fact that quality is highly valued here does not go unnoticed. Several times we won the 'Best Sandwich of the

Netherlands'. The most recent win was achieved in 2020 with the Burrata di Vega sandwich! Our 'Alex's choice' was even named the 'Very Best Sandwich of the Netherlands' of the past 25 years. In 2009, 2012, 2014 and 2017 we won the 'Lekker Anders' competition.

The last real prize is already a few years behind us, but that certainly does not mean we are standing still. On the contrary: we continuously keep searching for new flavours and surprising combinations. Everything on this menu is made with the same ambition — as far as we are concerned, every dish should have the level to be able to win. That is why we participate in the competition again every year, driven by the same passion as 60 years ago.



While you enjoy an award-winning sandwich on the terrace boat in summer, there are in total around 80 people working behind the scenes and in front of the scenes. Among them are employees who have seen the company grow for decades, interns from practical school up to MBO level, and people with a distance to the labour market. In addition, we work as much as possible with local companies and prefer to use products from the region. In 2018, 50 metres further along the canal, we started our new challenge: De Delf. Here you can enjoy a delicious cup of coffee or lunch with the same quality and passion you are used to at the Stads-Koffyhuis. Or enjoy in the evening different meat, fish and vegetarian dishes, where not only eating together, but also sharing together is central.



1966 – 1993 | Arie & Riet Kleyweg

Sooner or later, everyone discovers Delft's most beloved spot.

The regular guests, some of whom have been coming to enjoy their favourite cup of coffee for more than 60 years. The grandmothers who come to enjoy pancakes with their grandchildren. The families who make a pit stop along the cosiest canal of Delft. But also the tourists who travel from the other side of the world to taste our award-winning sandwiches. They discover that not only the quality of the product, but also old-fashioned cosiness is highly valued by us.

What a cup of coffee can bring about — for 60 years already.



1993 – 2011 | Gé & Patricia Kleyweg



2011 – present | Ferry van Winden & Roland Dijkman



03 COFFEE

Coffee blends

The blend for our **coffee** has a smooth taste with a rich aroma of citrus fruits, cane sugar and a caramel-like aftertaste. Due to the light roasting of the bean, a subtle fruity acidity is created, making this coffee highly suitable as a café crème.

For our **espresso** we use a balanced blend of High Land Arabica and a touch of Premium Estate Robusta, characterised by the pleasant taste of chocolate and caramel.

The slightly earthy notes create a full-bodied espresso with a powerful aftertaste.



HOEVE BIESLAND

The milk in the coffee comes directly from the organic care farm Hoeve Biesland.

A 11-minute bike ride from your cup of coffee, you can see the dairy cows grazing in the meadows. These ladies produce creamy, high-quality milk, which is processed on-site in the dairy workshop into high-quality whole milk. Fresh milk from the local farmer, just as nature intended – and you can taste it!

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

In addition to the milk from Hoeve Biesland, you can also choose oat milk from ROA. ROA oat milk is made only from high-quality European oats with whole oat kernels and without added sugars. This guarantees high quality and minimises the distance the oats travel. Delicious in coffee and good for the planet!

Coffee

All coffees can be made with oat milk and/or decaffeinated coffee. **+ 0,50**

De Delftse Leut

Hot milk, strong espresso and milk foam, served in a tall glass.

- Delftse Leut **5,25**
- Delftse Leut 'Deluxe' in various flavours. **5,75**

You can choose from: mocha, chocolate or salted caramel.

'Make my day' coffee **6,50**

Strong coffee with milk foam and salted caramel, finished with a dollop of whipped cream.

TIP

Your own tilted cup as a souvenir? This is available at the cash desk for 17.50 each

COFFEE 04

'Choco cookie dream' coffee **6,50**

Strong coffee with milk foam and a chocolate chip cookie, finished with a dollop of whipped cream.

Satan's coffee **6,50**

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

The Delft tilted cup **5,00**

Coffee with hot chocolate, a generous dollop of milk foam and cinnamon. This is of course served in the tilted Delft cup. (Be careful it doesn't tip over!)

Wiener melange **5,75**

Coffee with warm milk and delicious sweet whipped cream.

Cortado **4,00**

Strong espresso with milk and a small dollop of milk foam.

Americano **4,00**

Strong espresso with hot water.

Flat white **5,50**

Double espresso with milk foam.

Cappuccino

- Cappuccino **4,25**
- Double cappuccino **5,75**

Coffee

- Coffee **3,75**
- Double coffee **5,25**

Espresso

- 'Small' espresso **3,75**
- 'Double' espresso **5,25**

Café Latte

Coffee with plenty of warm milk

- Coffee with milk **4,25**
- Double coffee with milk **5,75**

Iced Latte **5,75**

An ice-cold latte with fresh coffee and milk from Hoeve Biesland.

Iced Americano **5,25**

Strong espresso with ice and cold water.



Cortado

For the little ones

Kids' lemonade **3,25**

Kids' hot chocolate not too hot **3,50** With whipped cream. **+ 1,50**

Kids' cappuccino **3,50**

Hot drinks

Vanilla Chaï latte **5,50**

Creamy chai latte with warming spices and a subtle sweet hint of vanilla.

Chaï latte **5,50**

A latte with black tea and spices such as cinnamon, ginger and cardamom.

Dirty Chaï **6,50**

Chai latte with a shot of espresso.

Matcha latte **5,50**

Hot chocolate milk **4,75**

With whipped cream. **+ 1,50**

TEA

Fresh Herbal Tea

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

Fresh mint	5,25
Ginger and lemon	5,75
Ginger, orange and cinnamon	5,75
Ginger and fresh mint	5,75

Bradley's Tea

Bradley's is a brand for the true tea lover. Whether you prefer the classic favourites or enjoy being surprised by exciting flavour combinations.

BRADLEY'S
TEA PIRAMINIS

English Blend 4,00

A full, strong flavour thanks to the classic blend of teas from India and Sri Lanka makes this tea much more than ordinary!

Rooibos 4,00

The South African bright red rooibos, with its naturally slightly sweet taste, is becoming increasingly popular in Western countries. Rooibos is full of antioxidants and is free of caffeine.

TIP

Enjoying this delicious tea at home? A box of 30 tea bags of your favourite flavour is available at the cash desk for 17.50 each.

Ginger Citrus 4,00

The ginger gives this blend a subtle spicy flavour that combines beautifully with the refreshing notes of lemon and apple.

Red Fruits 4,00

This 100% fruit infusion naturally contains no caffeine and can therefore be enjoyed throughout the day.

Earl Grey 4,00

A timeless classic for the true tea lover. Of course, you drink this tea with your pinky up. A hint of bergamot provides its fresh flavour.

Green Tea Lemon 4,00

This lively and refreshing green tea originates from China. The addition of lemongrass gives the aftertaste a surprisingly fresh and mild flavour.

Camomile 4,00

Dream away with our pure herbal tea with a sweet and mild flavour. Bradley's chamomile contains no caffeine.

Green Tea Jasmine 4,00

With its floral aroma and subtle sweetness, this is the most popular tea in East Asia. Its flower petals give the tea a delicate and refreshing flavour.

Green Sencha 4,00

Green Sencha is considered in Japan as the drink of hospitality. Sencha literally means 'infused tea', which refers to the process by which this tea is made.

Golden Chai 4,00

Golden Chai is packaged in festive gold. The blend is full of spices such as cinnamon and cardamom, with a delicious hint of vanilla.

CAKES / PASTRIES



Apple pie

TIP

Buttermilk spiced cake to treat yourself. According to a family recipe, 12.00 (8 slices).

Pastries from our own oven

'Delfse' Donder 5,50

A delicious chocolate pastry filled with chocolate mousse, chocolate ganache (bonbon filling), and coated with a thick layer of dark chocolate.

Seasonal pastry 5,50

Ask our staff.

Cheesecake 5,50

Creamy cheesecake with a changing topping. Ask us about today's flavour.

Apple pie 5,25

Our apple pie is made with organic apples

- With cinnamon ice cream. + 1,50

Hazelnut meringue pastry 5,50

Buttermilk spiced cake 4,00

Dollop of real whipped cream + 1,50

Tea drinkers Available to order from 3.00 pm

High tea 27,50 pp The 'Stads-Koffyhuis' way

From 2 persons

Enjoy a relaxing tea with various sweet and savoury treats such as small pastries, a delicious ice cream, 2 mini award-winning sandwiches and a soup. We serve unlimited tea in various flavours with this.



'Delfse' Donder

SHAKES/DAIRY

All our shakes are prepared with (honest) organic dairy from Hoeve Biesland and artisan ice cream from 'Gelateria de Lelie'. This ice cream is also made with fresh milk from Hoeve Biesland and only natural ingredients, without artificial aromas, colours or flavourings.



Ride down the driveway of Hoeve Biesland, just 11 minutes by bike from here, and you'll see them grazing in the meadows: the dairy cows. These ladies produce creamy, high-quality milk, which is processed on the farm itself in the dairy workshop into premium whole milk, full-fat yoghurt and traditional buttermilk. Fresh milk from your local farmer — and you can taste it!

Classic Shakes

Milkshake 6,25

The milkshake is available in the following flavours: strawberry, lemon and vanilla.

Yoghurtshake 6,25

The yoghurt shake is available in the following flavours: strawberry, lemon and vanilla.

Smoothies

Fruit smoothies made with full-fat yoghurt from Hoeve Biesland and fruit.

Multifruit smoothie 6,75

Strawberry, raspberry, apple and mango.

Tropical smoothie 6,75

Pineapple, mango and apple.

Special Shakes

Salted Caramel shake 6,75

Milkshake with vanilla ice cream, salted caramel and whipped cream.

Oreo shake 6,75

Milkshake with vanilla ice cream, Oreo cookies and whipped cream.

Chocolate chip cookie shake 6,75

Milkshake with vanilla ice cream, chocolate chip cookie and whipped cream.

Lotus Biscoff Shake 6,75

Milkshake with vanilla ice cream, Lotus Biscoff and whipped cream.

Dairy Organic 200ml 400ml

Jus d'karne 4,75 5,75

Fresh buttermilk with fresh orange juice

Milk or Buttermilk 3,75 4,75

Soft drinks per bottle

Coca-Cola regular and zero 4,00

Coca-Cola regular and zero 33 cl 5,75

Fanta orange and Fanta cassis 4,00

Bitter Lemon, Sprite and Tonic 4,00

Chocomel and Fristi 4,00

Chaudfontaine 25 cl 3,75

With or without sparkling

Chaudfontaine 75 cl 8,00

With or without sparkling

BEER/WINE/SOFT DRINKS

Fruit juices 200ml 300ml

Jus d'orange freshly pressed 4,50 5,50

Pure juice per bottle 4,00

Apple juice

Soof sparkling

Made from 100% natural fruit, herbs & sparkling water. Nothing else! No junk, as we like to call it.

Rose, cardamom, pear, apple 5,75

Blueberry, lavender, blackcurrant & apple 5,75

Lemon, mint & apple 5,75

Thirst quenchers 400ml

Homemade thirst quenchers served in a large glass with ice.

Homemade Ice tea sparkling 5,75

Homemade Ice tea green 5,75

Homemade Lemon lemonade 5,75

Homemade Ginger Beer 5,75

Homemade Elderflower lemonade 5,75

Refreshing thirst quencher with elderflower and lemon.

Wines per glass per bottle

Chardonnay white 6,00 27,50

Sauvignon Blanc white 7,00 33,00

Merlot red 6,00 27,50

Rosé 6,00 27,50

Beers

Hertog Jan Pilsener 4,50

Hertog Jan 0.0 % 4,25

Amstel Radler 2.0 % 5,00

't IJ vrij-wit 0.5 % 5,75

Delft Brewers Beers

Delftsche Knollaert 7,00

Beer brewed according to a medieval recipe. A Delft tradition restored to its former glory! (6% alc.)

Delfts Blond 7,00

Blond by Delft Brewers is for the pilsner drinker who wants something different. Refreshing, lightly spiced, slightly sweet with a subtle bitterness. (6.2% alc.)

Delfts NEIPA 7,00

The juicy Delft New England India Pale Ale (NEIPA) is a slightly sweet, lightly bitter, fresh and fruity unfiltered beer. (5.6% alc.)

Delfts Tripel 7,00

This amber-coloured tripel from Delft Brewers is a proud, top-fermented, lightly spiced beer with a full, malty and slightly sweet flavour. (8.5% alc.)

Delfts Weizen 7,00

The refreshing and easy-drinking Weizen from Delft Brewers is a traditional top-fermented beer with soft fruity notes. (5.2% alc.)



PANCAKES

Flour from our 'own' mill

Just a stone's throw from here stands the Delft windmill 'De Roos'. This monumental grain mill from 1679 is one of the oldest still-working mills in the Netherlands.



Of the fifteen mills Delft once had, 'De Roos' is the only one that remains. This is where the foundation of our traditional Dutch pancakes begins, following an authentic Delft recipe.

Mill 'De Roos' supplies the 'Stads-Koffyhuis' with artisan pancake flour. The unique blend of wheat flour, wholegrain flour, buckwheat and vanilla sugar makes these pancakes irresistibly delicious.

Generously topped or simply with sugar: these pancakes, full of Delft ingredients, always taste great!

Special pancakes

Summer pancake 15,00

With fresh strawberries and whipped cream.

Waag pancake 15,00

Apple, cinnamon ice cream and whipped cream.

Pannenkoekkoek 15,00

Pancake with speculoos crumble and speculoos spread, topped with a dollop of real whipped cream.

Stroopwafel pancake 15,00

Pancake with pieces of stroopwafel, caramel and vanilla ice cream.

Oreo pancake 15,00

Pancake with Oreo cookies, vanilla ice cream and whipped cream.

Delfland pancake 16,00

Pancake with bacon, leek, cheese and BBQ sauce.

Gelderland pancake 16,00

Pancake with bacon, onion, cheese and Gelderland smoked sausage.

Kids pancake 11,50

A pancake with 1 topping and a surprise. Choice of: Nutella, jam, apple, bacon or cheese.

INFO

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 rich, full flavour. And you can taste it!

Pancakes

Syrup and sugar 9,25

Nutella 11,50

Apple 11,50

Cheese 11,50

Bacon 11,50

Cheese and bacon 13,75

Bacon and apple 13,75

Cheese and ginger 13,75

Bacon, cheese and pineapple 16,00

Bacon, apple and raisins 16,00

Bacon, onion and cheese 16,00

Build your own pancake

Create your own pancake and choose from the toppings below. From 9,25

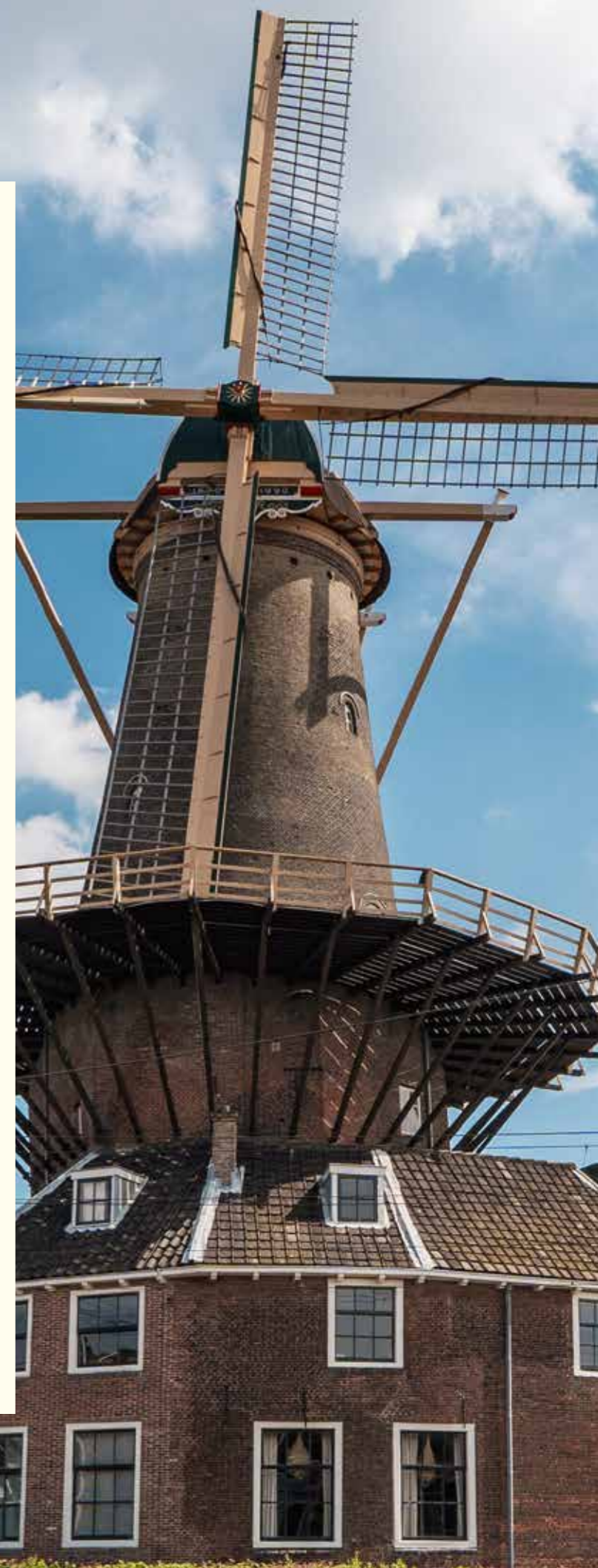
Per topping 2,25

Savory

Cheese
Bacon
Ham
Smoked sausage
Fried egg
Onion
Mushrooms
Leek
BBQ sauce

Sweet

Nutella
Ginger
Raisins
Apple
Pineapple
Stroopwafel pieces
Speculoos pieces
Oreo pieces
Caramel sauce
Vanilla ice cream
Whipped cream



LUNCH

Starters

Bread on the board 6,25

Fresh bread served with dips.

Soups

200 ml

Soup of the day 7,75

Tomato soup 7,75

Vegetarian tomato soup from our own kitchen.

Salads

Generously filled salads with a variety of seasonal lettuces. Served with a freshly baked bread roll, butter and dressing.

Goat cheese salad 19,25

Fresh salad with oven-baked goat cheese, celeriac carpaccio, strawberries, lovage cheese cream, miso-apple syrup and hazelnuts.

Fish salad 19,75

A fresh salad with prawns, crayfish salad, smoked salmon fillet, lemon, fresh dill and egg.

Biesland salad 19,25

A fresh salad with roast beef from Hoeve Biesland, aged farmer's Gouda cheese and pine nuts.

Burrata salad 18,50

Fresh salad with grilled courgette, creamy truffle burrata, pecans, capers and balsamic dressing.



Boerenburger

1st
PRIZE
2011



HOEVE BIESLAND

Hamburgers

Below you will find our burgers made from pure beef from the Delft farm Hoeve Biesland. Served with vegetable garnish, a freshly baked burger bun and potato wedges with 'Koffyhuis mayo'.

Burger of the Month 21,50

Ask us about our changing burger of the month. Served with potato wedges and 'Koffyhuis mayo'.

Hamburger Oude Delft 21,50

Burger with fried egg, bacon, onions and melted cheese. Served with potato wedges and 'Koffyhuis mayo'.

Farmhouse Burger 21,50

1st prize 'Lekker Anders'

Burger with melted farmhouse cheese, bacon and pickled onions on a crunchy bed of tomato, cucumber and iceberg lettuce. Served with potato wedges and 'Koffyhuis mayo'.

Portobello Burger 21,50

Grilled portobello with goat cheese, spinach and tomato on a crispy burger bun. Served with potato wedges and 'Koffyhuis mayo'.

Hamburger
Oude Delft



vegetarian

TIP

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

Egg dishes

Biesland fried eggs 14,75

A fried egg dish with 3 eggs from our Stads-Koffyhuis chickens! and Biesland roast beef: 100% organic meat from 'Hoeve Biesland'.

Served on white or brown bread of your choice.

+ Extra egg (4 eggs) +1,50

Fried eggs From 10,75

Fried egg dishes with 3 eggs from our Stads-Koffyhuis chickens! Served on white or brown bread of your choice.

+ Extra egg (4 eggs) +1,50

Extra toppings:

- Cheese, bacon, ham, tomato or mushrooms
Per topping 2,25
- Roast beef (100% organic meat from Hoeve Biesland) 4,00
- Smoked salmon 4,00

Omelets

Farmhouse omelet 16,25

Omelet with bacon, onion, bell pepper, cheese and mushrooms. Served on white or brown bread of your choice.

Omelet From 10,75

Extra toppings:

- Cheese, bacon, ham, tomato, mushrooms, bell pepper or leek. Per topping 2,25
- Smoked salmon 4,00



HOEVE BIESLAND



Stads-Koffy Chicken!

TOKTOK!

We've got something to crow about:

Just 11 minutes by bike from your plate, our Stads-Koffyhuis chickens roam freely in lush green meadows. We work together with organic care farm Hoeve Biesland, where something special happens. Here, nature and farming go hand in hand. In fields bursting with flowers and bees, cows, chickens and our adopted hens roam, graze and cluck together.

This results in the tastiest eggs, the creamiest milk and beautiful meat. Everything is not only organic, but also responsibly produced. The cows graze for organisations such as Staatsbosbeheer and Natuurmonumenten, and the eggs are collected daily by assisted workers from Hoeve Biesland (people with a distance to the regular labour market).

So not only is the supply chain short, but the distance to your plate is too. And all of this just a stone's throw from where you're sitting.

You can taste it!



3 SANDWICHES



The Tastiest Sandwich of the Netherlands

The Stads-Koffyhuis has repeatedly reached the top 3 in the competition 'The Tastiest Sandwich of the Netherlands'. Below you will find a selection of our most successful entries.

Sandwiches

Knol it a day 14,75

Gildekorn bun with celeriac carpaccio, rocket, lovage cheese cream, miso-apple syrup, mustard caviar and hazelnuts – fresh, creamy and surprisingly flavoured.

Burrata Di Vega 14,75

A multigrain bun with rocket, grilled courgette, creamy truffle burrata, sweet cherry tomatoes, pecans, capers and balsamic dressing.

Roast beef 15,50

A corn bun with rocket, roast beef, aged farmer's Gouda cheese, balsamic dressing, pine nuts and truffle mayonnaise.

Burrata Di Vega

1st
PRIZE
2020



Dutch Sultan 15,75

Lepinja bread with slow-cooked boneless beef ribs, muhammara, rocket, aged cheese, pickled red cabbage and dukkah – rich, spiced and full of flavour.

Vier de Kreeft 15,50

Gildekorn bun with crayfish salad, cucumber, iceberg lettuce, a hint of pickled red cabbage and dill, finished with lemon mayo – fresh, slightly spicy and surprising.

Korean Chicken 15,50

Flatbread with tender chicken thigh strips, rocket and bean sprouts. Finished with sweet-and-sour vegetables, red chilli, spring onion and fresh mango mayo for a lightly spicy flavour adventure.

Fatty goods 15,75

Multigrain bun with smoked salmon, avocado, cucumber, egg and tarragon mayonnaise.

Waterrijk 14,75

Freshly baked brown bun spread with aioli, topped with a spinach and egg frittata. Crunchy iceberg lettuce, sun-dried tomatoes, almond flakes and aged farmer's Gouda cheese from 'Hoeve Waterrijk' make this a delicious vegetarian experience.

Take Time 14,75

A dark Gildekorn bun with aged farmer's Gouda cheese, apple syrup, spicy mustard, rocket, fig spread (100% figs) and walnuts – a wonderful combination.

Sandwich Roast Beef



PANINI'S AND TOASTIES 4

Toasted sandwiches

Italian toastie 9,75

Toastie with thick slices of bread, mozzarella, pesto, spinach, pine nuts and tomato – fresh and classic. Served with pesto mayo.

Kimchi chicken toastie 13,25


Toastie with thick slices of bread, cheese, kimchi chicken and pickled cucumber, with chipotle aioli and avocado mousse – spicy and lightly hot.

Salmon toastie 13,75

Toastie with thick slices of bread, salmon, mozzarella, pesto, spinach, pine nuts and tomato – rich and fresh in flavour. Served with lemon mayo for dipping.

Farmhouse ham & cheese toastie 8,75

Toastie with thick slices of bread, organic young matured cheese from Hoeve Biesland and artisanal ham.

 vegetarian

TIP
Try the Anniversary Lunch with a glass of freshly squeezed orange juice, a soup of your choice and a sandwich or toastie of your choice.

Anniversary Lunch

A nod to 1966, the year it all began.

To celebrate our 60th anniversary, we have created a special lunch. A small celebration of where it all started – with the same quality and attention you've come to expect from us. **19,66**

- A glass of freshly squeezed orange juice
- A small glass of soup
- A sandwich or toastie of your choice

Prefer a large glass of orange juice?
That's possible for **+ 1,50**



Sandwich Take Time

Waterrijk



Eggs, milk and meat from the farmer around the corner

About Hoeve Biesland and Stads-Koffyhuis

The “Central Park of the Randstad,” as farmer Jan sometimes jokingly calls our polders. But it’s actually not such a strange idea at all.

Our meadows (including those of Natuurmonumenten and Staatsbosbeheer) form a green oasis surrounded by Rotterdam, Delft, The Hague, Zoetermeer and Gouda.

Just outside these cities, we weave nature, agriculture, care and urban life into one interconnected network. We are therefore very grateful that so many residents and entrepreneurs from the region buy our organic products. The Stads-Koffyhuis even went a step further by adopting our chickens.

This collaboration helps us preserve and nurture this beautiful nature so close to the city.



HOEVE BIESLAND



Meeting rooms

Looking for an atmospheric and well-equipped space for your meeting, training, coaching session or job interview outside your own office?

At Stads-Koffyhuis we offer two beautiful meeting rooms:

‘Op kantoor’ – Suitable for up to 8 people.
The ‘Opkamer’ – For groups of 8 people or more.

Both rooms are equipped with:

- ✓ A spacious meeting table
- ✓ Screen with laptop connection for presentations
- ✓ Flip-over with markers
- ✓ Free WiFi

Gift tile

A nice gift to give, but even nicer to receive!!!

Many of our regular guests are already familiar with our credit board, but we also have something very special: Delft Blue tiles with credit! You can choose the amount of credit (from €15) to be placed on the tile. Once the credit has been used up, you may keep the tile as a lovely souvenir.

De Delf

Just 50 metres from Stads-Koffyhuis you’ll find ‘De Delf’, open since April 2018. You are also welcome here for a delicious lunch, drinks and dinner in the beautiful restaurant or, in summer, on the terrace boat.

Oude Delft 113
www.dedelf.nl



Rates

Room ‘Op kantoor’

- (up to 8 people)
- € 35,- per hour
- € 250,- per day (9.00 - 17.00)

Room ‘Opkamer’

- (From 8 people)
- € 75,- per hour
- € 500,- per day (9.00 - 17.00)

Extra options

Unlimited coffee, tea and iced water

€ 8,50 per person per half day.

Breakfast or lunch

In the meeting room, downstairs in our restaurant, or in summer on our terrace boat

Have specific wishes or extra requirements?

Let us know and we’ll be happy to explore the possibilities!

Why meet at Stads-Koffyhuis?

- Central location – in the heart of historic Delft
- Easy access – close to the A13 and A4, parking at 100 metres (Phoenix garage)
- The tastiest sandwiches of the Netherlands. Enjoy a great lunch.

Leave a review

We’d love to hear your opinion.



Scan the QR code to visit our website and leave a review.



Scan for menu



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