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*Please let us know if you have special dietary requirements. We'll be happy to help you make a healthy choice!*

# Pasticceria

*pasticceria* 08.00-16.30

Homemade apple cake + <i>with cream</i> € 0,75	€ 3,50
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Homemade cake (please ask staff for todays special)	€ 3,50
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Bonbons from chocolatier "Van Dam"; per bonbon	€ 1,50
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All butter croissant with chocolate and hazelnut spread (Nutella)	€ 3,50

# Prima colazione

*breakfast* 08.00-16.30

## *Full breakfast*

<b>The Healthy start;</b> Seasonal fresh fruit salad, Greek yoghurt with gluten free granola, spelt cracker, avocado and smoked salmon	€ 11,00
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<b>The Hungry start;</b> Gypsy bread with cinnamon sugar, croissant with strawberry jam, scrambled eggs, bacon and chunky bread	€ 11,00
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<b>The Seriously Hungry start (for 2, price is pp);</b> Seasonal fresh fruit salad, Greek yoghurt with gluten free granola, croissant, spelt cracker, chunky bread, scrambled eggs and bacon, regional cheese, gypsy bread with cinnamon sugar and strawberry jam	€ 13,50

# *Prima colazione*

*breakfast 08.00-16.30*

All butter croissant with strawberry jam	€ 3,50
All butter croissant with Livar ham and cheese from the oven	€ 6,00
All butter croissant with mature cheese	€ 4,25
Gypsy bread made with sugar bread and cinnamon sugar	€ 5,00
Seasonal fresh fruit salad	€ 4,50
Greek yoghurt with gluten free granola, blueberries and goji berries <i>Seasonal fruit extra and on request € 3,00</i>	€ 6,00
Brasilian breakfast; gluten free granola, banana, acai berries and guarana	€ 6,50

*The following toppings can be ordered on white or multiseed bread*

Dark chocolate sprinkles, chocolate hazelnut spread or sugared fruit sprinkles	€ 3,00
Scrambled egg and bacon	€ 7,00
Scrambled egg, tomato and cheese	€ 6,00
Scrambled egg, salmon and spring onion	€ 7,50
Mature regional cheese, mesclun lettuce and raisin chutney	€ 6,00
Italian breakfast, toast with ricotta, balsamic vinegar, honey and basil	€ 6,50
Toastje with regional cheese, ham and Italian tomato ketchup	€ 7,50
Toastje with cheese, tomato and Italian tomato ketchup	€ 7,00
Toastje with raclette cheese, serrano ham and honey mustard mayonnaise	€ 7,75

# Pranzo

*lunch 12.00-16.30*

## *Soup & salads*

Lobster soup with cream, cognac and a deep-fried lobster ragout ball	€ 7,50
Celeriac soup with tuna and katsuobushi	€ 7,25
Italian Berlotti bean soup with almond and forest mushroom croquette	€ 7,25
Poke bowl with salmon, sushi rice, edamame and wakame	€ 13,50
Thinly sliced home cured Carpaccio, mesclun lettuce, pine nuts, parmesan cheese and a red onion truffle dressing	€ 12,50
Mixed salad with comté cheese, pear, almond, homemade tuile and balsamic dressing	€ 12,50

## *Sandwiches*

*Served on white or multi seed bread*

Smoked salmon, mesclun lettuce, ricotta and avocado	€ 10,50
Comte cheese, mesclun lettuce, pear and balsamic dressing	€ 10,50
Organic Weijderijck beef croquettes with Zaanse mustard	€ 8,00
Ajuma's veggie croquettes with chestnut mushrooms and masala served with mango chutney	€ 9,25
100% beef burger from highland cattle that graze in the surrounding dunes, lettuce, tomato, gherkin, onion compote and a smoky whiskey BBQ sauce <i>Extra with cheese € 1,00</i>	€ 13,00
Club sandwich; marinated fajita chicken, cucumber, lettuce, guacamole, bacon and chipotle mayonnaise and tortilla chips	€ 12,00
Ravioli filled with potato, truffle and ricotta with a creamy cognac and Morchella sauce	€ 12,50

# Antipasti

*antipasti 12.00-23.00*

Bread with olive oil, pepper dew pesto and salted butter	€ 7,00
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Bruschetta with tomato, onion, garlic and basil, per piece	€ 3,00
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Bruschetta with tomato, onion, garlic, basil and Parma ham, <i>per piece</i>	€ 4,00
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Bruschetta with tomato, onion, garlic, basil and smoked salmon, <i>per piece</i>	€ 4,00
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Geay oyster with lime, salt, pepper and lemon vodka, <i>per oyster</i>	€ 3,50
<i>or per 6 oysters</i>	€ 19,50
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Dutch cheese fondue with light sourdough bread	€ 8,75
<i>Crudités €4.00 extra</i>	
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Plateau with a mixture of meat and cured sausages from our local traiteur	€ 13,00
<i>Choose your own meats (3 sorts) with the help of our charcuterie menu</i>	
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Cheese board from Tromp (local cheese shop);	€ 13,00
<i>Choose your own 3 speciality cheeses from our cheese menu</i>	
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Fish plateau; different fish sorts with light sourdough bread.	€ 13,00
Prepared by our kitchen.	
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Plateau Dodici; a mixture of cheese, meats and fish served with bruschetta's and Pane Carasau (sufficient for 2)	€ 26,00
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Plateau of warm mixed nibbles (5 pieces)	€ 6,00
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Crudités with guacamole dip	€ 5,25
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Hand cooked sea salt and pepper chips with smoky whiskey BBQ sauce	€ 4,00
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Marinated olives and salted nuts	€ 4,00

# Formaggio

*Choose 3 cheeses from our cheese menu and make the perfect board! All of our cheeses come from Tromp, a fantastic cheese shop to be found in the heart of Haarlem. Our cheese board is served with wholemeal raisin and walnut sourdough bread.*

## **CHAOURCE**

A round cheese with a white rind, made from unpasteurized cow's milk. It has a creamy and fresh taste with a hint of hazelnut. It's a young cheese with a fat content of about 50%. It comes from the Champagne-Ardenne region and was originally manufactured in the village of Chaource.

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## **COMTÉ AOP ✓**

This is the most eaten cheese in France. A unique mountain cheese that can weigh up to 40kg. It has a fine yet intense taste, slightly nutty with a creamy character.

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## **LE PETIT DORUVAEL WITH TRUFFLE ✓**

A creamy aromatic cheese made in Montfoort near Utrecht. The rind is brushed with a special red flora and then left in high humidity ripening chambers. This gives the cheese its unusual flavour, taste and scent.

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## **REMOUDOU HERVE ✓**

This cheese was traditionally made in Maastricht and surrounding area. The cheese gets its name from the word "roum" meaning cream in Maastricht and "doux" meaning soft in French.

It has a fat content between 35% and 45% and has a sharp and strong flavour. According to tradition it should be eaten with black rye bread, Sirop de Liège and a cup of coffee. It is the cheese to round off a perfect meal, with a glass of wine or port.

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## **SAINT AGUR ✓**

A French blue cheese, creamy and at the same time sharp in flavour. A milder cheese than a Roquefort and prepared using cow's milk.

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## **MONTE ENEBRO ✓**

Handmade in Avila, Spain this cheese is made with pasteurised goat's milk and then rolled with Roquefort flora. A complex structure that after 21 days of ripening is ready to eat!

# Salumi

*Choose 3 meats from our charcuterie menu and make the perfect plateau! Our charcuterie board is served with wholemeal raisin and walnut sourdough bread.*

## **CECINA**

A smoked delicacy from Spain. After several days in salt this sausage is smoked on oak for 2-3 weeks and then dried for 7 months. Comparable to serrano ham but from the cow not the pig!

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## **CHORIZO IBERICO**

Often known as the "Grand Cru" of the chorizos. Made from pata negra and seasoned with garlic and pimiento choricero.

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## **LIVAR HAM**

A true gem from The Netherlands. In 1999 five pig farmers from Limburg came up with the Livar Pig and since then it has been respected for its unequalled taste and quality. Everything is done to ensure that the pigs live as naturally as possible both in terms of habitat and behaviour. As they say, the proof is in the pudding!

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## **SERRANO HAM**

A Spanish sausage originating in the mountains and now made from the meat of specially farmed pigs.

Original Serrano Ham can be recognised by its S – logo. Having spent some time in a salt bath with herbs the ham ripens in a chamber that gradually reaches 30 degrees and ensures that the ham loses its humidity thus creating a dry cured meat.

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## **BRANDT EN LEVIE WITH ROSEMARY AND ROSE PETALS**

Dry cured sausage with rosemary and rose petals made in Amsterdam from responsibly farmed pigs.

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## **THE BRANDT EN LEVIE SPECIAL**

A different sausage every 3 months. Please ask staff for details.

# *Piccola cena*

*small dinner 17.00-22.00*

## *Starters*

Sweet and sour butternut squash with feta, red chicory and za'atar	€ 13,00
Tuna with finely sliced gazpacho vegetables frisso misto and olive oil espuma	€ 13,50
Blue tortilla with Mexican style roasted veal, chipotle and lime	€ 14,00

## *Soup & Salads*

Lobster soup with cream, cognac and a deep-fried lobster ragout ball	€ 7,50
Celeriac soup with tuna and katsuobushi	€ 7,25
Italian Berlotti bean soup with almond and forest mushroom croquette	€ 7,25
Poke bowl with salmon, sushi rice, edamame and wakame	€ 13,50
Thinly sliced home cured Carpaccio, mesclun lettuce, pine nuts, parmesan cheese and a red onion truffle dressing	€ 12,50
Mixed salad with comté cheese, pear, almond, homemade tuile and balsamic dressing	€ 12,50

## *Supplements*

Fries with homemade mayonnaise	€ 4,00
Fresh seasonal vegetables	€ 4,00
Mixed salad and dressing	€ 3,75



## Main dishes

(according to our small dinner concept)

Monkfish marinated in tandoori spices, dhal and sweet and sour cucumber with sweet and sour foam	€ 17,50
Scallops with chicory, roasted cauliflower, sorrel and beurre blanc with cèpes	€ 17,50
Asian style duck breast with shi'take, kimchi and a sweet potato and ginger cream	€ 16,50
Beef pincanha with parsnip and salsify cream, herb and tarragon crust and a smoked tea jus.	€ 16,50
100% beef burger from highland cattle that graze in the surrounding dunes, lettuce, tomato, gherkin, onion compote and a smoky whiskey BBQ sauce. <i>Extra with cheese € 1,00</i>	€ 13,00
Ravioli filled with potato, truffle and ricotta and a creamy cognac and Morchella sauce	€ 12,50
Please ask staff for details about our meat and fish specials	€ day price
Let our kitchen surprise and delight you with a specially prepared 4 course meal*	€ 37,50
* Only available per table	
* Wine arrangement available (4 glasses) € 20.00	

## Desserts

Popcorn parfait with banana and jasmine	€ 7,50
Warm chocolate gateau with matcha, tangerine and tangerine sorbet	€ 7,50
Jawbreaker crème brulee, hangop (thick yoghurt), ruby cube and bubble gum Szechuan pepper ice cream	€ 7,50
Scroppino; lemon sorbet with Prosecco and vodka	€ 7,00
High coffee; 5 delicacies to sample with your coffee or tea <i>Does not include tea or coffee</i>	€ 5,25
Bonbons from chocolatier "Van Dam", per piece	€ 1,50
Cheese board from Tromp (local cheese shop) <i>Choose your own 3 speciality cheeses from our cheese menu</i>	€ 12,50

# Caffè

## NOBLE TREE

Coffee comes in many flavours, undertones and qualities and this is all dependent on where the coffee is produced. The art is to find just the right balance of beans to make just the right blend. Noble Tree and Dodici have created two unique coffee blends;

- **Dodici Mandheling**; the Mandheling coffee bean is known for its full and spicy character and dark chocolate after taste.

- **Dodici Blend**; a blend of Ethiopian and Brazilian Arabica beans whereby the Ethiopian bean has the upper note. A good balance between nuts, chocolate and citrus.

Would you like to drink our coffee at home?

Our coffee is also available per bag (250gr.) for € 12,50



### LUNGO / DOPPIO € 2,30 | € 3,00

An Italian word meaning a drawn out espresso. A full and strong coffee from Ethiopia and Brazil.

### ESPRESSO / DOPPIO € 2,30 | € 3,00

An aromatic and strong coffee from Ethiopia and Brazil. The combination gives this blend a fresh twist and a sweet after taste.

### ESPRESSO € 2,50 | € 3,30

#### MACCHIATO / DOPPIO

Espresso with a dollop of frothy milk.

### AMERICANO € 2,30

An espresso topped up with hot water, less strong than an espresso and similar to a good old black coffee.

### CORTADO € 2,50

An espresso with a little warm milk and froth added, similar to an extra strong cappuccino.

### FLAT WHITE € 3,50

A typical Australian coffee. A double espresso topped with warm milk and a thin layer of froth.

### CAPPUCCINO € 2,50 | € 4,00

#### / DOPPIO

An espresso topped with warm milk and froth. Prepared so that the balance between espresso, milk and froth is simply perfect!

### CAFÉ LATTE € 2,70

An espresso with lots of warm milk and a little froth.

### LATTE MACCHIATO € 3,00

Lots of frothy milk with an espresso added at the last minute. This gives the Latte Macchiato its 3 distinctive layers; milk, espresso, froth.

### FLAVOURED OR SPECIALS + € 0,50

Add one of our flavours to your coffee. Choose from caramel, vanilla, hazelnut or white chocolate.

Decaf? An alternative to milk? All our coffees can be made with almond, coconut, oat or soya milk and we also have decaf coffee. Just ask!

### DODICI SPECIALS

#### CHOCOCAPPUCCINO € 3,25

A cappuccino with white chocolate syrup and finished with dark chocolate sauce.

**HAZLENUT AND CINNAMON LATTE** € 3,50

Café latte with hazelnut syrup and a dash of cinnamon.

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**KIDS CAPPUCCINO** € 2,50

Specially prepared for our younger guests. Warm chocolate milk with a chocolate topping.

**HOT CHOCOLATE** € 2,50

Like nothing you've ever tasted!

*With whipped cream* € 0,75

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**SPECIAL COFFEE** € 7,50

Irish coffee – Jameson's or Baileys

French coffee – Gran Marnier

Italian coffee – Amaretto

English coffee – Gin

Kiss of Fire – Tia Maria and Cointreau

Mexican coffee – Tequila and Kahlua

Spanish – Tia Maria or Liquor 43

## Tè

**TEA FROM THEE CULTUUR** € 3,00

Choose from: Traditional Earl Grey, Darjeeling First Flush, Japanese Green Sencha, China Finest Jasmine, China Supreme Rose, Formosa Tong-Ting Oolong, South African Rooibos (Redbush), China Smokey Lapang, China White Monkey, Verbena, Mint, Camomile flower  
*See over for details*

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**FRESH MINT TEA** € 3,00

With ginger and lemon € 3,20

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**GINGER TEA** € 3,00

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**CHAAI ROOIBOS (REDBUSH) LATTE** € 3,50

A spicy tea mix with rooibos, cinnamon, cardamom and ginger. Made with soya milk and for the lover of all things spicy and warm extra cinnamon.

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**DIRTY CHAI LATTE** € 3,75

As above but with a shot of espresso added to the mix.

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**MACHA LATTE** € 3,50

Made from matcha powder (specially cultivated ground green tea) and topped with warm soya milk. Full of antioxidants and caffeine.

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**SEASONAL TEA** € 3,00

Please ask staff for details.

# Designazione tè

## **TRADITIONAL EARL GREY**

Thanks to the addition of bergamot oil (extracted from peel from the citrus like fruits of the bergamot plant) this tea has a fresh and delicate flavour.

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## **DARJEELING FIRST FLUSH – STRONG FLAVOURS**

This tea comes from the tea plantations high up in the Himalayas. It has a fruity flavour with tastes of mango, peach and the Muscat grape.

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## **JAPANESE GREEN SENCHA – GREEN FLAVOURS**

A steamed green tea from the “land of the rising sun”. It has a strong green scent and a full and creamy taste.

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## **CHINA FIRST JASMINE – LIGHT AND FLOWERY**

During this traditional Chinese tea making process the tea is mixed with jasmine flowers. When the tea is dried the flowers are removed leaving it with a beautiful and exquisite scent.

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## **CHINA SUPREME ROSE – SWEET SMELLING**

This traditionally perfumed Chinese tea has a naturally sweet scent and flavour. It's a black tea yet it has a mild easy flavour. A favourite tea amongst tea lovers.

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## **FORMOSA TONG-TING OOLONG – LIGHT AND FLOWERY**

A top quality tea sort made with the fermented and rolled top leaves of the tea plant. A subtle scent and flavour that reminds one of a Jasmine tea.

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## **SOUTH AFRICA ROOIBOS (REDBUSH) – FULL FLAVOUR**

Made from the needles of the South African Redbush this tea has an orangey colour and an aromatic yet refreshing taste.

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## **CHINA SMOKEY LAPSANG – SLIGHTLY SMOKY**

Originally known as Tarry Lapsang Souchong this tea has a unique and unusual smoky flavour. Just as unique is the fact that it was discovered by accident. After being dispatched from the boats it was noted that the tea had developed a “smoky” character.

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## **CHINA WHITE MONKEY – LIGHT AND MILD**

A speciality tea from China that has its name to thank from the “white tips” of the yet to open tea leaves. This tea has a full taste and a pleasant velvety feel to it.

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## **VERBENA – SOFT AND LEMONY**

Verbena is a well known plant that gives a fresh yet soft and lemony flavoured tea.

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## **MINT LEAF – FRESH**

A popular light and refreshing tea.

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## **CAMOMILE FLOWER – LIGHT**

Camomile is an age old flower that has many a function. As a tea it has a mild and light taste.

## *Frullati di frutta freschi*

**PINEAPPLE AND COCONUT** - A fresh shake from pineapple and coconut and mixed with organic Olmenhorst apple juice. Full of vitamin C, E, iron and potassium. Sweet yet refreshing. € 4,00

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**MANGO AND TANGERINE** - Mangoes, tangerines and mixed with organic Olmenhorst apple juice. This shake is known as the beauty shake because it's full of vitamins and minerals that are good for the skin and hair. Rich in carbohydrates and vitamins A, B and C. € 4,50

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**STRAWBERRY AND BANANA** - A fresh fruit shake with bananas, strawberries and organic Olmenhorst apples. A fantastic combination with vitamins C and B. € 4,00

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**ACAÏ AND BANANA** - A good combination of acai and banana mixed with organic Olmenhorst apple juice. An absolute must detox shake rich in antioxidants, omega fats, vitamin B and C and minerals. Ideal for heavy mornings and cold days. € 4,50

## *Succhi di verdura freschi*

*Frecious daily fresh vegetables juices are a state of the art. Hand-crafted, for a full and rich taste. Not pressed but screwed: so the vitamins from the least 8 ingredients get optimal in your bloodstream. Super healthy! Over 70% vegetables, no additives and 100% organic.*

**CARROT CARE** - A creamy, sweet juice with a slight tingle and a smooth finish. € 5,00  
*Ingredients: carrot, pineapple, sweet potato, apple, avocado, lime, alfalfa, ginger, goji berry.*

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**CELERY SLIM** - A tasty, fresh sourish juice with a light vegetable taste and a hint of mint. € 5,00  
*Ingredients: cucumber, apple, celery, broccoli, avocado, lime, broccoli sprouts, mint, wheat grass, ginger.*

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**HEART BEET** - A delicious, earthy juice with subtle sweet and fruity notes and a refreshing finish of citrus. € 5,00  
*Ingredients: beet, cucumber, sweet potato, apple, pear, lemon, avocado, basil.*

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**LIQUID GOLD** - A pleasantly fresh juice with sweet notes, full and creamy at the same time. € 5,00  
*Ingredients: yellow pepper, fennel, pumpkin, pineapple, cabbage, yellow beets, mango, lemon, turmeric, black pepper.*

# *Dodici's Gin & Tonic*

## **VL 92 GIN & FENTIMANS TONIC**

€ 11,00

A Dutch Gin with a touch of citrus and coriander, served with Fentimans tonic and a slice of ginger.

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## **CITADELLE GIN & FEVER TREE INDIAN TONIC**

€ 8,00

Produced in Cognac following traditional methods and resulting in an elegant gin served with Fever Tree tonic, nutmeg and orange rind.

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## **BULLDOG GIN & FENTIMANS TONIC**

€ 8,50

Our English house gin. A harmonious gin with 12 botanical spices, lotus leaf and white papaver give a soft and round taste.

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## **G'VINE NOUAISON GIN & FEVER TREE MEDITERRANEAN TONIC**

€ 10,00

Ugni white grapes are picked early on the season to create this floral gin with hints of citrus and herbs. Served with Fever Tree Mediterranean tonic and grapes.

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## **HENDRICK'S GIN AND FENTIMANS TONIC**

€ 9,50

An unusual and fresh tasting gin with cucumber, Genever berries and Bulgarian rose. Served with Fentimans tonic and cucumber.

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## **AVIATION GIN & FEVER TREE INDIAN TONIC**

€ 11,00

New Western Dry Gin with floral and herbal hints, including lavender, cardamom and sarsaparilla served with Fever Tree tonic, fresh mint and Carpersita.

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## **FIFTY POUNDS GIN & FENTIMANS TONIC**

€ 15,00

A soft gin sort with sage, liquorice, eucalyptus, tangerine and a hint of mint. Served with Fentimans tonic and liquorice root.

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## **GIN MARE & FEVER TREE MEDITERRANEAN TONIC**

€ 10,00

A full bodied Spanish Gin with a slightly oily structure. Flavours of thyme, rosemary and basil. Served with Fever Tree Mediterranean tonic, thyme and lemon zest.

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## **TANQUERAY RANGPUR GIN & FEVER TREE INDIAN TONIC**

€ 10,00

A Gin made from the rangpur fruit which is a cross between a lemon and a mandarin orange. Refreshing with a hint of bay leaf and ginger. Served with Fever Tree Indian tonic and lemon grass.

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## **BOMBAY SAPPHIRE EAST GIN & FENTIMANS TONIC**

€ 10,00

This gin is made from some of the best ingredients in the world. Flavours of herbs, lemon grass, pepper and almonds. Served with Fentimans tonic, lemon grass and black pepper.

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## **MONKEY 47 & FENTIMANS TONIC**

€ 11,50

47% alcohol and 47 spices make this a spicy and peppery gin with just a hint of citrus. Served with Fentimans tonic and blackberries or other red berries.

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## **CAORUNN GIN & FEVER TREE MEDITERRANEAN TONIC**

€ 11,00

A Scottish gin, floral with a touch of honey yet sharp and aromatic on the pallet. Served with Fever Tree Mediterranean tonic and apple.

# Cocktails

- ZENZERO** € 10,00  
A mix of Scotch and Rye whiskey, sweet and sour lemon with a ginger kick.
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- TITO'S BLOODY MARY** € 9,50  
Tito's handmade vodka, tomato juice, lemon, tabasco, Worcester sauce and celery.
- 
- BELLA REGAZZA** € 9,00  
Mediterranean gin with balsamic and strawberry shrub, cava and a splash of lime juice.
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- DARK 'N STORMY** € 9,00  
Dark rum, fresh lime and ginger beer. Bermuda's national beverage!
- 
- BEACH BOY** € 10,00  
A tropical cocktail based on tequila, fresh lime and Caribbean herbs.
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- AMO TEQUILA** € 8,50  
Tequila based cocktail with red vermouth, sweet and sour grapefruit shrub and pink pepper tonic.
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- WHEN YOU'RE EXPECTING** € 5,50  
Gingerbread, orange, lime, mint and syrup of grapefruit and blueberries.
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- WHEN YOU'RE NOT EXPECTING** € 8,50  
Vodka, celery, lemon juice and raspberry shrub.
- 
- LA VITA E BELLA** € 9,00  
Navy Strength gin, cucumber shrub, pink pepper tonic and rose lemonade.
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- THE POLTERGEIST** € 9,50  
Vodka, Violet crème, Campari and lemon.
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- WHO THE F\*CK IS HUGO?** € 8,50  
A delicious cocktail with cava, elderflower and Dolin Rouge vermouth.
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- SCROPPINO** € 7,00  
Lemon sorbet with Prosecco and vodka. A superb dessert and a fantastic cocktail to enjoy at any time!
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- COSMOPOLITAN** € 8,50  
For real ladies, with cranberry juice, vodka, Cointreau and lime.
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- MOJITO** € 8,50  
Brown rum, lime, Demerara sugar, mint leaves and topped with ginger ale and crushed ice.
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- LONG ISLAND ICE TEA** € 10,00  
Gin, vodka, rum, tequila and Cointreau topped with cola and served with orange and lime.
- 
- TITO'S AMERICAN MULE** € 9,50  
Tito's handmade vodka, lime and ginger beer with ice.

# Vino

## Vino bianco

### White wine

**HOUSE WINE: FM PINOT GRIGIO VENETO, ITALY** € 4,00 | € 19,00

A fresh and lightly spicy white wine with apple and citrus undertones. A graceful and pleasant wine to drink.

**HOUSE WINE: FEUDI ARANCIO GRILLO, SICILY** € 4,50 | € 22,00

A Sicilian wine made from the local Grillo grape. Nose-recognizable fruit tones of mango and papaya, but also jasmine and white flowers. In the taste a good balance between ripe fruit and the acids with a soft finish.

**NIUS BLANCO, SAUVIGNON BLANC EN VERDEJO, RUEDA, SPAIN** € 5,00 | € 24,00

A crispy, fresh and green wine with plenty of minerals. Full bodied with tastes of exotic fruit and citrus.

**ANDAINA GODELLO, MONTERREI SPAIN** € 6,00 | € 29,00

Delicious wine, pale yellow, apple and apricot aromas, perfectly balanced. Full finish with a light bitter in the end, combining well with seafood and a lobster!

**MISTY COVE SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND** € 5,50 | € 26,50

A characteristic Sauvignon Blanc from Marlborough. Gooseberry, melon and fresh herb aromas make for a juicy full bodied taste with a hint of passion fruit and citrus.

**HOFER VELTLINER KIRCHLESSEN, WEINVIERTEL, AUSTRIA** € 6,25 | € 30,25

A delicious organic Grüner Veltliner wine prepared and made with love. A strong and peppery wine with a hint of lychee. Taste the love!

**DOMAINE PAUL MAS 'LES FAISSES' CHARDONNAY, LIMOGES, FRANCE** € 6,00 | € 29,00

A friendly and fruity Chardonnay and a serious table companion. Powerful and full bodied with a woody yet fresh taste. Hints of mild fruits and citrus. A good companion to turkey, pheasant, rabbit and veal.



**CLOS PONS SISQUELLA, CATALONIA, SPAIN**

€ 7,00 | € 34,00

This exciting blend of Garnacha Blanca, Albarino and Moscatel is from Costers del Segre, located in the Catalonia region. Delicious complex wine with expressive tones of white fruit and citrus. Beautiful sultry influences of the Moscatel grape complete this wine into a blessed guide to fish dishes.

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**SANCERRE DOMAINE CUROT, LOIRE, FRANCE**

€ 33,50

The most well known and popular sauvignon blanc. Light gold in colour, pleasantly fruity with a long and juicy finish. Ideal with seafood, shell fish, Sunday afternoon, goats cheese or as an aperitif.

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**NIUS BARRICA, SPAIN**

€ 35,00

Full and mature Verdejo from the Rueda with a Sur Lie ripening of 6 months and a 6-month wood and bottle raising. Strikingly lots of tropical fruit and a long final, delicious!

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**HERDADE DO ESPORADO RESERVA BRANCO, ALENTEJO, PORTUGAL**

€ 38,50

Produced from the Antao Vaz, Roupeiro and Arinto grape. An exciting blend of ripe tropical fruits with a hint of wood. A thick wine with a citrus finish and an excellent companion to (creamy) cheeses and light meat dishes.

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**DOMAINE DUPONT FAHN 'LES VIREUILS' MEURSAULT, BURGUNDY, FRANCE**

€ 59,50

A rich and full bodied wine with tones of hazelnut, butter, vanilla and citrus. Time, elegance and a spot of deep thinking make this wine an excellent drinking partner!

*Vino rosato**Rosé wine***HOUSE WINE: CIELO PINOT GRIGIO ROSÉ BLUSH** € 4,00 | € 19,00

A 100% Pinot Grigio from Venetia. It has a tropical fruit aroma with hints of citrus, the taste is strawberries and raspberries. A supple and fruity rosé with a refreshing taste.

**MIP CLASSIC, PROVENCE, FRANCE** € 6,00 | € 29,00

This unique wine is produced using 60% Cinsault, 20% Syrah and 20% Grenache grapes. The grapes are picked at night, individually pressed and individually fermented in cooled tanks. This process gives this rosé its beautiful light colour and aroma. The taste is of red fruits and citrus. A pleasing aperitif but also good with light Mediterranean dishes or grilled white meats.

*Vino rosso**Red wine***HOUSE WINE: FM MONTEPULCIANO VENETO, ITALY** € 4,00 | € 19,00

A ruby red wine from 100% Montepulciano grapes. An elegant fruity red wine with a soft finish.

**HOUSE WINE: DOPPIO ROSSO, VINO RIPASSOTO, VALPOLICELLA, ITALY** € 4,50 | € 22,50

This wine is produced using grapes only available in the Valpolicella region; Corvina, Rondinella and Molinara. A tasty red wine made partially from dried grapes giving it an intense taste. Red fruits with a full finish.

**STAJNBECH PINOT NERO, VENETIA, ITALY** € 5,00 | € 24,00

A fantastic Pinot Nero, fruity yet refined. Partially ripened in wooden barrels with a long finish and also to be enjoyed slightly cooled. Ideal with white meat dishes.

**TOMAHAWK SHIRAZ, ADALAIDE, SOUTH AUSTRALIA** € 6,00 | € 29,00

Full, fruity and creamy oakwood ripened Shiraz from the McLaren Vale wine region. Mouth-filled. Overwhelming aroma with impressions of ripe berries, dark chocolate and a touch of vanilla. In taste, black currants, plums, cloves and some vanilla. Delicious with a nice piece of meat from the grill, or wild.

**JERRY LOHR ESTATES, CALIFORNIA, USA** € 7,00 | € 34,00

A delicious and intense Cabernet Sauvignon with cherry and blackcurrant flavours. A good balance of tannins, herbs and a hint of milk. A good companion to mature cheese, soft meats and great company!

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**CONTRADE BELLUSA NERO D'AVOLA, SICILY, ITALY** € 6,00 | € 29,00

This is a fantastic wine from Sicily, made from partially dried Nero D'Avola grapes (as with an Amarone). The color is dark red and the taste is very full and sultry with lots of ripe fruit and tones of candied fruits and some wood. Surprisingly delicious!

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**MARQUES DE MURRIETA RISERVA, TEMPRANILLO, RIOJA, SPAIN** € 6,75 | € 32,75

A deep and full red wine with a bouquet of ripened fruit and cedar. This Tempranillo contains soft tannins that bring the fruit and vanilla flavours into perfect balance. Perfect with red meat dishes.

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**FRANK & SERAFICO, CABERNET FRANC, MERLOT EN SANGIOVESE, TUSCANY, ITALY** € 34,00

A beautiful and deep red wine full of fruit and a hint of vanilla. It's spent 18 months maturing in wooden casks and is an excellent accompaniment to red meat and heavy pasta dishes.

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**CHATEAU CARDINAL VILLEMAURINE, ST EMILION, GRAND CRU** € 37,50

An elegant St Emilion with plenty of fruit, herbs and a hint of nuts. A soft and round taste owing to the 70% Merlot content with a plum and cocoa finish. A good accompaniment to roasted meats or game.

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**THE CHOCOLATE BLOCK, BOEKENHOUTSKLOOF, FRANSHOEK, SOUTH AFRICA** € 49,50

A fantastic wine, hands down! A blend of Syrah, Grenache, Cabernet Sauvignon, Cinsault and a dash of Viognier. Dark red, tasty, fruity and spicy with an endless finish. Suitable any time (after 12 pm), any place and anywhere!

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**MAURO MOLINO, BAROLO PIEMONTE, ITALY** € 65,00

A ripe wine with pleasant tannins and a fruity flavour. Ripened in oak casks for 2 years and 6 months. Once in the bottle the wine ripens further giving it a deep red colour, complex aromas with hints of red fruit, liquorice and cedar. Full, smooth and velvety with a long finish.

*Vino spumante*  
*Sparkling wine*

**CAVA VAN CONDE CARALT, PENEDEÈS, SPAIN** € 5,50 | € 27,50

Light yellow in colour with a lively fizz the Conde de Caralt has a pure and refined bouquet of white fruits. A subtle yet frivolous taste, elegant and ideal as an aperitif.

**ROSÉ CAVA VAN CONDE CARALT, PENEDEÈS, SPAIN** € 27,50

A delicious rosé cava, pleasant, fresh and elegant. A super aperitif.

**MIMOSA** € 7,00

Pretty fresh and delicious to everyone; a glass of bubbly with orange juice.

**KIR ROYAL, BY THE GLASS** € 7,00

A delicious glass of cava with a layer of crème de cassis.

**APEROL SPRITZER, BY THE GLASS** € 7,00

An Italian addiction! Bubbles with Aperol (orange liquor), topped with soda water and finished with a slice of orange.

**HUGO, BY THE GLASS** € 7,00

The perfect summer drink but popular amongst skiers! Bubbles, elderflower liquor, fresh mint and topped with soda water.

**FIZZ 43, BY THE GLASS** € 7,00

Bubbles with a hint of something sweet. Crushed ice with lemon juice, a dash of Liquor 43 and lots of bubbly.

**BELLINI, BY THE GLASS** € 7,00

A glass of bubbly with a dash of peach and a fresh raspberry, very suave!

**CHAMPAGNE, TAITTINGER BRUT RÉSERVE**

A pure, refreshing and refined champagne with nutty aromas and a delicate fizz. € 62,50

**CHAMPAGNE, TAITTINGER BRUT PRESTIGE ROSÉ**

A lady like champagne, charming and seductive. Subtle and harmonious with a delicate and dry finish. € 70,00