

DRINKS

LIQUORS

Amaretto Disaronno	7
Cointreau	7
Grand Marnier	7
DOM Bénédictine	7
Tia Maria	7
Sambuca	7
Baileys	7
Licor 43	7
Southern Comfort	7
Drambuie	7
Limoncello	7

BLENDED WHISKEYS

Jameson	8
Johnnie Walker Black Label	9
Famous Grouse	8

SINGLE MALT WHISKYS

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

BOURBONS

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

GINS

Gordon's	6.5
Bombay Sapphire	7.5
Tanqueray	8.5
Hendrick's	9.5

RUMS

Bacardi Carta Blanco	7
Bacardi Carta Negra	8
Cachaça 61	7

TEQUILAS

Tequila Sauza Blanco	7
Tequila Sauza Gold	8.5

VODKAS

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

DRINKS (NON ALCOHOLIC)

HOT BEVERAGES

Espresso, Coffee, Cappuccino, Caffè latte, Latte macchiato, Hot chocolate	4
Irish coffee, French coffee, Italian coffee	9.5

TEAS

Ronnefeldt Tea, different flavours	4
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GRAND TEA

Sweets, chocolates and sandwiches	12
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SOFT DRINKS

Coca-Cola, Coca-Cola light, Sprite, Fanta Orange, Lipton Ice Tea	3.5
Fever Tree Bitter Lemon, Ginger Ale, Tonic	4.5

BEERS

Amstel Radler (Alcohol-free)	5
Heineken 0.0 (Alcohol-free)	5

WATERS

Acqua Panna or San Pellegrino 25 cl	3.5
Acqua Panna or San Pellegrino 75 cl	6.5

JUICES

Fresh orange juice	5
Tomato juice	4
Apple juice	4



FOOD & DRINKS

CLOCKLESS EATING & DRINKING

Nocellara olives and roasted nuts	7.5	Tortilla chips and guacamole <i>V</i>	7.5
Croque Monsieur bites with shaved apples and tomato mustard <i>V</i>	7.5	Crispy fingerling potatoes with rosemary paprika salt and basil aioli <i>V</i>	7.5
Soup of roasted tomato and basil <i>V</i>	7.5	Sandwich with smoked salmon, cucumber and cream cheese	7.5
Creamy mushroom soup <i>V</i>	7.5	Pillows mini burgers with Cheddar cheese, Little Gem lettuce, tomatoes, pickles, tzatziki sauce and crispy fingerling potatoes	15
Dim Sum (basket of six)	15	Caesar salad with Little Gem lettuce, crispy pancetta, anchovies, croutons and parmesan <i>V</i>	15
Smoked salmon with creme fraiche, onions and dill	15	<i>with grilled chicken breast</i>	17
Selection of Dutch cheeses with walnuts and fig jam <i>V</i>	15	<i>with grilled salmon</i>	18
Caprese salad <i>V</i>	15	Rib eye steak with Maître d'Hotel butter and coleslaw	18
Beef carpaccio with rocket and Parmesan	15	Grilled salmon fillet with warm spinach and walnuts	15
Pata negra	15		

SWEETS

Ice cream (per scoop)	3	Chocolate decadence	7
Macarons (plate of four)	6	Danish pastries	5
Fresh fruit salad	8		

SERVED BREAKFAST

25	GRAND TEA	12
	Sweets, chocolates and sandwiches	

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.

CHAMPAGNES

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

DRINKS

BEERS

Heineken Star Bottle	5
Affligem Dubbel	6
Brand Zwaar blond	6
Brand Weizen	6
Amstel Radler (2.0)	5
Amstel Radler (Alcohol-free)	5
Heineken 0.0 (Alcohol-free)	5

APÉRITIFS

Bols Jenever (young)	5
Bols Jenever (very old)	5
Sherry Medium/Dry Fino	5
Vermouth Bianco/Rosso	5
Port Tawny/White	5
Aperol/Pernod/Campari	6
Kir	6.5
Kir Royal	13.5

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	8 / 36
Neleman Valencia	
Bourgogne AC, Chardonnay	10 / 38
Domaine Michelot	

RED WINES

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

ROSÉ WINE

Château Sainte Roseline	6 / 30
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WINES (0.375 L)

WHITE WINES

Pouilly Fumé AC	19
Domaine Dagueneau	
Chablis AC, Les Vallons	22
Domaine Billaud-Simon	
Meursault AC	30
Domaine Michelot	

RED WINES

Saint-Emilion AC	18
Château la Gaffelière	
Saint-Estèphe AC	22
Chateau la Haye	
Mercurey AC	25
Domaine Faiveley	