

## DRINKS

### LIQUORS

Disaronno	6
Cointreau	6
Grand Marnier	6
DOM Bénédictine	6
Tia Maria	6
Sambuca	6
Baileys	6
Licor 43	6
Drambuie	6
Limoncello	6
Grappa	6

### BLENDED WHISKEY

Jameson	6
Famous Grouse	6

### SINGLE MALT WHISKEY

Dalwhinnie	12
Oban	12
Talisker	12
Lagavulin	12

### RUM

Bacardi Carta Blanca	6
Bacardi Carta Negra	7
Havanna Club	7

### TEQUILA

Tequila Sauza Blanco	7
Tequila Sauza Gold	8.5

### WODKA

Absolut	7
Grey Goose	9

## DRINKS (NON-ACOHOLIC)

### WARM DRINKS

Coffee	4
Espresso	3.5
Cappuccino	4
Cappuccino double shot (grand)	4.5
Latte	4
Double espresso	4
Latte macchiato	4.5
Irish coffee	9
Spanish coffee	9
Italian coffee	9
French coffee	9

### POT OF TEA

English breakfast - Assam Earl Grey -	4
Green tea - Rooibos - Jasmine -	
Natural Herbs - Fresh mint -	
Fresh ginger	

### SOFT DRINKS

Cola   Fanta   Ice Tea   Sprite	3.5
Bitter Lemon   Ginger Ale   Tonic	4.5

### Ginger & Orange

Fresh lemonade of orange juice and ginger	4.5
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### Spiced Lemon & Rose

Fresh lemonade of rose petals, red peper and Oriental herbs	4.5
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### WATER

O2 Still/Sparkling 35 cl	3.5
O2 Still/Sparkling 75 cl	4.5

### JUICES

Fresh orange juice	5
Cloudy apple juice	3.5
Apple & Pear	3.5
Big Tom Spiced tomato juice	4



## BREAKFAST (7.00 -12.00)

Greek yogurt   homemade granola	7.5
Fresh fruit	6.5
Croissant   jam   butter	4.5
Pancakes   blueberries   powdered sugar	10
Toast sourdough bread   dairy spread avocado   salmon	10

## BITES TO SHARE

Dried hams   focaccia   dips	15
4 cheeses   almond   fig bread apple syrup	12
Nuts   marinated olives   old cheese	12
Crudités   truffle mayonnaise	5
'Zeeuwse roem' oysters (3 pieces)	9
Dutch 'bitterballen' with oyster mushroom and herbal cream of Bran's <i>V</i> (6 pieces)	8
Tomato mozzarella croquettes   pestodip (6 pieces)	9
Dutch Van Dobben 'bitterballen' mustard (6 pieces)	8
Spring rolls   chili sauce <i>V</i> (12 pieces)	7

## SWEETS

Apple pie   whipped cream   almond flakes	4.5
Chocolate brownie   ganache chocolate mousse	4.5
Strawberry and mint cake	5.5
Coffee of tea   friandises	8

## SPECIAL DRINKS

<b>Copperhead Gin</b> Coriander   tonic water	15
<b>Hendrick's Gin</b> Cucumber   tonic water	11
<b>Tanqueray Gin</b> Lime   tonic water	10
<b>Bobby's Gin</b> Orange   clove   tonic water	12
<b>Seedlip Garden 0%</b> "Gin Tonic"   cucumber   rosemary	11
<b>Pink Gin</b> Red fruit   tonic water	12
<b>Pillows Gin</b> Doctor Polidori Tonic   egg-white lime   rosemary	16
<b>Hugo</b> Cava   elderberry syrup   mint   lime	9
<b>Aperol Spritz</b> Cava   aperol   soda water	9

## DRINKS

### BEERS

#### DRAUGHT

Brand	3.5
Brand Weizen	4.5
Affligem Blond	5
Affligem Tripel	5.5

#### BOTTLE

Amstel Radler 2.0%	4
Amstel Radler 0.0%	4
Brand Weizen 0.0%	4
Heineken 0.0%	3.5
Brand IPA Session 3.5%	4.5
Affligem Dubbel	5
Duvel	5

#### APERITIVES

Bols Jonge Jenever	5
Bols Oude Jenever	5
Sherry Medium/Dry Fino	5
Vermouth Bianco/Rosso	5
Port Tawny/White	5
Pernod/Campari	6

#### DIGESTIVES

Rémy Martin V.S.O.P	9
Rémy Martin X.O	20
Rémy Martin Louis XIII	95
Armagnac VSOP	9
Calvados VSOP	8

## CHAMPAGNE AND CAVA

Cava Brut	7	/	35
"R" de Ruinart Brut Pinot Noir   Chardonnay   Meunier	16	/	65
Mercier Brut Pinot Noir   Chardonnay   Meunier	12	/	60
Ruinart Blanc de Blancs 100% Chardonnay			95

## WINES

### WHITE WINES

Laurent Miquel Père et Fils Chardonnay Viognier   France	5.5	/	25
Errazuriz Estate Sauvignon Blanc   Chile	6.5	/	34
Lunaris Chardonnay Reserva   Argentina	6.5	/	34
Epicuro   Pinot Grigio   Italy	6.5	/	34
Ramón Bilbao Verdejo Rueda   Spain	6.5	/	34

### ROSÉ WINES

Laurent Miquel Père et Fils Cinsault Syrah   France	5.5	/	25
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### RED WINES

Laurent Miquel Père et Fils Syrah Grenache   France	5.5	/	25
Oxford Landing Merlot   South Australia	6.5	/	34
Epicuro   Primitivo   Italy	6.5	/	34
Ramón Bilbao Rioja Crianza Tempranillo   Spain	7	/	36
Salentein   Pinot Noir   Argentina	7	/	36

*Dishes marked with a V are vegetarian. We are happy to advise you on any allergens or a special diet.*

*Ask for our extensive winelist*