

HERENGRACHT

RESTAURANT & BAR



BANQUETING BOOK
HERENGRACHT 435
1017 BR AMSTERDAM
CONTACT@DEHERENGRACHT.NL
T 020-6162482
WWW.DEHERENGRACHT.NL

INDEX

1 INTRODUCTION HERENGRACHT RESTAURANT & BAR	3
2 LUNCH	6
3 DINNER	9
4 DRINKS	13

1 INTRODUCTION

HERENGRACHT RESTAURANT & BAR

ABOUT US

The ambient restaurant has a prime location at the Herengracht canal, featuring a unique terrace and back garden during the summer months. The Herengracht is the perfect place for any occasion: sitting down for lunch on the sunny terrace and bites at the Herengracht bar, or enjoying dinner in style and ending the day with a cocktail. The ambiance and home-like interior makes Herengracht your home away from home.

We welcome our guests in an international oriented ambiance daily from 11:00 in the morning till late at night. The modern interior – with brick walls and wooden tables – creates a cosy and easy-going atmosphere. The functional design offers many opportunities for both social and business events.

KITCHEN & BAR

At Herengracht you start your day with a cup of coffee and piece of pie and you end your day with traditional Dutch bites and a delicious dinner.

Chef Nancy Zwiers and her team aim for food quality and diversity by working with authentic flavours, as well as local and seasonal products. The Herengracht chefs have created a modern menu with a large variety of dishes for lunch, bites and dinner. For example, choose from a Caesar salad, truffle ravioli or steak tartare.

Additionally Herengracht offers a large variety of (alcoholic and non-alcoholic) drinks. Herengracht serves innovative cocktails, high quality wines and beers from local micro brewery's. Enjoy your drinks with snacks and bites such as 'bitterballen', flatbreads and nacho's.

LOCATION

Restaurant & Bar Herengracht has an unique location on the corner of the Koningsplein and right by the Herengracht. It is located in the Amsterdam City Centre within walking distance from Rembrandtplein, 't Spui and Leidseplein. Furthermore is Herengracht easily attainable by public transport as tram 1, 2 and 5 stop right in front of our venue. Due to a quay at our terrace, Herengracht is also accessible by boat.

VENUES

The Herengracht offers a large terrace along the canal and a back garden. The courtyard is hidden behind the Herengracht and our heating ensures that you will not feel cold during the evenings. Sit down at one of the wooden picnic tables in this idyllic garden and relax with a bite to eat and a drink. Additionally Herengracht has a separate bar section, making it the ideal venue for parties or group events. The bar area offers also offers a semi-private lounge.

BOAT CATERING SERVICE

Are you hungry while navigating the Amsterdam canals on a boat? Stop by the Herengracht and order some food and drinks for on your boat. Call us at 020 – 616 24 82 and place an order. After calling Herengracht the order can be picked up within 15 – 20 minutes. Large orders will take more time.

CAPACITEIT

	SIT-DOWN	STANDING	WALKING DINNER
TERRAS	75		
RESTAURANT SPLIT LEVEL	35		
RESTAURANT GROUND FLOOR	30		
BAR		120	40
LOUNGE	15	35	20
TUINKAMER	20	30	20
HERENTUIN	50	120	50

2 LUNCH

LUNCH MENU 11:00 – 17:00

Herengracht has a diverse and delicious lunch menu. Feel free to enjoy our House steak with pepper sauce, the sandwich with pumpkin hummus or rilette of mackerel or the beetroot salad with Blue cheese

GROUP LUNCH

For groups from 15 people we offer a special lunch menu consisting of a 2 or 3 course menu including table water (still/sparking) and coffee or tea afterwards.

If you prefer a different set-up for your visit, please contact us, so we can take notice of your requirements and can offer you a proposal to your liking.

2 COURSE LUNCH MENU consisting of soup + choice between 3 sandwiches	€ 17,50 p.p.
3 COURSE LUNCH MENU consisting of soup + choice between 3 sandwiches + pie	€ 21,50 p.p.

LUNCH MENU

DAILY CHANGING SOUP

SANDWICH PUMPKIN HUMMUS, farmers bread, corn salad & grilled vegetables

Or

RILLETE OF MACKEREL, farmers bread, corn salad, & horse radish crème fraiche

Or

PULLED PORK, farmers bread, pickled vegetables & piccalilli mayonnaise

CARROT CAKE

Or

BANANA CAKE

LUNCH

11.00-17.00 HRS

EGGS

- Vegetable omelet** 8
farmers bread & season vegetables
- Eggs sunny-side up** 7,5
farmers bread & ham and/or cheese
- Eggs Benedict** 9
poached free-range eggs,
brioche bun, ham & Béarnaise
- Eggs Norwegian** 11
poached free-range eggs,
brioche bun, salmon & Béarnaise

SANDWICHES

- Pulled Pork** 9
brioche bun, pickled vegetables &
piccalilli mayonnaise
- Pumpkin hummus** 8,5
farmers bread, corn salad &
grilled vegetables
- Mackerel rilette** 9
farmers bread, corn salad &
horse radish crème fraîche

HERENGRACHT CLUBS

- white or wheat bread (fries)*
- Smoked salmon** 10,5 (12,5)
cream cheese with herbs, tomato,
capers & red onion
- Grilled corn fed chicken** 9,5 (11,5)
bacon, omelette & tomato

CROQUES & KROKETTEN

- Monsieur** 6
toast, Gruyère & ham
- Madame** 6,5
toast, Gruyère, ham & fried egg
- Veal croquettes** 8,5
bread, with mixed pickles & mustard
- Shrimp croquettes** 9,5
bread, parsley & remoulade sauce

SALADS

- Caesar salad** 12,5
little gem, bacon, anchovies, croutons,
Parmesan & poached free-range egg
extra: sliced corn fed chicken 3
- Beetroot & blue cheese salad** 13,5
lentil, baby spinach, pear & walnuts
- Smoked rib eye salad** 14,5
oak leaf lettuce, roasted celeriac,
pickled pumpkin, almonds &
sherry dressing

SOUPS

- Soup of salsify** 7
farmers bread & garden cress

LUNCH

- Truffle ravioli** 17,5
cream sauce, Parmesan &
field mushrooms
- Quiche** 15,5
goat cheese, celeriac, salsify,
pumpkin, Brussels sprouts &
salad of pickled beetroot
- Fish & chips** 18,5
little gem salad & ravigotte sauce
- Herengracht burger** 17,5
100% beef, fried onions, bacon, old
Dutch cheese, piment mayonnaise,
brioche, little gem salad & fries
- House steak** 22,5
little gem salad, fries & pepper sauce

SWEETS

- Carrot cake** 3,5
- Banana bread** 3,5
caramel sauce

*If possible we use organic local ingredients
and responsibly caught fish*

HERENGRACHT SPECIALS

- Mussels in dark beer** 17,5
thyme, rosemary, tarragon & garlic
served with little gem salad & fries
- Cheese fondue** 14,5
raw vegetables & farmers bread

SMALL BITES TO SHARE

- 11.00-22.30 HRS
- Bread & dip** 5
- Warm nachos** 8,5
cheese, guacamole, sour cream,
salsa & jalapeños
- Shrimp croquettes** (5) 8
mustard mayonnaise
- Cheese sticks** (8) sweet chili 7,5
- Bitterballs** (8) mustard 7,5
- Dutch bar bites** (8) 10
cheese sticks, bitterballs, shrimp
& samosas
- Goudenbochtmix** (18) 16,5
large bar bites
- Vegetable crudité** 7,5
hummus & yogurt dip
- Cheese platter** 12,5
cheese from 'de Kaaskamer',
nut bread & apple syrup
- Mackerel rilette** 6
bread & crostini
- Flatbread pulled pork** 12,5
pickled vegetables &
piccalilli mayonnaise
- Flatbread blue cheese** 12,5
spinach, pear, beetroot & walnuts
- Herengracht farmers platter** 16,5
paté, rilette, French cheese, quiche,
dried sausage & ham

3 DINNER

DINNER MENU 18:00 – 22:30

Dining at the Herengracht: choose from a large variety of prime dishes including a vegetarian pie with field mushrooms, Wolffish with beurre blanc or the Pork Cheeks with pork belly and gravy with Autumn spices.

Would you like to try a selection of dishes? Order the Taste of Herengracht!

GROUP DINNER

For groups from 10 people we offer a set menu; Menu The Herengracht. For groups consisting of less than 10 people you are welcome to make a selection from our à la carte menu. The menu below can be extended with an extra course consisting of soup for a supplement price of €6,50.

If you would like to change something please let us know!

DRINK PACKAGE

If you are interested in a set price for drinks as well you are able to choose for our drinking package for €15,- per person. We will serve your guests a halve bottle of house wine, water and coffee or tea.

MENU HERENGRACHT AT € 34,50 P.P.

THINLY SLICED DUCKBREAST

cream of chicken liver, beetroot & pomegranate

Or

BEETROOT & BLUE CHEESE SALAD

lentil, baby spinach, pear & walnut

Or

SEABASS TARTARE

pickled cabbage turnip & water cress cream

--

HOUSE STEAK

grilled seasonal vegetables, potatoes mousseline & pepper sauce

Or

WOLFFISH

Crispy ravioli with Dutch shrimps, pumpkin cream, pickled pumpkin, watercress & beurre blanc sauce

Or

TRUFFLE RAVIOLI

cream sauce, Parmesan & field mushrooms

--

BANANA CAKE

caramel sauce & cardamom ice cream

Or

CHEESE PLATTER

a variety of cheeses from the Kaaskamer, nut bread & apple syrup

DINNER

18.00-22.30 HRS

STARTERS

- Seabass tartare** 10,5
pickled cabbage turnip & watercress cream
- Thinly sliced duckbreast** 10,5
cream of chicken liver, beetroot & pomegranate
- Field mushroom pie** 10,5
spinach salad, inlaid mushrooms & sherry dressing
- Salsify soup** 7
farmersbread & garden cress

TASTE OF HERENGRACHT

(FOR 2 P.) 23,5

a selection of starters worth trying.
surprise yourself!

SALADS

- Cesar salad** 8,5 / 12,5
little gem, bacon, anchovies, croutons,
Parmesan & poached free-range egg
extra: sliced corn fed chicken 2 / 3
- Beetroot & blue cheese salad** 9 / 14
lentils, baby spinach, pear & walnut
- Smoked rib eye salad** 9,5 / 14,5
oakleaf lettuce, roasted celeriac, pickled pumpkin,
almonds & sherry dressing

SEASON SPECIAL

- Mussels in dark beer** 17,5
thyme, rosemary, tarragon & garlic
served with little gem & fries
- Cheese fondue** 14,5
raw vegetables & farmers bread

HERENGRACHT CLASSICS

- Truffle ravioli** 17,5
cream sauce, Parmesan & field mushrooms
- Fish & chips** 18,5
little gem salad & ravigotte sauce
- Steak tartare (raw meat)** 18,5
100% beef, poached free-range egg,
little gem salad & fries
- Herengracht burger** 17,5
100% beef, fried onions, bacon, old Dutch cheese,
piment mayonnaise, brioche, little gem salad & fries
- House steak** 22,5
little gem salad, fries & pepper sauce

MAINS

- Duck confit** 23
cassoulet & gravy with abricot
- Stewed pork cheeks** 20,5
seared pork belly, sweet potato cream, celeriac,
Brussels sprouts, king bolete mushroom &
sauce with autumn spices
- Wolf fish** 22,5
crispy ravioli with Dutch shrimps, pumpkin cream,
pickled pumpkin, watercress & beurre blanc sauce
- Quiche** 15,5
goat cheese, celeriac, salsify, pumpkin,
Brussels sprouts & pickled beetroot salad

DESSERTS

- Blueberry parfait** 7,5
gel of blueberries, drained yogurt & yogurt crumble
- Banana bread** 7
cardamom ice cream & caramel sauce
- Chocolate ganache with gingerbread spices** 8
gingerbread crumble & mandarin sorbet
- Cheese platter** 12,5
a variety of cheeses from 'de Kaaskamer',
nut bread & apple syrup
- Espresso Martini** 9,5
vodka, Kahlua, espresso & sugar water

*If possible we use organic local ingredients
and responsibly caught fish.*

4 DRINKS

PARTY?

Are you celebrating something? As Herengracht offers different areas, we are highly suitable for any occasion. We help you organise small birthday celebrations to exclusive parties up to 140 people, after work drinks and many more. Please contact us to customise your own event.

WINE LIST

Good food should be paired with good wine: Herengracht serves different quality wines both per bottle and per glass. Herengracht works with a fixed revenue for all wines. Therefore we can offer you surprising wines at a surprising price.

BITES MENU

Enjoy some small bites with your drinks: you can choose from our bites menu to complete your evening.

BITES ARRANGEMENT

Feeling hungry during your party? We can serve you and your guests an assortment of delicious snacks and finger food during your event for a set price per person. This arrangement contains bread and dip, Dutch bar bites and crostini's. We will charge € 8,50 per person. We are able to serve this arrangement to a group of at least 25 guests.

ALL INCLUSIVE

Would you like to organise a party for your guests and don't you want to worry about the check? At The Herengracht it's possible to know what you're about to spend in advance. You pay per person an hourly rate. During this period your guest can drink unlimited beer, wine and soft drinks. This is possible with a party of at least 50 guests.

Time	Price per guest
1 st hour	€15,-
Rest hours	€7,50

We will be happy to reserve an area or a few tables for your group. However this does not automatically mean the whole venue or area will be private. For private party's you can find some more information below!

PRIVATE PARTY

If you prefer the exclusive use of one of our facilities we can reserve this area specially for you and your group. We ask a guaranteed revenue depending on the day, season, number of guests etc. We would be happy to discuss these guarantees with you by email or in a personal meeting at Herengracht.

HERENGRACHT RESTAURANT & BAR

SMALL BITES

BREAD & DIP	5
WARM NACHOS	8,5
cheese, guacamole, sour cream, salsa & jalapeños	
SHRIMP CROQUETTES (5) mustard mayonnaise	8
CHEESE STICKS (8) sweet chili	7,5
BITTERBALLS (8) mustard	7,5
DUTCH BAR BITES (8)	10
cheese sticks, bitterballs, shrimp croquettes & samosas	
GOUDENBOCHTMIX (18) large bar bites	16,5
VEGETABLE CRUDITÉ hummus & yogurt dip	7,5
MACKEREL RILLETTE bread & crostini	6
FLATBREAD PULLED PORK	12,5
pickled vegetables & picadillo mayonnaise	
FLATBREAD BLUE CHEESE	12,5
spinach, pear, beetroot & walnuts	
CHEESE PLATTER	12,5
cheese from 'De Kaaskamer', nut bread & apple syrup	
CHEESE FONDUE raw vegetables & farmers bread	14,5
HERENGRACHT FARMERS PLATTER	14,5
pate, rillette, French cheese, quiche, dried sausage & ham	

COCKTAILS & GT'S

MOJITO	10,5
Pampero Especial, Mint, Sugar Syrup, Lime, Cane Sugar & Soda	
MOSCOW MULE	9,5 (pitcher! 35)
Ketel 1 Vodka, Fever Tree Ginger Beer, Lime & Angostura Bitters	
ESPRESSO MARTINI	9,5
Ketel One Vodka, Kahlua, Espresso & Sugar Syrup	
DARK & STORMY	10,5 (pitcher! 35)
Captain Morgan Black Spiced Rum, Fever Tree Ginger Beer, Lime & Angostura Bitters	
WHISKEY SOUR	10,5
Single Malt Skye Whiskey, egg white, sugar water, Angostura Bitters & lemon	
JOHNNY & GINGER	9
Johnny Walker Black Label, ginger & Fever Tree Ginger Ale	
NEGRONI	10,5
Beisazar Red Vermouth, Campari, Baskstein Gin & orange zest	
HERENGRACHT ICE TEA	9,5
Pekoe Tea Liqueur, Fever Tree Tonic & orange zest	
G&T GORDON PINK	9,5 (pitcher! 35)
Gordon Pink Gin, Fever Tree Tonic & lemon	
G&T BOBBY'S ORANGE	10,5 (pitcher! 35)
Bobby's Gin, Fever Tree Tonic, Clove & Orange	
G&T HENDRICKS CUCUMBER	12,5
Hendricks Gin, Fever Tree Tonic & Cucumber	
G&T BAREKSTEN	12,5
Bareksten gin, Fever Tree Tonic, lime zest & orange zest	
G&T TANQUERAY TEN	12,5
Tanqueray Ten Gin, St. Germain, Fever Tree Tonic & apple	

HERENGRACHT RESTAURANT & BAR

BEER

draht	22 cl	25 cl	30 cl	50 cl
HEINEKEN	3	3,2		6,4
DUBBELBOK Brand		4,8		8,6
ZATTE Brouwerij 't D (Triple)			5,5	
bottle				33 cl
BOTTLED BEER OF THE MONTH (ask your waiter)				5,5
GOLD Heaps of Hops (Golden Ale 3,5%)				5,5
GIN WEIZEN Gebrouwen door Vrouwen (White)				5,5
WITTE Brewery 't D (white)				5,5
NATTE Brouwerij 't D (Double)				5,5
RED ROCKET Two Chef's (Amber Ale)				5,5
GREEN BULLET Two Chef's (IPA)				5,5
CERVEZA EXTRAORDINARIA Brouwerij Troost				5,5
BEAR CIDER				5,5

WINE

check out our 'wine by the bottle' list for more options

- WHITE -		
Verdejo 'Pecatis Tuis' Cuatro Rayas		
Castilla Y Leon, Spain		4,5 / 24
Sauvignon Blanc 'Clos de Corten' Albastrelle		
Cahul, Moldavia		5 / 26
Vino Verde Escolha doc 'Muros Antigos'		
Anselmo Mendes, Portugal		5 / 26
Chardonnay 'Unoked' 'First Lady' Warwick Estate		
Stellenbosch, South Africa		5,5 / 29
Grüner Veltliner, Furth-Palt		
Kremstal, Austria		6,5 / 35
Chardonnay 'Diamond Collection', FF Coppola		
California, USA		7 / 38
- RED -		
Sangiovese 'Gran Sasso' Farnese Vini		
Abruzzo, Italy		4 / 22,5
Merlot 'Chanelets' Narbonnais		
Languedoc, France		5 / 27
Carmenere 'Bio O'emiliana Organice Vineyards		
Central Valley, Chile		5,5 / 29
Cabernet Sauvignon 'First Lady' Warwick Estate		
Stellenbosch, South Africa		6 / 32
Grenache & Syrah, Domaine Alloys, Ventoux		
Rhône, France		8 / 45
- ROSÉ -		
'Blush' Pinot Grigio 'Sacchetto' Veneto, Italy		4,5 / 24
- SPARKLING -		
Cava l'Hereu Reserva Brut		
Raventos i Blanc, Spain		6,5 / 35
Champagne Brut Royale Réserve		
Philipponnat, France		8,5 / 65
Dom Perignon Cuvee de Prestige		
France, 2004		220

ENGLISH

WINE

WHITE



HOUSE SELECTION

Verdejo 'Pecatis Tuis' Cuatro Rayas, Castilla Y Leon	
Spain, 2017.....	4,5 / 24
Sauvignon Blanc 'Clos de Corten' Albastrelle Wines, Cahul	
Moldavia, 2017.....	5 / 26
Vino Verde Escolha doc 'Muros Antigos' Anselmo Mendes	
Portugal, 2017.....	5 / 26

HERENGRACHT FAVORITES

Chardonnay Unoaked 'First Lady' Warwick Estate, Stellenbosch	
South Africa, 2016.....	5,5 / 29
Grüner Veltliner, Furth-Palt Kremstal	
Austria, 2015.....	4,5 / 35
Chardonnay 'Diamond Collection', FF Coppola, California	
USA, 2016.....	7 / 38
Vignier Gran Reserva 'Pedregoso' Valle de Limari	
Chile, 2016.....	29
Sauvignon Blanc Domaine du Clos Rousselet, Touraine, Loire	
France, 2016.....	32
Auxerrois Schouwen-Duiveland, Kleine Schorre	
The Netherlands, 2016, Auxerrois & Pinot Gris.....	36

PREMIUM SELECTION

Chenin Blanc '21 Gables' Spier Estate, Stellenbosch	
South Africa, 2015.....	39
Sancerre Blanc 'Les Baronne's', Henri Bourgeois, Loire	
France, 2015, Sauvignon Blanc.....	45
Meursault 'Le Charrons' Vincent Girardin, Bourgogne	
France, 2015, Chardonnay.....	73

SPARKLING



Cava l'Hereu Reserva Brut, Raventos l Blanc	
.....	6,5 / 35
Champagne Brut Royale Réserve, Philipponnat, France	
.....	8,5 / 65
Dom Perignon, Cuvee de Prestige, France, 2004.....	220

RED



HOUSE SELECTION

Sangiovese 'Gran Sasso' Farnese Vini, Abruzzo	
Italy, 2016.....	4,5 / 24
Merlot 'Chanelets' Narbonnais, Languedoc	
France, 2017.....	5 / 27
Carmenere 'Bio O' Emiliana Organic Vineyards	
Chile, 2017.....	5,5 / 29

HERENGRACHT FAVORITES

Cabernet Sauvignon 'First Lady' Warwick Estate, Stellenbosch	
South Africa, 2015.....	6 / 32
Syrah/Grenache, Domaine Alloys, Ventoux, Rhône	
France, 2016.....	8,5 / 45
Valpolicella Classico 'Lucchine' Tedeschi, Veneto	
Italy, 2016, Corvina & Rondinella.....	35
Barbera d'Alba 'Raimonda' Fontanafredda, Piemonte	
Italy, 2015, Barbera.....	37
Malbec 'La Consulta', Catena Zapata, Mendoza	
Argentina, 2015.....	38
Ribera del Duero 'Jaros' Bodegas del Jaro	
Spain, 2014, Tempranillo & Cabernet Sauvignon.....	39

PREMIUM SELECTION

Sancerre Rouge 'Les Baronne's' Henri Bourgeois, Loire	
France, 2016, Pinot Noir.....	42
Trilogy, Warwick Estate, Stellenbosch	
South Africa, 2013, Cabernet Sauvignon, Merlot & Cabernet Franc.....	48
Barolo, Pio Cesare, Piemonte	
Italy, 2013, Nebiolo.....	87

ROSÉ



'Blush' Pinot Grigio 'Sacchetto' Veneto	
Italy, 2016.....	4,5 / 24

SWEET



Moscato 'Dindarello', Fausto Maculan, Veneto Italy, 2017.....	6,5
Tawny Port, Quinta do Portal Portugal.....	4,5

DRINKS

HOT

Coffee	2,5
Espresso	2,4
Espresso Macchiato	2,5
Cappuccino	2,7
Latte	2,8
Latte Macchiato	2,9
Double Espresso	3,4
Tea Mr Jones	2,5
Fresh Mint Tea	2,9
Fresh Ginger Tea	2,9
Hot Chocolate (+ Cream + 0,5)	2,6
Irish /Spanish/ Italian Coffee	8

SODA

Coca Cola / Light / Zero / 7Up	3
San Pellegrino / Aqua Panna	3
San Pellegrino / Aqua Panna 75cl	5,5
Lipton Ice Tea / Green	3
Pellegrino Orange	3
Pellegrino Lemon	3
Fever Tree Tonic	3,5
Fever Tree Ginger Beer	3,5
Fever Tree Ginger Ale	3,5
Chocolatemilk	3

JUICE

Apple Treebel	3
Tomato Big Tom	4
Canadian Cranberry	4
Orange (S/L)	3,5/5

LIQUEURS & CORDIALS

Limoncello	6
Baileys	4,5
Tia Maria	4,5
Kahlua	4,5
Disaronno Amaretto	4,5
Licor 43	4,5
Romana Sambuca	4,5
Pekoe Tea Liqueur	4,5

BEER

<i>draft</i>	22 cl	25 cl	30cl	50 cl
Heineken	3	3,2		6,4
Dubbelbok Brand		4,8		8,6
Zatte Brouwerij 't D (Triple)				5,5
<i>bottle</i>				33 cl
Bottled beer of the Month (ask your waiter)				5,5
Gold Heaps of Hops (Golden Ale 3,5%)				5,5
GIN Weizen Gebrouwen door Vrouwen (White)				5,5
Witte Brouwerij 't D (white)				5,5
Natte Brouwerij 't D (Double)				5,5
Red Rocket Two Chef's (Amber Ale)				5,5
Green Bullet Two Chef's (IPA)				5,5
Cerveza Extraordinaria Brouwerij Troost				5,5
Bear Cider				5,5
Heineken 0.0				3
Amstel Radler 2% Lemon				3,5

COCKTAILS & GT'S

MOJITO	10,5
Pampero Especial, Mint, Sugar Syrup, Lime, Cane Sugar & Soda	
MOSCOW MULE	9,5 (pitcher! 35)
Ketel 1 Wodka, Fever Tree Ginger Beer, Lime & Angostura Bitters	
ESPRESSO MARTINI	9,5
Ketel One Wodka, Kahlua, Espresso & Sugar Syrup	
DARK & STORMY	10,5 (pitcher! 35)
Captain Morgan Black Spiced Rum, Fever Tree Ginger Beer, Lime & Angostura Bitters	
WHISKEY SOUR	10,5
Single Malt Skye Whiskey, egg white, sugar water, Angostura Bitters & lemon	
JOHNNY & GINGER	9
Johnny Walker Black Label, ginger & Fever Tree Ginger Ale	
NEGRONI	10,5
Belsazar Red Vermouth, Campari, Bareksten Gin & orange zest	
HERENGRACHT ICE TEA	9,5
Pekoe Tea Liqueur, Fever Tree Tonic & orange zest	
G&T GORDON PINK	9,5 (pitcher! 35)
Gordon Pink Gin, Fever Tree Tonic & lemon	
G&T BOBBY'S ORANGE	10,5 (pitcher! 35)
Bobby's Gin, Fever Tree Tonic, Clove & Orange	
G&T HENDRICKS CUCUMBER	12,5
Hendricks Gin, Fever Tree Tonic & Cucumber	
G&T BAREKSTEN	12,5
Bareksten gin, Fever Tree Tonic, lime zest & orange zest	
G&T TANQUERAY TEN	12,5
Tanqueray Ten Gin, St. Germain, Fever Tree Tonic & apple	

APERITIF

Aperol Spritz	7,5
Belsazar Vermouth	4,5
Tawny Port Quinta do Portal	4,5
Campari	5

DIGESTIF

Rémy Martin VSOP	7
Grappa Sarpa di Poli, Veneto	6

DOMESTIC SPIRITS

Jonge Jenever Van Wees	4
Zeer Oude Jenever Van Wees	5
Jägermeister	3,5

WHISKY

Johnny Walker Red Label	5
Johnny Walker Black Label	6,5
Roe & Co Blend d Irish	5
Jack Daniel's	6
Bulleit Bourbon	6
Talisker Skye	9

RUM

Pampero Blanco	5
Pampero Especial	5,5
Captain Morgan Black	5,5
Zacapa	6

GIN

Tanqueray	5
Gordon's Pink	5,5
Bobby's	6
Hendricks	7,5
Tanqueray Ten	7,5
Bareksten	7,5

WODKA

Ketel One	5
Grey Goose	8

TEQUILA

Don Julio Blanco	5
Mescal	6