

COCKTAILS		
<p>PERSIAN LOVE POTION</p> <p>Naturally infused gin Cardamom Almond</p> <p><i>Sweet, creamy, herbal, touch of magic</i></p>	11	
<p>GRADUATION</p> <p>Crème de cacao blanc Mezcal Chartreuse Juane</p> <p><i>Elegant, smooth, touch of smoke</i></p>	11	
<p>LE PRINTEMPS</p> <p>Calvados Prosecco Luxardo Mandarin Napeleon Cucumber Mint</p> <p><i>Refreshing, elegant, light bubble</i></p>	13	
<p>VELVET FUNK</p> <p>El Dorado rum Mango Pineapple Orange Falernum</p> <p><i>Tropical, fruity, smooth</i></p>	12.5	
<p>PICK YOUR TENDER</p> <p>Each of our bartenders has a signature cocktail surprise waiting for you. Name your pick: Kola, Bob, Koen or Matin.</p>	10	

HIGHBALLS		
<p>LA PACHUCA</p> <p>Illegal Mezcal Lemon Agave Grapefruit Silver Ocean grapefruit seltzer</p> <p><i>Maxican spiced, a touch of smoke</i></p>	9	
<p>TRIBUTE</p> <p>Vodka Coldbrew from Sprout Tonic</p> <p><i>Booster, refreshing</i></p>	8.5	
<p>THE PINACLE</p> <p>Plantation rum Grilled pineapple Carbonated coconut water Koko kanu</p> <p><i>Tropical, refreshing, sweet</i></p>	9.5	
<p>FIFTEEN MINUTES OF FAME</p> <p>Famous Grouse Lemon Ginger ale</p> <p><i>Classic, refreshing, sweet, strong</i></p>	8	
<p>ELLA'S FIZZ</p> <p>Sir Edmond Gin Strawberry Lemon Lime Double cream Soda</p> <p><i>Silky smooth, sweet, fruity, frothy</i></p>	9.5	
<p>HIGHBALL DEAL</p> <p>Pick two highballs of your choice</p> <p><i>Friday, Saturday & Sunday excluded</i></p>	15	

DRAFT BEER			
Grolsch	Pilsener	5.0%	0.25 L: 2.9 0.5 L: 5.8
Grolsch Puur Weizen	Weizener	5.1%	0.25 L: 4.2 0.5 L: 6.8
Beerze 5.5 Classic	Wheat Pale Ale	5.5%	3.8
Alternating Grimbergen Taps			from 4.2
Alternating Taps			from 4.5



The
bar
BOOZE & BITES

BOTTLE BEER				
100 Watt Allure	American Pale Ale	7%	5.9	
100 Watt Evoluwonder	Tripel weizen	9%	6	
100 Watt Limited Edition	Various		from 5.5	
Brewdog Vagabond	Glutenfree Pale Ale	4.5%	5.8	
Chimay White	Belgian Tripel	8%	5.6	
De Molen Bommen & Granaten	Barley Wine	11.9%	6.8	
De Molen Hel & Verdoemenis	Russian Imperial Stout	10%	6.4	
Grolsch Radler	Radler	2.0%	2.8	
Grolsch 0,0	Non-alcoholic lager	0.0%	2.8	
Gebrouwen door Vrouwen	Bloesem Blond	6.2%	5.8	
Tripel Karmeliet	Belgian Tripel	8.4%	5.4	
Lowlander IPA	Indian Pale Ale	6%	5.6	
Lowlander Wit 0,00%	Non-alcoholic white	0.0%	5.2	
Lowlander Organic Blonde	Non-alcoholic Ale	0.3%	5.2	
La Chouffe	Strong Blond Ale	8%	5	
Magners Pear	Cider	4.5%	4.5	
San Miguel Fresca	Lager	4.4%	5.5	
Straffe Hendrik	Belgian Quadruppel	11%	6.8	
Van Moll Wanderlust	Non-alcoholic IPA	0.3%	4.9	
Van Moll Limited Edition	Various		from 5	
Texels Skuumkoppe	Dark White Beer	6%	4.4	
Two Chefs Brewing White Mamba	Wheat Beer	5%	5.5	
'T Uiltje Prima Donna	Limoncello Blond	5%	6.8	
Weihenstephaner Hefe	Hefeweizen	5.4%	5.5	

WHITE WINE		
RESERVE SAINT MARC GRENACHE - France Languedoc	4.2	21
<i>Grenache with notes of flowers and fennel</i>		
VINALTHAU CHARDONNAY - France Languedoc	5.2	26
<i>Full fatty wood-aged Chardonnay wine</i>		
VINALTHAU SAUVIGNON BLANC - France Languedoc	5.5	27.5
<i>A fresh and vivid Sauvignon Blanc from France</i>		
RED WINE		
TERRA DE TOUROS MERLOT - Portugal Tejo	4.2	21
<i>Smooth Merlot with notes of various fruits, like cherry</i>		
VINALTHAU SYRAH - France Languedoc	4.5	22.5
<i>A flavourful bold Syrah with hints of berry, blackberry and white pepper</i>		
MELOSO ROBLE - Spain Ribera del Duero	5.6	28
<i>A vivid wine with powerful aromas of black fruit, like blackberry</i>		
ROSE / SPARKLING WINE		
VINALTHAU GRENACHE ROSE - Frankrijk Languedoc	4.2	21
<i>A rosé with a beautiful aroma of raspberry</i>		
VILLE D'ARFANTA PROSECCO - Italië Veneto	5.9	29.5
<i>Fruity prosecco with hints of apple</i>		

GIN TONIC		
BOBBY'S SCHIEDAM		11
Indian Tonic		
COPPERHEAD GIBSON EDITION		13.5
Royal Bliss Tonic		
HENDRICK'S GIN		12
Indian Tonic		
MONKEY 47 GIN		12
Mediterranean Tonic		
TANQUERAY NO. TEN		12.5
Mediterranean Tonic		
SIR EDMOND GIN		13
Elderflower Tonic		
ORION GREEN GIN		11.5
Mediterranean Tonic		
ORION PEPPER GIN		11.5
Indian Tonic		
ORION GINGER GIN		11
Royal Bliss Tonic		
HARD SELTZERS		
SILVER OCEAN GRAPEFRUIT SELTZER	5.2%	5.5
SILVER OCEAN GUAVE SELTZER	4.6%	5.5

SNACK PLATTER FIFTH (FROM 2 PERS.)	8.5 pp
Dutch 'bitterbal' tempura shrimp vegetarian spring roll Siu Mai breadstick crab salad charcuterie old cheese olives	
BITES	
Dutch 'bitterballs' mustard <i>8 pieces</i>	8
Vegan 'bitterballs' mustard <i>8 pieces</i>	8
Shrimp 'bitterballs' tarragon-mayonnaise <i>6 pieces</i>	8
Tempura shrimps Thai sweet 'n sour sauce <i>6 pieces</i>	8
Crispy chicken kimchi-mayonnaise <i>8 pieces</i>	8
Peking duck spring rolls Hoisin dip <i>6 pieces</i>	10
Vegetarian spring rolls chili sauce <i>6 pieces</i>	9.5
Pata negra (<i>80 grams</i>)	10
Multigrain pumpkin bread seasonal dip	4.5
Crispy California sushi roll kimchi tobiko seaweed	14
Cheese platter	15

OYSTERS	
FINES CLAIRE'S SERVED WITH: lemon shallots red wine vinegar red pepper soy	2.75 each
6 pieces	15
12 pieces	27
MELTS (12:00 – 15:00U)	
Spicy Tuna tomato pickle smoked paprika Chipotle cheese taragon dip	9
Pulled chicken wasabi egg old cheese	8.5
Sundried tomatos grilled corn cheese tortilla guacamole	8
White asparagus goat cheese basil spinach pine nuts	8.5
Blue cheese red onion marmalade salad with home made pickles	8.5

DINNER FOOD (17:00 – 20:30U)	
Vegan mozzarella salad tomato olive oil bread	7.5
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Fish & chips tartar sauce grilled lemon sweet potato fries salad	12.5
Chicken & chips sweet patato fries atjar garam masala mayo salad	12.5
Veggie & chips (spicey cauliflower nuggets) sweet potato fries spicy mayonnaise pickled cauliflower salad	12.5
Portion of sweet potato fries	3.75