

HERENGRACHT

RESTAURANT & BAR



BANQUETING BOOK
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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.

The 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 Entrecote with Chimmichurri sauce, the sandwich sweet potato hummus or tuna salad or the couscous salad with shrimps.

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	€ 18,50 p.p.
3 COURSE LUNCH MENU consisting of soup + choice between 3 sandwiches + pie	€ 22,50 p.p.

LUNCH MENU

ZUCCHINI-SPINACH SOUP, cashew nut

SWEET POTATO HUMMUS, farmers bread, grilled zucchini, pumpkin seeds, little gem & pumpkin seed oil

Or

TUNA SALAD, farmers bread, pickled cucumber, taugé, sesame seeds & Hoisin sauce

Or

RIBEYE, Whole grain roll, green asparagus, sundried tomato, lettuce, Parmesan & trufflemayonnaise

CARROT CAKE

Or

PIE OF THE WEEK

LUNCH

11.00-17.00 HRS

EGGS

Omelette 8,5

Old dutch cheese, field mushrooms & green asparagus

Sunny side up eggs 6

farmers bread
bacon/ham/cheese (1€ per item)

Eggs benedict 9,5

Poached free-range eggs, brioche bun, ham & Béarnaise

Eggs Norwegian 11

poached free-range eggs,
brioche bun, salmon & Béarnaise

SANDWICHES

Smoked beef ribeye 9,5

whole grain roll, green asparagus,
sundried tomato, lettuce, Parmesan &
truffle mayonnaise

Sweet potato hummus 9

grilled zucchini, pumpkin seeds,
little gem & pumpkin seed oil

Tuna salad 9,5

farmers bread, pickled cucumber,
taugé, sesame seeds & Hoisin sauce

HERENGRACHT CLUBS

white or wheat bread (fries)

Smoked salmon 11 (12,5)

cream cheese, omelette, cucumber &
red onion

Grilled corn fed chicken 10 (11,5)

bacon, omelette & tomato

CROQUES & KROKETTEN

Monsieur 6

toast, Gruyère & ham

Madame 7

toast, Gruyère, ham & fried egg

Veal croquettes 9

bread, with mixed pickles & mustard

Shrimp croquettes 10

bread, parsley & mustard mayonnaise

SALADS

Caesar salad 13

little gem, bacon, anchovies, croutons,
Parmesan & poached free-range egg
extra: sliced corn fed chicken 3

Waldorf salad 13

apple, grape, walnut, celeriac, chicory,
little gem & citrus dressing

Shrimp & couscous salad 14

bell pepper, red onion, cucumber,
pomegranate & mint

SOUPS

Broccoli soup 8

almonds, chorizo & farmers bread

LUNCH

Truffle ravioli 18

cream sauce, Parmesan &
field mushrooms

Fish & chips 18,5

salad & ravigotte sauce

Herengracht burger 18

100% beef, fried onions, bacon, old
Dutch cheese, piment mayonnaise,
brioche, salad & fries

Entrecôte 23,5

salad, Roseval potato & Chimichurri

SWEETS

Carrot cake 4

Pie of the day 5

ask you waiter!

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

HERENGRACHT SPECIALS

Mussels classic style 17,5

served with fries & salad

Catch of the day 19,5

served with fries, salad &
tomato antiboise

SMALL BITES TO SHARE

11.00-22.30 HRS

Bread & dip 5,2

Mixed nuts & olives 5

Warm nachos 9

cheese, guacamole, sour cream,
salsa & jalapeños

shrimp croquettes (5) 8,5

mustard mayonnaise

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) 17

large bar bites

Vegetable crudité 7,5

hummus & yogurt-mint dip

Fish platter 14,5

smoked salmon, tuna salad, shrimp
croquettes, bisque, aioli & crostini

Meat platter 14,5

dried sausage, Parma ham, smoked
ribeye, bitterballs, tomato tapenade &
crostini

Flatbread Hummus 12,5

sweet potato hummus, little gem,
zucchini, pumpkin seeds
& pumpkin seed oil

Flatbread smoked ribeye 12,5

smoked beef ribeye, green asparagus,
lettuce, sundried tomatoes, Parmesan &
truffle mayonnaise

Cheese platter 14,5

cheese from 'De Kaaskamer', fig bread
& walnuts

3 DINNER

DINNER MENU 18:00 – 22:30

Dining at the Herengracht: choose from a large variety of prime dishes including a vegetarian starter with Mozzarella, Mullet sauerkraut foam or the Tomahawk rib with garlic sauce.

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 € 35,50 P.P.

COUSCOUS & SHRIMP SALAD

bell pepper, cucumber, pomegranate, red onion & mint

Or

SMOKED DUCKBREAST

vanilla seasalt, beetroot, red fruit, nut crumble & Aceto balsamic

Or

MOZARELLA CAPRESE

Heirloom tomatoes, dried pesto, basil & Aceto balsamic

-

TRUFFLE RAVIOLI

cream sauce, Parmesan & field mushrooms

Or

ENTRECOTE

Potato mousseline, carrot, green asparagus & Tarragon sauce

Or

MULLET

fennel, celeriac, cream of celeriac & sauerkraut foam

-

CHOCOLATE PIE

cradle cap cookie, quince compote & vanilla ice cream

Or

CHEESE PLATTER

selection of cheese from 'de Kaaskamer', fig bread & walnuts

DINNER

18.00-22.30 HRS

STARTERS

- Broccoli soup** 8
almonds, chorizo & farmers bread
- Mozzarella Caprese** 9,5
Heirloom tomatoes, dried pesto, basil & Aceto Balsamico
- Tartare of raw mackerel** 9,5
cucumber, zucchini flower, corn salad & salty fingers
- Smoked duckbreast** 10,5
vanilla seasalt, beetroot, red fruit, nut crumble & Aceto Balsamico

TASTE OF HERENGRACHT

(FOR 2 P.) 24,5

a selection of starters worth trying.
surprise yourself!

SALADS SMALL / LARGE

- Waldorf salad** 9/13
apple, grape, walnut, celeriac, chicory, little gem & citrus dressing
- Shrimp & couscous salad** 9,5/14
bell pepper, red onion, cucumber, pomegranate & mint
- Cesar salad** 9/13
little gem, bacon, anchovies, croutons, Parmesan & poached free-range egg
extra: sliced corn fed chicken 2/3

SEASON SPECIAL

- Mussels classic style** 17,5
served with fries & salad
- Catch of the day** 19,5
served with fries, salad & tomato antioise

HERENGRACHT CLASSICS

- Truffle ravioli** 18
cream sauce, Parmesan & field mushrooms
- Fish & chips** 18,5
salad & ravigotte sauce
- Steak tartare (raw meat)** 18,5
100% beef, poached free-range egg, salad & fries
- Herengracht burger** 18
100% beef, fried onions, bacon, old Dutch cheese, piment mayonnaise, brioche, salad & fries
- Entrecote** 23,5
salad, Roseval potato & Chimichurri

MAINS

- Pumpkin curry** 17,5
tomato, chick-peas, rice, coriander & naan bread
- Mullet** 23
fennel, celery, cream of celeriac & sauerkraut foam
- Guinea fowl rouleaux** 24,5
potato mousseline, eggplant, carrot & black garlic gravy
- Tomahawk pork chop** 24
field mushrooms, mini eggplant, carrot, Roseval potato & honey-thyme gravy

DESSERTS

- Strawberries** 9
stock of strawberry, prosecco, fresh strawberry, red pepper merengue & yogurt ice cream
- Chocolate pie** 9
cradle cap cookie, quince compote & vanilla ice cream
- Cheesecake** 8,5
raspberry & raspberry sorbet
- Cheese platter** 14,5
selection of cheese from 'de Kaaskamer', fig bread & walnuts
- Espresso Martini** 11
vodka, Kahlua & espresso

*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	5,2
MIXED NUTS & OLIVES	5
WARM NACHOS	9
cheese, guacamole, sour cream, salsa & jalapeños	
SHRIMP CROQUETTES (5) mustard mayonnaise	8,5
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	17
VEGETABLE CRUDITÉ hummus & yogurt-mint dip	7,5
FISH PLATTER	14,5
smoked salmon, tuna salad, shrimp croquettes, bisque, aioli & crostini	
MEAT PLATTER	14,5
dried sausage, Parma ham, smoked ribeye, bitterballs, tomato tapenade & crostini	
FLATBREAD HUMMUS	12,5
sweet potato hummus, little gem, zucchini, pumpkin seeds & pumpkin seed oil	
FLATBREAD SMOKED RIBEYE	12,5
smoked beef ribeye, green asparagus, lettuce, sundried tomatoes, Parmesan & truffle mayonnaise	
CHEESE PLATTER	14,5
cheese from 'De Kaaskamer', fig bread & walnuts	

COCKTAILS & GT'S

MOJITO	11
Pampero Especial, Mint, Sugar Syrup, Lime, cane sugar & soda	
MOSCOW MULE	10 (pitcher! 35)
Ketel 1 Vodka, East Imperial Ginger Beer, Lime & Angostura Bitters	
ESPRESSO MARTINI	11
Ketel One Vodka, Kahlua, & espresso	
DARK & STORMY	10,5 (pitcher! 35)
Captain Morgan Black Spiced Rum, East Imperial Ginger Beer, Lime & Angostura Bitters	
JOHNNY & GINGER	10,5
Johnny Walker Black Label, ginger & East Imperial Ginger Ale	
CUCUMBER SPRITZ	9,5
Ketel One Botanical, cucumber, mint, Cava & soda water	
GRAPEFRUIT SPRITZ	9,5
Ketel One Botanical, grapefruit, Cava & soda water	
G&T GORDON PINK	10,5 (pitcher! 35)
Gordon Pink Gin, East Imperial Tonic & lemon	
GRAPEFRUIT TANQUERAY	11 (pitcher! 40)
Tanqueray Gin, grapefruit & East Imperial Grapefruit Tonic	
G&T HENDRICKS CUCUMBER	12,5
Hendricks Gin, East Imperial Tonic & cucumber	
G&T OF THE WEEK	10,5
Weekly changing G&T. Ask your waiter.	

HERENGRACHT RESTAURANT & BAR

BEER

draht	22 cl	25 cl	30 cl	50 cl
HEINEKEN	3,2	3,4		6,8
ADRIAAN WIT Jopen Bier (Wit).....		4,8		9,6
ZATTE Brouwerij 't D (Triple).....		5,5		
bottle				33 cl
BOTTLED BEER OF THE MONTH (ask your waiter).....				5,5
NON IPA Jopen Bier (0,3%).....				5,5
DWIT Brouwerij 't D (White).....				5,5
IPA Brouwerij 't D (IPA).....				5,5
AFFLIGEM DUBBEL (Double).....				5,5
AFFLIGEM BLOND (Blond).....				5,5
SOL				5,5
APPLE BANDIT (Cider).....				4,5

WINE

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

- WHITE -	
Verdejo 'Pecatis Tuls' Cuatro Rayas	! 1
Castilla Y Leon, Spain.....	4,5 / 24
Sauvignon Blanc 'Clos de Cortes' Albastrelle Wines	
Cahul, Moldavia.....	5 / 27
Pinot Grigio Igt 'Sacchetto'	
Veneto, Italy.....	5,5 / 29
Chardonnay Unoaked 'First Lady' Warwick Estate	
Stellenbosch, South Africa.....	6,5 / 35
- RED -	
Sangiovese 'Gran Sasso' Farnese Vini	
Abruzzo, Italy.....	4,5 / 24
Pinot Noir 'Deakin'	
Victoria, Australia.....	5 / 27
Merlot 'Chanelets' Narbonnais	
Languedoc, France.....	5,5 / 29
Cabernet Sauvignon 'First Lady' Warwick Estate	
Stellenbosch, South Africa.....	6,5 / 35
- ROSÉ -	
'Blush' Pinot Grigio 'Sacchetto'	
Veneto, Italy.....	5 / 27
- SPARKLING -	
Cava l'Hereu Reserva Brut	
Raventos i Blanc, Spain.....	6,5 / 35
Champagne Brut Royale Réserve	
Philipponnat, France.....	8,5 / 65

ENGLISH

WINE

WHITE



HOUSE SELECTION

Verdejo 'Pecatis Tuis' Cuatro Rayas, Castilla Y Leon	
Spain, 2018.....	4,5 / 24
Sauvignon Blanc 'Clos de Corten' Albastrelle Wines, Cahul	
Moldavia, 2018.....	5 / 27
Pinot Grigio igt 'Sacchetto', Veneto	
Italy, 2017.....	5,5 / 29
Chardonnay Unoaked 'First Lady' Warwick Estate, Stellenbosch	
South Africa, 2017.....	6,5 / 35

HERENGRACHT FAVORITES

Vino Verde Escolha doc 'Muros Antigos' Anselmo Mendes	
Portugal, 2017.....	27
Sauvignon Blanc Domaine du Clos Rousselet, Touraine, Loire	
France, 2016.....	32
Auxerrois Schouwen-Duiveland, Kleine Schorre	
The Netherlands, 2017, Auxerrois & Pinot Gris.....	36
Grüner Veltliner, Furth-Palt Kremstal	
Austria, 2017.....	35
Chardonnay 'Diamond Collection', FF Coppola, California	
USA, 2017.....	38
Chenin Blanc '21 Gables' Spier Estate, Stellenbosch	
South Africa, 2016.....	39
Sancerre Blanc 'Les Baronne's', Henri Bourgeois, Loire	
France, 2017, Sauvignon Blanc.....	45
Meursault 'Le Charrons' Vincent Girardin, Bourgogne	
France, 2015, Chardonnay.....	60

SPARKLING



Cava l'Hereu Reserva Brut, Raventos l Blanc, 2017.....	6,5 / 35
Champagne Brut Royale Réserve, Philipponnat, France.....	8,5 / 65

RED



HOUSE SELECTION

Sangiovese 'Gran Sasso' Farnese Vini, Abruzzo	
Italy, 2017.....	4,5 / 24
Pinot Noir 'Deakin', Victoria	
Australia, 2017.....	5 / 27
Merlot 'Chanelets' Narbonnais, Languedoc	
France, 2017.....	5,5 / 29
Cabernet Sauvignon 'First Lady' Warwick Estate, Stellenbosch	
South Africa, 2016.....	6,5 / 35

HERENGRACHT FAVORITES

Carmenere 'Bio O'Emiliana Organic Vineyards	
Chili 2017.....	29
Valpolicella Classico 'Lucchine' Tedeschi, Veneto	
Italy, 2017, Corvina & Rondinella.....	35
Barbera d'Alba 'Raimonda' Fontanafredda, Piemonte	
Italy, 2015, Barbera.....	37
Malbec 'La Consulta', Catena Zapata, Mendoza	
Argentina, 2016.....	38
Ribera del Duero 'Jaros' Bodegas del Jaro	
Spain, 2016, Tempranillo & Cabernet Sauvignon.....	39
Sancerre Rouge 'Les Baronne's' Henri Bourgeois, Loire	
France, 2015, Pinot Noir.....	42
Trilogy, Warwick Estate, Stellenbosch	
South Africa, 2014, Cabernet Sauvignon, Merlot & Cabernet Franc.....	48
Barolo, Pio Cesare, Piemonte	
Italy, 2013, Nebiolo.....	60

ROSÉ



'Blush' Pinot Grigio 'Sacchetto', Veneto	
Italy, 2018.....	5 / 27

SWEET



Tawny Port, Quinta do Portal Portugal.....	4,5
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WINE

WHITE



HOUSE SELECTION

Verdejo 'Pecatis Tuis' Cuatro Rayas, Castilla Y Leon	
Spain, 2018.....	4,5 / 24
Sauvignon Blanc 'Clos de Corten' Albastrelle Wines, Cahul	
Moldavia, 2018.....	5 / 27
Vino Verde Escolha doc 'Muros Antigos' Anselmo Mendes	
Portugal, 2017.....	5 / 27

HERENGRACHT FAVORITES

Pinot Grigio Igt 'Sacchetto', Veneto	
Italy, 2017.....	5,5 / 29
Chardonnay Unoaked 'First Lady' Warwick Estate, Stellenbosch	
South Africa, 2017.....	6 / 32
Grüner Veltliner, Furth-Palt Kremstal	
Austria, 2015.....	6,5 / 35
Viognier 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, 2017, Auxerrois & Pinot Gris.....	36
Chardonnay 'Diamond Collection', FF Coppola, California	
USA, 2017.....	38

PREMIUM SELECTION

Chenin Blanc '21 Gables' Spier Estate, Stellenbosch	
South Africa, 2016.....	39
Sancerre Blanc 'Les Barannes', Henri Bourgeois, Loire	
France, 2017, 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

RED



HOUSE SELECTION

Sangiovese 'Gran Sasso' Farnese Vini, Abruzzo	
Italy, 2017.....	4,5 / 24
Pinot Noir 'Deakin', Victoria	
Australia, 2017.....	5 / 27
Merlot 'Chanelets' Narbonnais, Languedoc	
France, 2017.....	5,5 / 29

HERENGRACHT FAVORITES

Carmenere 'Bio O' Emiliana Organic Vineyards	
Chile, 2017.....	5,5 / 29
Cabernet Sauvignon 'First Lady' Warwick Estate, Stellenbosch	
South Africa, 2016.....	6,5 / 35
Valpolicella Classico 'Lucchine' Tedeschi, Veneto	
Italy, 2017, Corvina & Rondinella.....	35
Barbera d'Alba 'Raimonda' Fontanafredda, Piemonte	
Italy, 2015, Barbera.....	37
Malbec 'La Consulta', Catena Zapata, Mendoza	
Argentina, 2016.....	38
Ribera del Duero 'Jaros' Bodegas del Jaro	
Spain, 2016, Tempranillo & Cabernet Sauvignon.....	39

PREMIUM SELECTION

Sancerre Rouge 'Les Barannes' Henri Bourgeois, Loire	
France, 2015, Pinot Noir.....	42
Trilogy, Warwick Estate, Stellenbosch	
South Africa, 2014, Cabernet Sauvignon, Merlot & Cabernet Franc.....	48
Barolo, Pio Cesare, Piemonte	
Italy, 2013, Nebiolo.....	87

ROSÉ



'Blush' Pinot Grigio 'Sacchetto', Veneto	
Italy, 2018.....	5 / 27
Domaine Allos, Grenache/Syrah, Provence	
France, 2017/2018.....	6,5 / 35

SWEET



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

DRINKS

HOT

Coffee	2,8
Espresso	2,7
Espresso Macchiato	2,9
Cappuccino	3,1
Latte	3,2
Latte Macchiato	3,3
Double Espresso	3,4
Tea Mr Jones	2,9
Fresh Mint Tea	3,5
Fresh Ginger Tea	3,5
Hot Chocolate (+ Cream + 0,5)	3
Irish /Spanish/Italian Coffee	8,5

SODA

Coca Cola / Light / Zero / 7Up	3,2
San Pellegrino / Aqua Panna	3,2
San Pellegrino / Aqua Panna 75cl	4,5
Lipton Ice Tea / Green	3,2
Sisi Orange	3,2
Bitter Lemon	3,2
East Imperial Tonic	3,5
East Imperial Ginger Beer	3,5
East Imperial Ginger Ale	3,5
Chocolatemilk	3,2

JUICE

Apple Treebel	3,2
Tomato Big Tom	4,5
Canadian Cranberry	4
Orange (S/L)	3,5/5

LIQUEURS & CORDIALS

Limoncello	6
Baileys	5
Tia Maria	5
Kahlua	5
Disaronno Amaretto	5
Licor 43	5
Romana Sambuca	5

BEER

<i>draft</i>	22 cl	25 cl	30cl	50 cl
Heineken	3,2	3,4		6,8
Adriaan Wit Jopen Bier (White)		4,8		9,6
Zatte Brouwerij 't D (Triple)			5,5	
<i>bottle</i>				33 cl
Bottled beer of the Month (ask your waiter)				5,5
Non IPA Jopen Bier (0,3%)				5,5
Dwit Brouwerij 't D (White)				5,5
IPA Brouwerij 't D (IPA)				5,5
Affligem dubbel (Double)				5,5
Affligem Blond (Blond)				5,5
Sol				5,5
Apple Bandit (Cider)				4,5
Radler Amstel (2,0%)				4,5
Heineken (0,0%)				4

COCKTAILS & GT'S

MOJITO 11
Pampero Especial, Mint, Sugar Syrup, Lime, cane sugar & soda
MOSCOW MULE 10 (pitcher! 35)
Ketel One Vodka, East Imperial Ginger Beer, Lime & Angostura Bitters
ESPRESSO MARTINI 11
Ketel One Vodka, Kahlua & espresso
DARK & STORMY 10,5 (pitcher! 35)
Captain Morgan Black Spiced Rum, East Imperial Ginger Beer, Lime & Angostura Bitters
JOHNNY & GINGER 10,5
Johnny Walker Black Label, ginger & East Imperial Ginger Ale
CUCUMBER SPRITZ 9,5
Ketel One Botanical, cucumber, mint, Cava & soda water
GRAPEFRUIT SPRITZ 9,5
Ketel One Botanical, grapefruit, Cava & soda water
G&T GORDON PINK 10,5 (pitcher! 35)
Gordon Pink Gin, East Imperial Tonic & lemon
GRAPEFRUIT TANQUERAY 11 (pitcher! 40)
Tanqueray Gin, grapefruit & East Imperial Grapefruit Tonic
G&T HENDRICKS CUCUMBER 12,5
Hendricks Gin, East Imperial Tonic & cucumber
G&T OF THE WEEK 10,5
Weekly changing G&T. Ask your waiter.

APERITIF

Aperol Spritz	8,5
Tawny Port Quinta do Portal	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	4

WHISKY

Johnny Walker Red Label	5
Johnny Walker Black Label	6,5
Roe & Co Blended 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
Hendricks	7,5

VODKA

Ketel One	5
Grey Goose	8

TEQUILA

Jose Cuervo	5
Mescal	6

DRINKS

HOT

Coffee	2,8
Espresso	2,7
Espresso Macchiato	2,9
Cappuccino	3,1
Latte	3,2
Latte Macchiato	3,3
Double Espresso	3,4
Tea Mr Jones	2,9
Fresh Mint Tea	3,5
Fresh Ginger Tea	3,5
Hot Chocolate (+ Cream + 0,5)	3
Irish /Spanish/Italian Coffee	8,5

SODA

Coca Cola / Light / Zero / 7Up	3,2
San Pellegrino / Aqua Panna	3,2
San Pellegrino / Aqua Panna 75cl	4,5
Lipton Ice Tea / Green	3,2
Sisi Orange	3,2
Bitter Lemon	3,2
East Imperial Tonic	3,5
East Imperial Ginger Beer	3,5
East Imperial Ginger Ale	3,5
Chocolatemilk	3,2

JUICE

Apple Treebel	3,2
Tomato Big Tom	4,5
Canadian Cranberry	4
Orange (S/L)	3,5/5

LIQUEURS & CORDIALS

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

BEER

<i>draft</i>	22 cl	25 cl	30cl	50 cl
Heineken	3,2	3,4	6,8	
Adriaan Wit Jopen Bier (White)	4,5	9		
Zatte Brouwerij 't D (Triple)	5,5			
<i>bottle</i>			33 cl	
Bottled beer of the Month (ask your waiter)	5,5			
Beck's Heaps of Hops (N.E.England IPA, 3,5%)	5,5			
Dwit Brouwerij 't D (Weizen)	5,5			
Affligem dubbel (Double)	5,5			
Green Bullet Two Chef's (IPA)	5,5			
Funky Falcon Two Chef's (Pale Ale)	5,5			
White Mamba Two Chef's (White)	5,5			
Sol	5,5			
Apple Bandit (Cider)	4,5			
Radler Amstel (2,0%)	4,5			
Heineken (0,0%)	4			

COCKTAILS & GT'S

MOJITO 11	
Pampero Especial, Mint, Sugar Syrup, lime, cane sugar & soda	
MOSCOW MULE 10 (pitcher! 35)	
Ketel One Vodka, East Imperial Ginger Beer, lime & Angostura Bitters	
ESPRESSO MARTINI 11	
Ketel One Vodka, Kahlua & espresso	
DARK & STORMY 10,5 (pitcher! 35)	
Captain Morgan Black Spiced Rum, East Imperial Ginger Beer, lime & Angostura Bitters	
JOHNNY & GINGER 10,5	
Johnny Walker Black Label, ginger & East Imperial Ginger Ale	
NEGRONI 10,5	
Belsazar Red Vermouth, Campari, Tanqueray Gin & orange zest	
CUCUMBER SPRITZ 9,5	
Ketel One Botanical, cucumber, mint, Cava & soda water	
GRAPEFRUIT SPRITZ 9,5	
Ketel One Botanical, grapefruit, Cava & soda water	
G&T GORDON PINK 10,5 (pitcher! 35)	
Gordon Pink Gin, East Imperial Tonic & lemon	
GRAPEFRUIT TANQUERAY 11 (pitcher! 40)	
Tanqueray Gin, grapefruit & East Imperial Grapefruit Tonic	
G&T BOBBY'S ORANGE 11,5 (pitcher! 40)	
Bobby's Gin, East Imperial Tonic, clove & orange	
G&T HENDRICKS CUCUMBER 12,5	
Hendricks Gin, East Imperial Tonic & cucumber	
G&T TANQUERAY TEN 12,5	
Tanqueray Ten Gin, St. Germain, East Imperial Tonic & apple	

APERITIF

Aperol Spritz	8,5
Belsazar Vermouth	5
Tawny Port Quinta do Portal	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	4

WHISKY

Johnny Walker Red Label	5
Johnny Walker Black Label	6,5
Roe & Co Blended Irish	5
Singleton 1240	5,5
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

VODKA

Ketel One	5
Grey Goose	8

TEQUILA

Jose Cuervo	5
Mescal	6
Don Julio Blanco	8
Don Julio Reposado	8