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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	€ 3,65
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Homemade apple cake with cream	€ 4,40
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Cannoli (2 pieces) with Sicilian ricotta crème	€ 4,75
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Bonbons from chocolatier "Van Dam"; per bonbon	€ 1,60
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All butter croissant with chocolate and hazelnut spread (Nutella)	€ 3,50
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High coffee; 5 different delicacies to accompany your coffee or tea <i>(excl. coffee or tea of your choice)</i>	€ 6,50

Prima colazione

breakfast 08.00-16.30

Full breakfast

The Healthy start;	€ 11,40
Seasonal fresh fruit salad, Greek yoghurt with gluten free granola, spelt cracker, avocado and smoked salmon	
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The Hungry start;	€ 11,40
Gypsy bread with cinnamon sugar, croissant with strawberry jam, scrambled eggs, bacon and chunky bread	
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The Seriously Hungry start (for 2, price is pp);	€ 14,00
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	

Prima colazione

breakfast 08.00-16.30

All butter croissant with strawberry jam	€ 3,65
All butter croissant with Livar ham and cheese from the oven	€ 6,20
All butter croissant with mature cheese	€ 4,40
Gypsy bread made with sugar bread and cinnamon sugar	€ 5,25
Seasonal fresh fruit salad	€ 4,70
Greek yoghurt with gluten free granola, blueberries and goji berries <i>Seasonal fruit extra and on request € 3,00</i>	€ 6,20
Brasilian breakfast; gluten free granola, banana, acai berries and guarana	€ 6,70
Spelt crackers or toast with smoked salmon and avocado	€ 6,70

The following toppings can be ordered on white or multiseed bread

Dark chocolate sprinkles, chocolate hazelnut spread or sugared fruit sprinkles	€ 3,20
Scrambled egg and bacon	€ 7,25
Scrambled egg, tomato and cheese	€ 6,20
Scrambled egg, salmon and spring onion	€ 7,75
Mature regional cheese, mesclun lettuce and raisin chutney	€ 6,20
Toastie with regional cheese, Coppa di Parma and Italian tomato ketchup	€ 7,75
Toastie with cheese, tomato and Italian tomato ketchup	€ 7,25

Pranzo

lunch 12.00-16.30

Soup & salads

Crayfish soup with cream, cognac and deep fried crayfish ragout	€ 7,75
Sweet corn soup with Corona and yuzu pearls	€ 7,50
Mixed salad with steamed tandoori mackerel, Granny Smith apple, mango dressing and sunflower seeds	€ 14,00
Home cured carpaccio, thinly sliced with mesclun lettuce, pine nut kernels, pesto dressing and parmesan cheese	€ 13,00 € 18,00
Mixed salad with mesclun lettuce, tamarillos, artichoke, grilled veggies, sud 'n'sol tomatoes, cauliflower pickle and macadamia	€ 13,00

Sandwiches

Served on white or multi seed bread

(extra bread per slice +€1,00)

Steamed tandoori mackerel, Granny Smith apple, mango dressing and sunflower seeds	€ 10,85
BLT; a classic bacon, lettuce and tomato sandwich with basil mayonnaise	€ 10,85
Weiderijck croquettes (organic) with mustard	€ 8,25
Ajuma's veggie croquettes with chestnut mushrooms and masala, served with mango chutney	€ 9,50
100% Scottish Highland beef burger with lettuce, guacamole, tortilla crisps and Mexican salsa <i>extra cheese + € 0,80 / extra bacon € 0,80</i>	€ 14,00
Club sandwich; marinated BBQ chicken with cucumber, tomato, lettuce, bacon, cheddar cheese, BBQ sauce and cheddar cheese and onion crisps	€ 12,40
Tagliatelle with mixed mushrooms, truffle, truffle oil and roasted hazelnuts	€ 14,00 € 17,00

Antipasti

antipasti 12.00-23.00

Bread with olive oil, basil pesto and salted butter	€ 7,25
Bruschetta with tomato, onion, garlic and basil, <i>per piece</i>	€ 3,10
Bruschetta with tomato, onion, garlic, basil and Coppa de Parma, <i>per piece</i>	€ 4,15
Bruschetta with tomato, onion, garlic, basil and smoked salmon, <i>per piece</i>	€ 4,15
Geay oyster with lime, pepper, sea salt and lemon vodka, <i>per piece</i> <i>or per half dozen</i>	€ 3,60 € 19,75
Dutch cheese fondue with light sourdough bread <i>Crudités €4,00 extra</i>	€ 9,25
Plateau with a mixture of meat and cured sausages from our local traiteur <i>Choose your own meats (3 sorts) with the help of our charcuterie menu</i>	€ 13,50
Cheese board from Tromp (local cheese shop); <i>Choose your own 3 speciality cheeses from our cheese menu</i>	€ 13,50
Fish plateau; different fish sorts with light sourdough bread, prepared by our kitchen	€ 14,00
Plateau Dodici; a mixture of cheese, meats and fish served with bruschetta's and Pane Carasau (sufficient for 2)	€ 28,00
Plateau of warm mixed nibbles (5 pieces)	€ 6,50
Crudités with guacamole dip	€ 5,50
Cheese and onion crisps with American BBQ sauce	€ 4,15
Marinated olives and salted nuts	€ 4,15

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.

PIERRE ROBERT - Pierre Robert is an unpasteurised French triple-crème style cow's milk cheese. It is enriched with the cream that is left over from the making of a Brie de Meaux. It has a white, velvety and pillowy rind. The cheese is aged for three weeks, resulting in a rich, buttery flavour that is smooth, mild, and slightly tangy

OUDEWIJKER FIORE ✓ - This Dutch red rind cheese is soft and gooey with hints of chestnuts and beech nuts. This cheese is made from pasteurised milk from cows that graze on the Brienhof in Cothen.

SCHLOSSBERGER ALT ✓ - This traditional raw Swiss cheese matures in a cave next to the castle Schlossberg ruin, deep in the emmental valley. The cheese is turned by hand until it has reached its full aroma and hardness. It is a hard cheese, slightly salty, buttery in taste with a hint of hazelnut.

EPOISSE COUPE - Epoisse is a delicious strong cheese that due to its creamy texture and fluid structure is often served on a spoon. Epoisse is a circular cheese that has a Marc de Bourgogne washed rind.

"SIKKEPIT" OUDE GEITEN KAAS ✓ - A Dutch goats cheese, 12-16 months of ripening leaves it creamy with a hint of sweetness.

QUESO DE VALDEON ✓ - A blue cheese that's both strong and spicy but has a soft structure. This cheese is packed in sycamore, maple or chestnut leaves and is 80% cow's milk and 20% goat or sheep's milk.

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!

TRUFFLE SALAMI

A delicious salami with real black truffle. This gives the salami a very nice full flavor. Because of the fresh truffle, this is really a salami for the connoisseur.

NAGELHOUT

Air cured beef produced in the eastern part of The Netherlands. The meat typically comes from the buttock muscle of a cow aged 2-4 years old. After slaughter that meat is hung up to dry and rubbed in a mixture of salt, nutmeg and cloves. The ripening process takes several months and the meat gets its name from the piece of wood (hout) and nails (nagel) that it's hung up on to dry.

COPPA DI PARMA

Coppa di Parma is a pork meat cut from the neck and shoulder. It is hand tied and ripened for many months. It has a soft and sweet taste and is perfect as an antipasti.

CHORIZO IBERICO DE BELLOTTA

Chorizo Iberico de Bellotta is a master in its class. Made from pata negra meat from the Iberico pig and seasoned with garlic and pimiento choricero (Spanish paprika). Delicious!

SPECK DELL'ALTO ADIGE

This smoked ham originates from Val Vanosta. After slaughter it's pickled in herbs and spices and then smothered in salt, lastly the cheese is covered in black pepper. After this process it's smoked for at least 8 months before being ready for consumption.

Piccola cena

small dinner 17.00-22.00

Starters

Crayfish soup with cream, cognac and deep fried crayfish ragout	€ 7,75
Sweet corn soup with Corona and yuzu pearls	€ 7,50
Mixed salad with steamed tandoori mackerel, Granny Smith apple, mango dressing and sunflower seeds	€ 14,00
Home cured carpaccio, thinly sliced with mesclun lettuce, pine nut kernels, pesto dressing and parmesan cheese	€ 13,00 € 18,00
Mixed salad with mesclun lettuce, tamarillos, artichoke, grilled veggies, sud 'n' sol tomatoes, cauliflower pickle and macadamia	€ 13,00
Homemade savoury granola with pomegranate, thick Dutch yoghurt, pumpkin chutney, curry crème and cauliflower pickles	€ 13,00
King prawn ceviche, avocado crème, Leche De Tigre, corn tricolore and crunchy corn	€ 14,50
Vitello tonnato; lightly seared veal with roasted tuna and anchovy mayonnaise	€ 14,50

Let our kitchen surprise and delight you with a specially prepared 3 or 4 course meal

(composed with ingredients from our menu)

** (Only available per table)*

** Wine pairing available (4 glasses) € 20,00*

3-course tasting menu di Dodici	€ 32,00
4-course tasting menu di Dodici	€ 38,75

Main dishes

(according to our small dinner concept)

To order as a supplement:

Fries with homemade mayonnaise (€4,10), vegetables (€4,10) and/or green salad (€3,85)

Monkfish puttanesca (tomato sauce with olives and capers) with courgette and crispy fennel linguine	€ 18,00 € 23,25
Scallops with Bottarga risotto, marinated tomatoes and a shellfish vinaigrette	€ 18,75 € 28,00
Flat Iron Steak with gai lan, sticky rice and a rendang foam	€ 18,00 € 23,25
Lamb shank, mashed potato with lemon and thyme, garden peas and gravy	€ 17,00
100% Scottish Highland beef burger with lettuce, guacamole, tortilla crisps and Mexican salsa <i>extra cheese +€ 0,80 / extra bacon € 0,80</i>	€ 14,00
Tagliatelle with Parmesan cream sauce, walnuts and green asparagus	€ 14,00 € 17,00
Please ask staff for details about our meat and fish specials	€ dagprijs

Desserts

Pandan panna cotta with palm sugar syrup, tapioca pearls, mango and passion fruit ice cream	€ 7,75
Gateau chaud with rum in various forms, Ruby chocolate, cashew nuts and ice cream	€ 7,75
Baba drenched in brandy syrup, advocaat foam and blueberry sorbet	€ 7,75
Scroppino; lemon sorbet with Prosecco and vodka	€ 7,25
High coffee; 5 delicacies to sample with your coffee or tea (Does not include tea or coffee)	€ 6,50
Bonbons from chocolatier "Van Dam", per piece	€ 1,60
Cheese board from Tromp (local cheese shop); Choose your own 3 speciality cheeses from our cheese menu	€ 13,50

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.

LUNGO / DOPPIO € 2,50 | € 3,50

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

ESPRESSO / DOPPIO € 2,50 | € 3,50

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

ESPRESSO € 2,75 | € 3,75 MACCIATO / DOPPIO

Espresso with a dollop of frothy milk.

AMERICANO € 2,50

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

CORTADO € 2,75

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

FLAT WHITE € 3,75

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

CAPPUCCINO € 2,80 | € 4,25 / DOPPIO

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

CAFÉ LATTE € 3,20

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

LATTE MACCHIATO € 3,20

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 + € 0,60

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 for an extra of €0,25.*

DODICI SPECIALS € 3,50 CHOCOCAPPUCCINO

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



HAZELNUT AND CINNAMON LATTE € 4,00

Café latte with hazelnut syrup and a dash of cinnamon.

COLD BREW COFFEE NATURAL € 3,20

Cold brewed coffee poured on ice cubes for a refreshing caffeine shot.

COLD BREW COFFEE COCONUT MILK € 3,40

Cold brewed coffee poured on ice cubes for a refreshing caffeine shot with coconut milk.

ICED COFFEE € 3,75

Two shots of espresso, a hint of caramel and a milk of your choice with ice cream.

HOT CHOCOLATE € 2,75

Like nothing you've ever tasted!

With whipped cream € 0,85

SPECIAL COFFEE € 7,75

Various coffee cocktails with liqueurs.

KIDS CAPPUCCINO € 2,70

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

*Decaf or an alternative to milk?
All our coffees can be made with almond, coconut, oat or soya milk and we also have decaf coffee (+ € 0,25). Just ask!*

Tè

TEA FROM THEE CULTUUR € 3,20

See over for details

FRESH MINT TEA € 3,40

With ginger and lemon

GINGER TEA € 3,20

CHAI ROOIBOS (REDBUSH) LATTE € 4,25

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.

DIRTY CHAI LATTE € 4,75

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

MACHA LATTE € 4,50

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

SEASONAL TEA € 3,75

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.

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.

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.

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.

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.

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.

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.

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.

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.

VERBENA – SOFT AND LEMONY

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

MINT LEAF – FRESH

A popular light and refreshing tea.

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

ORANGE JUICE - A large glass of freshly squeezed orange juice; € 3,75 | € 5,00

That is of course the best thing. Rich in vitamin C.

You can also order this with buttermilk. Karnejus is such a drink what with warm weather is delicious and above all very refreshing.

STRAWBERRY AND BANANA - A fresh fruit shake with bananas, € 4,75
strawberries and organic Olmenhorst apple juice. A fantastic combination with vitamins C and B.

PAPAYA MANGO - A delicious fruit smoothie rich in vitamins A, B € 5,00
and C by mango alone. Together with the magnesium and potassium from the Papaya you walk as fit as a fox out of the door.

Succhi di verdura freschi

All our juices are 100% fruit and vegetables and are made with our organic apple juice or if you want with fresh orange juice and are without additives, GMO free, Vegan and gluten free.

LOVELY GREEN SMOOTHIE - This green smoothie is a perfect and € 5,00
delicious solution for the leaf green intake and positive for the acid base housekeeping of your body.

Ingredients: Avocado, Spinach, Mango, Broccoli, Wheat grass, Barley grass and Spirulina (healthy saltwater algae)

BERRY BOMB SMOOTHIE - This smoothie of berries is a good way € 5,00
to "boost" your antioxidant intake.

Ingredients: Acai, Blueberry, Blackcurrant, banana, apple, strawberry, blackberry, hemp protein and Boabab (African plant)

HAWAIIAN SMOOTHIE - This smoothie treats your body to valuable € 5,00
A and C vitamins, minerals and healthy fats.

Ingredients: passion fruit, coconut, mango, acerola cherry, apple and pineapple

CLOCKWORK ORANGE SMOOTHIE - This smoothie is a delicious € 5,00
way for the intake of your vegetables. A bomb of vitamins and minerals.

Ingredients: carrot, beetroot, ginger, papaya, apple and lucuma (fruit from Peru)

Dodici's Gin & Tonic

BULLDOG GIN & SCHWEPPE'S PREMIUM TONIC € 9,00

Our English housegin, a delicious harmonious gin with "12" (oh yes), botanical herbs. Lotus leaves and white poppy give this gin a nice soft taste.

BULLDOG GIN & SCHWEPPE'S PREMIUM TONIC € 9,50

Premium gin with a harmonious character, delicious in combination with Schweppes premium tonic Hibiscus and red fruit.

DUIVELSKRAL € 10,20

A spicy gin (47% alcohol) with a subtle fresh citrus flavor. We serve this gin with Schweppes premium tonic and Nepalese timut peppercorns and cucumber.

G'VINE NOUAISSON GIN & SCHWEPPE'S BLOSSOM EN LAVENDER PREMIUM TONIC € 10,20

A gin made from Ugni blanc grapes which, are picked early on in the season. A beautiful floral, citrus and herby gin served with a Schweppes premium tonic.

HENDRICK'S GIN & SCHWEPPE'S PREMIUM TONIC € 10,20

A fresh taste with cucumber, juniper and Bulgarian rose with Schweppes premium tonic and fresh cucumber.

VL 92 GIN & SCHWEPPE'S PREMIUM TONIC € 11,20

A Dutch Gin with its roots in the gin tradition a hint of citrus and a surprising ingredient: coriander leaves with Schweppes premium tonic and ginger.

FIFTY POUNDS GIN & SCHWEPPE'S PREMIUM TONIC € 15,20

A soft Gin with sage, liquorice, eucalyptus, mandarin and a hint of mint with Schweppes premium tonic and liquorice.

GIN MARE & SCHWEPPE'S BLOSSOM EN LAVENDER PREMIUM TONIC € 10,70

A Gin with a lot of body and oily structure from Spain. You taste thyme, rosemary and basil, is drunk with Schweppes premium tonic and thyme and lemon zest.

TANQUERAY RANGPUR GIN & SCHWEPPE'S PREMIUM TONIC € 10,20

A Gin with rangpur (cross between mandarin and lemon). Very refreshing with hints of laurel and some ginger. With Schweppes premium tonic and lemongrass.

MONKEY 47 & SCHWEPPE'S PREMIUM TONIC € 11,70

A Gin with 47% alcohol and 47 spices. A lot of herbs, pepper and still a citrus taste. Delicious with Schweppes premium tonic and some blackberries or berries.

BOBBY'S € 9,50

Bobby's Gin is a particularly fine spiced Gin that resembles a London Dry Gin. Traditional Indonesian herbs are used to get a characteristic flavor. The flavors are especially rich and balanced and give the Gin a gentle character. By using no less than 8 botanicals, Bobby's gets its spicy taste that is well balanced with its citrus notes. All is closed with a peppery aftertaste. Bobby's Gin has an alcohol percentage of 42% and we serve it with Schweppes premium tonic and orange and clove.

Cocktails

- ZENZERO** € 10,50
A mix of Scotch and Rye whiskey, sweet and sour lemon with a ginger kick.
-
- TITO'S BLOODY MARY** € 9,75
Tito's handmade vodka, tomato juice, lemon, tabasco, Worcester sauce and celery.
-
- ENZONI** € 9,50
Beautiful variation on the well-known negroni, with white grapes and a fresh taste.
-
- FROZEN RED COLLINS** € 10,00
A classic gin cocktail mixed with crushed ice and red forest fruits.
-
- DODICI'S STORMY** € 10,00
Our homemade Dodici rum, fresh lime and ginger beer.
-
- WHEN YOU'RE EXPECTING** € 5,75
Gingerbread, orange, lime, mint and syrup of grapefruit and blueberries.
-
- LA VITA E BELLA** € 10,00
Navy Strength gin, cucumber shrub, pink pepper tonic and rose lemonade.
-
- SCROPPINO** € 7,25
Lemon sorbet with Prosecco and vodka. A superb dessert and a fantastic cocktail to enjoy at any time!
-
- WHO THE F*CK IS HUGO?** € 9,00
A delicious cocktail with cava, elderflower and Dolin Rouge vermouth.
-
- COSMOPOLITAN** € 9,00
For real ladies, with cranberry juice, vodka, Cointreau and lime.
-
- MOJITO** € 9,00
Brown rum, lime, Demerara sugar, mint leaves and topped with ginger ale and crushed ice.
-
- LONG ISLAND ICE TEA** € 10,50
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.
-
- APPLE CIDER MULE** € 9,50
American Mule but with whiskey and cider, served with apple and cinnamon.
-
- HONEY GIN COCKTAIL** € 9,50
Fresh cocktail with a mix of gin and home-made honey syrup.
-
- EARL GREY MARTINI** € 10,50
An accessible martini based on gin, lemon and our homemade tea syrup.
-
- RUSTY NAIL** € 11,00
Solid cocktail with whiskey, drambuie and ginger ale.

Vino

Vino bianco

White wine

HOUSE WINE: FM PINOT GRIGIO VENETO, ITALY € 4,25 | € 21,00

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 | € 22,50

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 | € 25,00

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

MISTY COVE SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND € 5,50 | € 27,00

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.

ANDAINA GODELLO, MONTERREI SPAIN € 5,75 | € 28,50

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!

DOMAINE PAUL MAS 'LES FAISSES' CHARDONNAY, LIMOGES, FRANCE € 6,00 | € 30,00

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.

HOFER VELTLINER KIRCHLESSEN, WEINVIERTEL, AUSTRIA € 6,25 | € 31,00

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

NIUS BARRICA, SPAIN € 38,00

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!

CLOS PONS SISQUELLA, CATALONIA, SPAIN € 7,50 | € 37,50

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.

SANCERRE DOMAINE CUROT, LOIRE, FRANCE € 38,00

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.

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.

DOMAINE DUPONT FAHN 'LES VIREUILS' MEURSAULT, BURGUNDY, FRANCE € 69,50

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** € 4,25 | € 21,00

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 | € 30,00

The MIP Rose Classic is the rosé topper from Provence and the Cote D'azur. In the glass this is a very light-colored rosé with a caressing and explosive nose with notes of white flowers and small yellow fruits. On the palate, the MIP provence rosé is a wine full of finesse.

SPARKLING ROSÉ (200ml bottle) 0% ALCOHOL € 7,50

This sparkling non-alcoholic wine has a great taste, is refreshing and contains fine bubbles. The rosé is made from the tempranillo grape.

Vino rosso
Red wine

HOUSE WINE: FM MONTEPULCIANO VENETO, ITALY € 4,25 | € 21,00

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 € 6,00 | € 30,00

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 | € 30,00

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 € 7,50 | € 37,50

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!

CONTRADE BELLUSA NERO D'AVOLA, SICILY, ITALY € 6,50 | € 32,50

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!

MARQUES DE MURRIETA RISERVA, TEMPRANILLO, RIOJA, SPAIN € 7,25 | € 36,50

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.

FRANK, CABERNET FRANC, MERLOT EN SANGIOVESE, TUSCANY, ITALY € 38,50

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.

CHATEAU CITRAN HAUT MEDOC 2009, BORDEAUX, FRANCE € 37,50

A wine with a rich and delicate complexity of ripe red fruit, figs, nuts and vanilla. Delicious glass of wine with a very long and complex aftertaste. Made from the grapes Cabernet Sauvignon and Merlot. This wine has 12 to 14 months in new French oak and is a very popular Cru Bourgeois because of its almost feminine elegance.

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!

MAURO MOLINO, BAROLO PIEMONTE, ITALY € 69,50

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 € 5,75 | € 29,50

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 € 29,50

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

MIMOSA € 7,50

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

KIR ROYAL, BY THE GLASS € 7,50

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

APEROL SPRITZER, BY THE GLASS € 7,50

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

HUGO, BY THE GLASS € 7,50

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

FIZZ 43, BY THE GLASS € 7,50

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 € 7,50

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

CHAMPAGNE, TAITTINGER BRUT RÉSERVE € 65,00

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

CHAMPAGNE, TAITTINGER BRUT PRESTIGE ROSÉ € 72,50

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