

BARECA



Coffee Experts

Douwe Egberts have over 260 years of experience in sourcing, blending and roasting the finest coffee. We source the best beans available then blend and roast them to precisely fit the taste to specific markets. Taste and quality are of paramount importance when serving coffee in a cafe or restaurant, our espresso beans can meet the consumers demand for high quality coffee on the high-street.

Coffee at the heart of your offer

Coffee is already part of everyday life on the high street. Making a decision to put coffee at the heart of your business can drive incremental footfall and unlock additional revenue and profit. Douwe Egberts bring you the reassurance of expertly crafted coffees that your customers will love.

Coffee Theatre



Consumers expect a hand-made coffee with the beans ground and the milk steamed in front of them. For the traditional coffee making experience a traditional espresso machine is the holy grail of coffee making. Douwe Egberts traditional espresso machines are made in Italy and carry the stamp of the Istituto Nazionale Espresso. Marry this with one of our fabulous espresso bean blends for a fantastic high quality coffee and artisan coffee theatre that the modern coffee drinker expects.

Sometimes it is not possible to have barista made coffee in your café, restaurant or bar due to staff time constraints or training levels. In these instances a bean-to-cup machine offers a freshly ground espresso based drink solution without the necessity for barista training.

After Dinner Coffee

A quintessential element of any dining experience is the after dinner coffee. This is the final chapter of the meal and one that must be done right to successfully conclude the meal, keep your customers satisfied and most importantly keep them coming back. Douwe Egberts roast and ground coffee can be used with a filter pot or cafetiere to brew delicious fresh coffee for your guests to enjoy at their table.