

## DRINKS

### LIQUORS

Amaretto Disaronno	7.5
Cointreau	7.5
Grand Marnier	7.5
DOM Bénédictine	7.5
Tia Maria	7.5
Sambuca	7.5
Baileys	7.5
Licor 43	7.5
Southern Comfort	7.5
Drambuie	7.5
Grappa	7.5

### BLENDED WHISKY

Jameson	8
Johnnie Walker Black Label	9
Famous Grouse	8

### SINGLE MALT WHISKY

Glenmorangie, 10 years	10.5
Cragganmore, 12 years	12.5
Dalwhinnie, 15 years	12.5
Oban, 12 years	12.5
Ardbeg, 10 years	10.5

### BOURBON

Four Roses	7
Jack Daniel's, Sour Mash	8
Jim Beam	7

### GIN

Gordon's	6.5
Bombay Sapphire	7.5
Tanqueray	8.5
Hendrick's	9.5
V2C Dutch dry gin	9.5

### RUM

Bacardi Carta Blanco	7
Bacardi Carta Negra	8
Cachaça 51	7

### VODKA

Smirnoff	7.5
Ketel One Vodka (The Netherlands)	8.5
Belvedere	9.5

### COCKTAILS

Moscow Mule	11
Espresso Martini	11
Caipirinha	11

### DRINKS (NON ALCOHOLIC)

#### HOT BEVERAGES

Espresso, Coffee, Cappuccino, Caffè latte, Latte macchiato, Hot chocolate	4.5
Irish coffee	10.5

#### TEAS

Ronnefeldt Tea, different flavours	4
Fresh mint tea	4.5
Fresh ginger tea	4.5

#### SOFT DRINKS

Coca-Cola, Coca-Cola zero, Sprite, Fanta Orange, Lipton Ice Tea	4
Fever Tree Bitter Lemon, Ginger Ale, Tonic	4.5

#### WATER

Acqua Panna or San Pellegrino 25 cl	4
Acqua Panna or San Pellegrino 75 cl	7

#### JUICES

Fresh orange juice	5
Tomato juice	4
Apple juice	4



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FOOD & DRINKS

## CLOCKLESS EATING & DRINKING

### SMALL DISHES

Croque Monsieur with ham & cheese	7.5
Croque Madame with ham, cheese and a "sunny side up" egg	8.5
Soup of roasted tomato with crème fraiche and croutons <i>V</i>	9.5
Smoked salmon with capers, crème fraiche, pickled onions, herb dressing and toast	15
Seasonal pasta with arugula and Parmesan cheese <i>V</i>	18

### SWEETS

Cheesecake	7
Fresh fruit salad	6.5
Dutch apple pie	6.5
Seasonal fruit sorbet (1 scoop)	2.5

### TO SHARE

Edamame-beans with sea salt <i>V</i>	5
Vlaamsch Broodhuys Bread with butter, olive oil, hummus and tomato tapenade <i>V</i>	7
De Bourgondier 'Bitterballen' (per 6)	8
Nachos with chilli sauce, beans, cheese, jalapeños, creme fraiche and guacamole <i>V</i>	9.5
Cheese platter with grapes, walnuts and homemade fig chutney <i>V</i>	15
Pata Negra Iberico with sun-dried tomatoes and olives	18.5

### ADD A GLASS OF SPARKLING!

Mercier Brut, Pinot Noir 12  
Chardonnay, Meunier

"R" de Ruinart Brut, Pinot Noir 16  
Chardonnay, Meunier

Cava Brut, Neleman 7  
Chardonnay, Macabeo

## CHAMPAGNES

"R" de Ruinart Brut (glass) Pinot Noir, Chardonnay, Meunier	16
"R" de Ruinart Brut (0.375 l) Pinot Noir, Chardonnay, Meunier	40
"R" de Ruinart Brut Pinot Noir, Chardonnay, Meunier	80
Ruinart Blanc de Blancs Pinot Noir, Chardonnay, Meunier	95
Ruinart Rosé Pinot Noir, Chardonnay	95
Dom Ruinart Blanc 2004 Chardonnay	195

## DRINKS

### BEERS

Heineken Star Bottle	5
Heineken 0.0 (Alcohol-free)	5
Lowlander White Ale	6
Brouwerij 'T IJ IPA	6
Seasonal beer	6

### APÉRITIFS

Bols Jenever (young)	5
Bols Jenever (very old)	5
Sherry Medium/Dry Fino	5
Vermouth Bianco/Rosso	5
Port Tawny/White	5
Pernod/Campari	6
Aperol Spritz	12

### DIGESTIFS

Hennessy VS	8
Hennessy Fine de Cognac	10
Hennessy XO	19
Calvados VSOP	8
Armagnac VSOP	8

## WINES

### WHITE WINES

Sauvignon de Touraine AC, Loire	6 / 30
Verdil, Just Fucking Good Wine Neleman Valencia	8 / 36

Bourgogne AC, Chardonnay Domaine Michelot	10 / 38
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### RED WINES

Corvina, Veneto IGT	6 / 30
Bourgogne AC, Pinot Noir Joseph Faiveley	10 / 38

### ROSÉ WINE

Château Sainte Roseline	6 / 30
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## WINES (0.375 L)

### WHITE WINES

Pouilly Fumé AC Domaine Dagueneau	19
Chablis AC, Les Vallons Domaine Billaud-Simon	22

Meursault AC Domaine Michelot	30
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### RED WINES

Saint-Emilion AC Château la Gaffelière	19
Saint-Estèphe AC Chateau la Haye	22

Mercurey AC Domaine Faiveley	25
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All dishes can be ordered around the clock. Dishes marked with a *V* are vegetarian or can be made to order.  
For information about allergens please ask your host.