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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 today's 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
Spelt crackers with smoked salmon and avocado	€ 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 Burrata, balsamic vinegar, honey and basil	€ 7,50
Toastie with regional cheese, ham and Italian tomato ketchup	€ 7,50
Toastie with cheese, tomato and Italian tomato ketchup	€ 7,50

# Pranzo

*lunch 12.00-16.30*

## *Soup & salads*

Lobster soup with cream, cognac and a deep-fried lobster ragout ball € 7,50

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Roasted pepper and pomodori soup € 7,25

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Poke bowl with tuna, sushi rice, edamame and wakame € 13,50 | € 17,50

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Thinly sliced home cured Carpaccio, mesclun lettuce, pine nuts, parmesan cheese and a red onion truffle dressing € 12,50 | € 17,50

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Mixed salad with Burrata, Granny Smith apple, wild cherry tomatoes and sunflower seeds € 12,50

## *Sandwiches*

*Served on white or multi seed bread*

*(extra bread per slice +€1,00)*

Smoked salmon, mesclun lettuce, lemon ricotta and avocado € 10,50

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Burrata mozzarella, Serrano ham, wild cherry tomatoes € 10,50

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Organic Weijderijck beef croquettes with Zaanse mustard € 8,00

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Ajuma's veggie croquettes with chestnut mushrooms and masala served with mango chutney € 9,25

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100% beef burger from highland cattle that graze in the surrounding dunes, lettuce, tzatziki, gyros chips and feta cheese € 13,50

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Club sandwich; marinated fajita chicken, cucumber, lettuce, guacamole, bacon and chipotle mayonnaise and tortilla chips € 11,50

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Tagliatelle with pesto, cherry tomatoes, lemon ricotta, parmesan crisp and Burrata € 13,50 | € 17,50

# Antipasti

*antipasti 12.00-23.00*

Bread with olive oil, basil 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 Serrano ham, per piece	€ 4,00
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Bruschetta with tomato, onion, garlic, basil and smoked salmon, per piece	€ 4,00
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Bruschetta with tomato, onion, garlic, basil and Burrata, per piece	€ 4,00
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Geay oyster with lime, salt, pepper and lemon vodka, per oyster	€ 3,50
or per 6 oysters	€ 19,50
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Dutch cheese fondue with light sourdough bread	€ 8,75
Crudités €4.00 extra	
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Plateau with a mixture of meat and cured sausages from our local traiteur	€ 13,00
Choose your own meats (3 sorts) with the help of our charcuterie menu	
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Cheese board from Tromp (local cheese shop);	€ 13,00
Choose your own 3 speciality cheeses from our cheese menu	
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Fish plateau; different fish sorts with light sourdough bread, prepared by our kitchen	€ 13,00
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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 yoghurt / hummus dip	€ 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.*

## **LE DELICE DE BOURGOGNE ✓**

Délice de Bourgogne is a French cow's milk cheese from the Burgundy region of France. It is a soft-ripened triple-cream cheese and loved by all!

## **MOTHAIS SUR FEUILLE**

Mothais sur Feuille is a fresh goat's milk cheese which is then matured in a room with an unusually high humidity. During the maturity period, it is covered in a protective chestnut, sycamore or plane leaf coating.

## **GORGONZOLA DOLCE MET PROSECCO**

Gorgonzola dolce with prosecco is a full blue cheese made from cow's milk and ripened in straw. The flavour is not overbearing but it's amazingly creamy and spreadable thanks to the 3-month ripening process. Originally made in Gorgonzola near Milan it is believed that a farmer in a neighbouring village developed the cheese to what is today. We've added prosecco for something special!

## **AFFIDÉLICE BERTHAUT ✓**

Given that Affidéllice au Chablis is born in Burgundy, it bears a lot of similarity to Epoisses cheese. Made from pasteurised full cream cow's milk in spring-fall season, the cheese takes 3-4 weeks to fully mature. The highlight of the cheese is that it is regularly washed with Chablis, a local high-status white wine until the maturing process is over.

## **MONT VULLY ✓**

Mont Vully is in the vein of the classic Swiss alpines, made with organic milk from the grass-fed cows. During aging it is washed several times a week with Pinot Noir from neighbouring vineyards, giving it a distinct red rind. The paste is semi-firm, smooth and creamy, strong in aroma thanks to the washing but milder in flavour.

## **SHROPSHIRE BLUE ✓**

Shropshire Blue is a semi-firm blue cheese described as a cross between Stilton and Cheshire. In a period of 10-12 weeks, it forms an orange-brown, natural rind and smooth texture. With a sharp, strong flavour and a slightly tangy aroma it's a vegetarian's cheese and has a 48% fat content.

# 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.*

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## **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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## **TRUFFLE SALAMI**

A delicious salami with truffle and a parmesan cheese rind.

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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 WILD OREGANO AND SAVORY**

Dry cured sausage with made in Amsterdam from responsibly farmed pigs with oregano and savory.

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## **THE BRANDT EN LEVIE SPECIAL**

Different sausage every 3 months. Please ask staff for details.

# *Piccola cena*

*small dinner 17.00-22.00*

## *Starters*

Lobster soup with cream, cognac and a deep-fried lobster ragout ball	€ 7,50
Roasted pepper and pomodori soup	€ 7,25
Poke bowl with tuna, sushi rice, edamame and wakame	€ 13,50   € 17,50
Thinly sliced home cured Carpaccio, mesclun lettuce, pine nuts, parmesan cheese and a red onion truffle dressing	€ 12,50   € 17,50
Mixed salad with Burrata, Granny Smith apple, wild cherry tomatoes and sunflower seeds	€ 12,50
Dodici style modern Greek salad	€ 12,50
Black bun with salmon tartar, salmon tataki, fermented lime jelly and wasabi mayonnaise	€ 14,00
Veal tartar with savoury hangop, za'atar and a savoury tuille	€ 14,00



## Main dishes

(according to our small dinner concept)

*Fries with homemade mayonnaise and/or vegetables/  
green salad are available for an extra €4,-*

King prawns, courgette linguine with a shellfish sauce, pepper coulis and a saffron and cuttle fish kroepoek (5 or 7 pieces) € 17,50 | € 22,50

Scallops with tabbouleh salad, yoghurt with vadouvan and a ras el hanout foam € 18,50 | € 27,50

Ossobuco in tomato sauce, sweet and sour carrot and polenta with southernwood € 16,50

Blade steak, garden pea cream with dashi, pickled Cevennes onions and a lemon grass and Thai curry foam, 180gr or 250gr € 17,50 | € 24,50

100% beef burger from highland cattle that graze in the surrounding dunes, lettuce, tzatziki, gyros chips and feta cheese € 13,50

Tagliatelle with pesto, cherry tomatoes, lemon ricotta, parmesan crisp and Burrata € 13,50 | € 17,50

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 (Only available per table) € 37,50

\* Wine pairing available (4 glasses) € 20.00

## Desserts

Strawberry en vervaine, panna cotta jelly and yoghurt and honey ice cream € 7,50

Warm chocolate gateau with a variety of chocolate, orange and coffee structures € 7,50

Pineapple stewed in IPA beer with white chocolate mousse, lemon meringue and lychee sorbet ( for 18+ only) € 7,50

Scroppino; lemon sorbet with Prosecco and vodka € 7,00

High coffee; 5 delicacies to sample with your coffee or tea (Does not include tea or coffee) € 6,00

Bonbons from chocolatier "Van Dam", per piece € 1,50

Cheese board from Tromp (local cheese shop); Choose your own 3 speciality cheeses from our cheese menu € 13,00

# 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 € 3,00

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.

**HAZELNUT AND CINNAMON LATTE** € 3,75

Café latte with hazelnut syrup and a dash of cinnamon.

**COLD BREW COFFEE NATURAL** € 3,00

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

**COLD BREW COFFEE COCONUT MILK** € 3,25

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

**ICED COFFEE** € 3,50

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

**HOT CHOCOLATE** € 2,50

Like nothing you've ever tasted!

*With whipped cream* € 0,75

**SPECIAL COFFEE** € 7,50

Various coffee cocktails with liqueurs.

**KIDS CAPPUCCINO** € 2,50

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** € 3,00

*See over for details*

**FRESH MINT TEA** € 3,25

With ginger and lemon + € 0,20

**GINGER TEA** € 3,00

**CHAI ROOIBOS (REDBUSH) LATTE** € 4,00

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** € 4,50

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

**MACHA LATTE** € 4,25

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

**SEASONAL TEA** € 3,50

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*

**ORANGE JUICE** - A large glass of freshly squeezed orange juice; € 3,50 | € 4,75

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.*

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**STRAWBERRY AND BANANA** - A fresh fruit shake with bananas, € 4,50  
strawberries and organic Olmenhorst apple juice. A fantastic combination with vitamins C and B.

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**PAPAYA MANGO** - A delicious fruit smoothie rich in vitamins A, B € 4,75  
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 € 4,75  
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)*

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**BERRY BOMB SMOOTHIE** - This smoothie of berries is a good way € 4,75  
to "boost" your antioxidant intake.

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

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**HAWAIIAN SMOOTHIE** - This smoothie treats your body to valuable € 4,75  
A and C vitamins, minerals and healthy fats.

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

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**CLOCKWORK ORANGE SMOOTHIE** - This smoothie is a delicious € 4,75  
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** € 8,50

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** € 9,00

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

## **CITADELLE GIN & SCHWEPPE'S PREMIUM TONIC** € 9,50

The production is done in Cognac according to old recipe and old methods resulting in an elegant gin with Schweppes premium tonic, nutmeg and orange zest.

## **G'VINE NOUAISON GIN & SCHWEPPE'S BLOSSOM EN LAVENDER PREMIUM TONIC** € 10,00

A gin made from early in the year picked Ugni blanc grapes, beautiful floral, citrus and herbs with a Schweppes premium tonic and some grapes.

## **HENDRICK'S GIN & SCHWEPPE'S PREMIUM TONIC** € 10,00

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

## **VL 92 GIN & SCHWEPPE'S PREMIUM TONIC** € 11,00

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** € 15,00

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** € 10,50

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** € 10,00

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

## **BOMBAY SAPPHIRE EAST GIN & SCHWEPPE'S PREMIUM TONIC** € 10,00

A Gin with the best ingredients from around the world. You can taste herbs, lemongrass, peppers and almonds. Is drunk with Schweppes premium tonic and lemongrass and black peppers.

## **MONKEY 47 & SCHWEPPE'S PREMIUM TONIC** € 11,50

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.

## **CAORUNN GIN & SCHWEPPE'S BLOSSOM & LAVENDER PREMIUM TONIC** € 11,00

A Scottish Gin with a pronounced fruity and light touch of honey yet again sharp and aromatic. Delicious with Schweppes premium tonic and some apple.

# Cocktails

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- 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.
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- 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!
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- BEACH BOY** € 10,00  
A tropical cocktail based on tequila, fresh lime and Caribbean herbs.
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- WHEN YOU'RE EXPECTING** € 5,50  
Gingerbread, orange, lime, mint and syrup of grapefruit and blueberries.
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- LA VITA E BELLA** € 9,00  
Navy Strength gin, cucumber shrub, pink pepper tonic and rose lemonade.
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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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- WHO THE F\*CK IS HUGO?** € 8,50  
A delicious cocktail with cava, elderflower and Dolin Rouge vermouth.
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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.
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- TITO'S AMERICAN MULE** € 9,50  
Tito's handmade vodka, lime and ginger beer with ice.
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- APPLE CIDER MULE** € 9,50  
American Mule but with whiskey and cider, served with apple and cinnamon.
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- GUINNESS BLACK MAGIC** € 9,50  
Solid cocktail with bourbon, grenadine and blackberries, capped with Guinness Beer.
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- HONEY GIN COCKTAIL** € 9,50  
Fresh cocktail with a mix of gin and home-made honey syrup.
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# Vino

## *Vino bianco*

### *White wine*

**HOUSE WINE: FM PINOT GRIGIO VENETO, ITALY** € 4,00 | € 19,50

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

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**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.

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**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.

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**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.

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**ANDAINA GODELLO, MONTERREI SPAIN** € 5,75 | € 27,75

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!

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**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.

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**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!



**CLOS PONS SISQUELLA, CATALONIA, SPAIN**

€ 7,50 | € 36,50

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.

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**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.

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**NIUS BARRICA, SPAIN**

€ 37,00

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**

€ 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** € 4,00 | € 19,50

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 | € 19,50

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 | € 29,50

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** € 7,25 | € 35,75

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** € 6,50 | € 31,50

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!

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**MARQUES DE MURRIETA RISERVA, TEMPRANILLO, RIOJA, SPAIN** € 7,25 | € 35,75

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, 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.

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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** € 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 | € 28,75

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.