



The
bar

BOOZE & BITES

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

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

BOTTLE BEER

Grolsch 0,0	non-alcoholic lager	0,0 %	2.8
Grolsch Radler 0,0	non-alcoholic radler	0,0 %	2.8
Van Moll Wanderlust	non-alcoholic ipa	0,3 %	4.9
Weihenstepahner Alk. Frei	non-alcoholic white	0,5 %	5.5
Grosch Radler 2,0	radler	2,0 %	2.8
Kriek Boon	lambic	4,0 %	4.2
San Miguel Fresca	lager	4,4 %	5.5
Brewdog Vagabond	glutenfree pale ale	4,5 %	5.8
Magners Pear	cider	4,5 %	4.5
'T Uiltje Prima Donna	blonde	5,0 %	6.8
Two Chefs Brewing White Mamba	wheat beer	5,1 %	5.5
Weihenstephander Hefe Weisbier	white	5,4 %	5.5
St. Bernardus Wit	white	5,5 %	4.8
Lowlander IPA	ipa	6,0 %	5.6
Texels Skuumkoppe	dark white beer	6,0 %	4.3
Gebr. Door Vr. Bloessem Blond	blonde	6,2 %	5.8
Stone Brewing Tangerine IPA	ipa	6,5 %	5.8
St. Bernardus Pater 6	dark beer	6,7 %	4.8
Seef Bootjes Bier	amber	7,0 %	5.2
Brasserie Cuvée Des Trolls	belgian ale	7,0 %	5.4
Boon Oude Geuze	geuze	7,0 %	4.8
Schelde Lamme Goedzak	belgian ale	7,0 %	5.2
Gebr. Door Vr. Tricky Tripel	triple	7,8 %	5.8
La Chouffe	blonde	8,0 %	5
Tripel Karmeliet	belgian triple	8,4 %	5.4
Hoegaarden Verboden Vrucht	strong ale	8,5 %	4.9
100 Watt Evoluwonder	triple wheat beer	9,0 %	6
Straffe Hendrik Quadruppel	quadruppel	11,0 %	6.8
100 Watt Limited Edition	-	-	From 5.5

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

GIN TONIC		
BOBBY'S SCHIEDAM Fever Tree Indian Tonic		11
COPPERHEAD GIBSON EDITION Royal Bliss Creative Tonic		13.5
HENDRICK'S GIN Fever Tree Indian Tonic		12
MONKEY 47 GIN Fever Tree Mediterranean Tonic		12
TANQUERAY NO. TEN Fever Tree Mediterranean Tonic		12.5
SIR EDMOND GIN Fever Tree Elderflower Tonic		13
ORION GREEN GIN Fever Tree Mediterranean Tonic		11.5
ORION PEPPER GIN Fever Tree Indian Tonic		11.5
ORION GINGER GIN Royal Bliss Creative Tonic		11
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 p.p
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 tarragon 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
Mozzarella salad tomato olive oil bread	7.5
Fish & chips tartar sauce grilled lemon sweet potato fries salad	12.5
Chicken & chips sweet potato fries atjar garam masala mayo salad	12.5
Veggie & chips (spicy cauliflower nuggets) sweet potato fries spicy mayonnaise pickled cauliflower salad	12.5
Portion of sweet potato fries	12.5