



The
bar

BOOZE & BITES

COCKTAILS		
F*NKED UP	Apricot Brandy Dark Rum Ruby Port Pear <i>Rich, tutti frutti, sweet</i>	13
KOMBU KICK	Kombucha Ginger liqueur Vodka <i>Refreshing, complex, bite</i>	12
SIM SIM	Sesame washed Gin Grilled pineapple Lime <i>Smooth, delicate touch of umami</i>	12.5
BOURBONBON	Chai infused Bourbon Orange Chocolate <i>Warm, spiced, classic twist</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		
FRENCH FIZZ	Chartreuse Orange liqueur Luxardo <i>Fruity, creamy, bubbly</i>	9
GREAT BALLS OF FIRE	Cinnamon infused Rum Ginger Beer Angostura <i>Refreshing, sweet, slightly spicy</i>	9.5
THE BAR ICED TEA	All the liquor you could wish for <i>Colourful, refreshing, packs a punch</i>	9
CAFFOEIRA (SMOKEY OR SWEET)	Coffee liqueur Cold brew Amaretto foam <i>Forget every Espresso Martini you ever had</i>	9.5
CAVALIER	Cognac Mandarin Napoleon Guava seltzer <i>Fresh, rich, bubbly, sweet</i>	9
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
O'hara Irish Stout	stout	4,4 %	5.2
San Miguel Fresca	lager	4,4 %	5.5
Lowlander	winter ipa	5,0 %	5.9
Two Chefs Br. Bon Chef	neipa	5,0 %	5.6
Two Chefs Br. Tropical Ralphie	hefeweizen	5,0 %	5.8
Duchesse de Bourgogne	sour-red ale	6,2 %	5
Gebr. Door Vr. Bloessem Blond	blonde	6,2 %	5.8
St. Bernardus Pater 6	dark beer	6,7 %	4.8
Stone Brewing IPA	ipa	6,9%	5.5
Seef Bootjes Bier	amber	7,0 %	5.2
Brewdog Layer Cake	stout	7,0 %	7.5
Schelde Lamme Goedzak	belgian ale	7,0 %	5.2
Weihenstephaner Vitus	weizenbock	7,7 %	6.5
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
Kasteel Bariste Chocolat	quadruppel	11,0 %	6.2
Trappist Rochefort 10	quadruppel	11,3 %	7.4
100 Watt Limited Edition	-	-	From 5.5
Van Moll Limited Edition	-	-	From 5.5
Changing specials	-	-	From 4.5

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' lime-mayonnaise <i>6 pieces</i>	8
Tempura shrimps sweet chili sauce <i>6 pieces</i>	8
Crispy chicken piri-piri-mayonnaise <i>8 pieces</i>	8
Peking duck spring rolls teriyaki <i>6 pieces</i>	10
Vegetarian spring rolls chili sauce <i>6 pieces</i>	9.5
Pata negra (<i>80 grams</i>)	10
Bread seasonal dip	4.5

OYSTERS	
> <i>6 pieces with a choice of;</i> Gin Tonic Granite cucumber Soy passion fruit vinaigrette wakame hollandaise parmesan Chili	v.a. 21
DINNER FOOD (17:00 – 20:30U)	
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	3.5