



Welcome to Luhu, the first café in the Netherlands run by deaf people! Everyone who works in the café is deaf and uses Dutch Sign Language. But don't worry, there is no shortage of communication options: feel free to gesture, point to what you want, or write it down. Our goal is to make you aware that communication is not just through speech!

Did you have a good experience? Do you want to come back more often? You can also have us host your birthday, graduation or retirement party, or any special occasion! We are happy to reserve a few tables for smaller groups. On certain days and for larger groups we can organize private meetings for up to 60 people. Are you looking for a place to meet? We offer several packages, from unlimited coffee/tea for a few hours to a fully catered lunch package for the whole day. Small or large groups, we always have room for you!

If you are interested and would like to discuss the possibilities, send us an email at drink@luhu-koffie.nl. We look forward to working with you and to making your special occasion unforgettable!

Welcome to Luhu!



Sam Pattipeluhu

When we were thinking of a name for the cafe, we were on the lookout for someone who had played an important role in the deaf community and was inspiring to individuals and organizations. We also wanted someone from a minority group, because this group is often underrepresented in the history books. We decided to honor the work of Sam Pattipeiluhu.

Sam Pattipeiluhu was born in 1950 in Sorong, Indonesia and was deaf from a young age. He emigrated with his family to the Netherlands, where he would develop into a champion for the deaf community.

Sam was dissatisfied with the quality of deaf education and always emphasized the importance of a good education for deaf in order to achieve more in society.

In an interview he once said: "Many people in deaf education do not have a good image of the deaf. They don't really know the deaf world. Only a handful of people in education take the trouble to really delve into it. But the result is that decisions are made that are not in accordance with reality."

Sam was against oral education, which he believed would slow the development of deaf children. He was the first deaf teacher in the Netherlands and communicated with his students in Dutch Sign Language.

Sadly, Sam passed away way too young in 1996 at just 46 years old. We are genuinely inspired by the ideas of Sam Pattipeiluhu and name our café after him to commemorate his contributions to the deaf community and his Indonesian heritage.

We hope that our cafe can be a place where everyone feels welcome and where the ideas of Sam Pattipeiluhu are central.



Illustration of Sam Pattipeiluhu: Daniel Schoevaart.

The Legend of Nene Luhu

From conversations with Sam Pattipeiluhu's family about the name Luhu, it was revealed that the name Luhu already exists and it is a legend that particularly resonates among Moluccans, conveying two moral values: never giving up and independence. We want to do justice to the name, so we will share a summary of the legend.

Ta Ina Luhu was the eldest daughter of King Luhu and Empress Puar Bulan from the land of Luhu on the island of Seram in Maluku. During the Pongi War or the Huamual War, when Dutch colonists attacked the land, King Luhu and his family died in the war. Ta Ina Luhu was the sole survivor and was captured and taken to Ambon to become the wife of a Dutch warlord. When she refused, she was raped by the commander.

Ta Ina Luhu subsequently escaped from Ambon and found refuge with King Soya in the land of Soya, where she was welcomed as part of the royal family. After a few months in the palace, she discovered she was pregnant, so she decided to leave the palace in order not to burden King Soya's family. She escaped discreetly and rode on King Soya's horse to the top of a mountain, where she collapsed unconscious. When she regained consciousness, she tried to stand up and led her horse to a shady guava tree. There, she stayed until she fed herself and her horse with guava fruits and water from a stream.

When King Soya's soldiers found her, Ta Ina Luhu suddenly disappeared in a magical way. Since then, she has been seen as a spirit that haunts people, especially children, and is called Grandma Luhu or Nene Luhu in Indonesian.

Interior adapted for the deaf

Before we opened Luhu, the cafe still needed to be refurbished. At the refurbishing, we consciously looked at what suits the deaf, helps in our work and what we as deaf people can be proud of.

The color turquoise

The first thing you might notice when you walk in is our main color is turquoise. This is the color of the deaf. This is also reflected in the Luhu logo.

Round tables

When deaf people talk to each other, they want to be able to see each other clearly. Sign language is a visual language so having others block one's view is a problem. Round tables minimize that challenge.

Mirrors

You will find mirrors above the coffee machine. Handy for our deaf employees when they are making drinks but want to keep an eye on the cafe. Have you forgotten something, or do you want to change your order quickly? Wave and the employee will see you in the mirror!

Light

We opted for a light interior. The cafe used to be a brown cafe and that was rather dark. A light interior is also nice for the deaf, so they can see gestures better.

Bar

The bar used to be in a different place. We've moved the bar to one corner, so that we have a better view of the entire space, including the garden! This way we can see at a glance what is happening.

Hot drinks

Check the bar for our fresh baked goods.

TO GO?

We can do that!

Espresso	3,00
Double espresso	4,00
Americano	3,50
Cappuccino	3,70
Flat white	3,80
Latte macchiato	4,30
Chai latte	3,80
Fresh mint tea	3,80
Fresh ginger tea	3,80
Hot chocolate	3,80

Cold drinks

Iced espresso	3,10
Iced chai latte	3,80
Iced vanilla/caramel latte	4,20
Affogato	4,30
Homemade iced tea	4,00
(green tea / rooibos)	

With whipped cream	+ 0,60
--------------------	--------

With a shot of coffee syrup	+ 0,70
(caramel/vanilla)	

Glutenfree oat milk is also available.

We also have decaf coffee!

Tea

All tea 3,50

Rooibos - Gift from the Nile

A rooibos tea with a fruity, spicy zing that makes you want to keep drinking. (Lemongrass, banana, chili peppers, citrus zest, etc.)

Rooibos - Chai herbal blend

A modern and trendy rooibos that is simply good. Mild rooibos is mixed with classic chai herbs.

Black Tea - Lady Grey

A classic in the tea world, preferred by the "ladies of yesteryear." Bergamot enriched with colorful orange blossom.

Black tea - Dream of Groningen

Fruity black tea with apple, rosehip, orange peel and blackberry leaf. Delicious blend that can be drunk anytime, anywhere!

Fruit Tea - Mango and Lime

Spicy hibiscus blossoms with the mango and lime.

Oolong - Milky oolong (lactose)

This tea has a characteristic soft and milky taste.

White tea - Champagne

A soft tea with a fresh and fruity taste. This tea has a light champagne character.

Green tea - Prickly pear

An interesting combination of green tea and prickly pears.

Green tea - China Sencha (organic)

The classic among green teas.

Herbal Tea - Butterfly Love

A colorful herbal blend with a sweet and fruity taste. (Apple, pear, lemongrass, etc.)

Herbal Tea - Vata

A perfect tea for relaxing after strenuous activity. (Cinnamon, ginger, lemon zest, etc.)

Cold drinks

Soft drinks	3,50
-------------	------

Coke | Coke Zero | Fanta | Rivella |

Ginger ale | Bitter lemon | Cassis | Lipton iced tea

Lipton green | apple juice | Spa blue | Spa red

Chocolate milk	3,50
----------------	------

Fristi	3,50
--------	------

Lemonade (for kids)	2,20
---------------------	------

Milk	2,50
------	------

Buttermilk	2,50
------------	------

Fresh orange juice	4,50
--------------------	------

Radler 0.0%	3,90
-------------	------

Glass of tap water	0,10
--------------------	------

Carafe of tap water	1,00
---------------------	------

Beer

We get our beer from Groningen's Martinus brewery.

Check the board for seasonal specials!

Martinus - Pilsner	4,70
--------------------	------

Martinus - Blonde	5,20
-------------------	------

Martinus - Dubbel	6,20
-------------------	------

Martinus - IPA	6,20
----------------	------

Martinus - Strong	6,80
-------------------	------

Martinus - Seasonal	See board
---------------------	-----------

Wine

Red

Fleur d'Artagnan - Cote de Casogne

France	5,30
--------	------

Vignobles Ferrandiere -

Merlot France	6,30
---------------	------

White

Fleur d'Artagnan - Cote de Casogne

France	5,30
--------	------

Corte Giara - Pinot Grigio

Italy	6,30
-------	------

Prosecco	6,30
----------	------

Mimosa	5,30
--------	------

Snacks

Bitterballen (vegan)	6,95
----------------------	------

6 pieces.

Bitterballen deluxe (meat)	7,95
----------------------------	------

6 pieces.

Cheese board	6,95
--------------	------

Young and aged cheese.

Meat platter	7,95
--------------	------

Groninger sausage and Spanish fuet.

Nachos	9,50
--------	------

Tortilla chips, melted cheese, spring onion,
paprika, crème fraîche.

Sweet potato fries	6.95
--------------------	------

Topped with melted cheese +1,50

Topped with vegan cheddar +1,50

Healty dip	6,95
------------	------

Mix of vegetables with a hummus dip

Breakfast

We serve breakfast till 2:30pm.

All dishes with a 🏠 are homemade.

All dishes with a 🌿 are vegan.

French toast 🏠 8,95

Two thick slices of bread with fresh fruit and powdered sugar.

Pancakes 🏠 9,95

Stack of American pancakes with fresh fruit, powdered sugar and maple syrup.

Small start 8,45

Croissant, jam, fresh orange juice and cup of coffee/tea.

Healthy start 🌿 9,55

Vegan banana bread 🏠, fresh orange juice and cup of coffee/tea.

Big start 12,45

Croissant, jam, fresh orange juice, cup of coffee/tea, mini sandwich, slice of cheese and boiled egg.

Ask the waiter about allergens.

Lunch

We serve lunch from 11am till 2:30pm.

All dishes with a 🏠 are homemade.

All dishes with a 🌿 are vegan.

Carrot-ginger soup 🏠🌿 9,50
Carrot, ginger, coconut milk and lime, served with roasted almond and vegan feta. Served with Lebanese bread.
Extra Lebanese bread + 1,30

Soup of the month 🏠
See the board for today's soup of the month.

Flatbread egg salad 9,30
Egg salad 🏠 and arugula.

Salmon flatbread 10,50
Salmon and herbed cream cheese. 🏠

Broodje Luhu 10,75
Thick-sliced bread, mayonnaise, chicken breast, bacon, lettuce, tomato, cucumber and served with nacho chips

Bread with croquette 🌿 11,40
Two vegan croquettes, multigrain bread and Groningen mustard.

Uitsmijter 9,55
Thick slices of bread topped with three fried eggs. Build your own uitsmijter with one or more extras (tomatoes + 1,00 / cheese + 1,00 / Salami + 1,00 / bacon + 1,00)

Twaalf-uurtje 14,00
Cup of soup of your choice and two toppings from above, served on multigrain bread.

Ask the waiter about the allergens.

Lunch

Deluxe grilled cheese 10,20

Cheese, salami, grilled bell pepper, pine nuts and Italian herbs.

Vegan grilled cheese  9,00

Vegan cheddar, spring onion, pineapple and chili flakes.

Hamburger 14,00

Beef burger 🍔 in a soft bun with lettuce, fried onion, tomato and Luhu sauce. 🍔

Add fries +3,00

Quiche 🍷 See board

A variety of types, see our board.

Sandwich of the month See board

See our board for today's sandwich of the month.

High tea 22,95 p.p.

(2 or more people, book at least 1 day in advance)

Homemade scones, jam, lemon curd, clotted cream, and mini quiches.

Mini sandwiches and chocolate.

Reservations via drink@luhu-coffee.nl or Instagram: @luhu_coffee)

Vegetarian version is also possible. Please indicate this when making your reservation.

Children's menu

Children's sandwich 6,00

With salami, cheese or both.

Consider me an adult 6,00

Children's version of our French toast.

Croquette sandwich  6,00

Bun with vegan croquette and mayonnaise.

Ask the waiter about the allergens.