

THE PERFECT BLEND

COLOMBIA

Grown in the mountainous northern region of the Andes, Colombia is the second largest coffee maker in the world. The high quality coffee beans are ideal for Espresso. The dry processing contributes to its intense aroma, gentle acidity, caramel flavors, intense sweetness and nutty notes.

GUATEMALA

High in quality and rich in flavor, Guatemalan coffee beans are grown in small farms and large plantations spread across 8 different climatic zones, giving the coffee very diverse and dramatic flavors. A dark roast mixture, with medium acidity, high-energy, dark chocolate aroma, and a rich aftertaste.

HAUSBRANDT

A coffee with decisive characteristics. The presence of Robusta gives the coffee good body and an unmistakable aroma of toasted bread and biscuits, with an almost imperceptible acidity.

COFFEE

	ESPRESSO	21
	AMERICANO	21
	CORTADO	21
	CAPPUCCINO	24
	MACCHIATO	24
	LATTE	24
	ICED LATTE	24

MILK

1%

3%

SOY

ALMOND

