

# *Index*

<i>Pasticceria &amp; Prima colazione</i>	1
<i>Prima colazione</i>	2
<i>Pranzo</i>	3
<i>Antipasti</i>	4
<i>Formaggio</i>	5
<i>Salumi</i>	6
<i>Piccola cena</i>	7
<i>Caffè</i>	9
<i>Tè</i>	10
<i>Succhi di frutta freschi</i>	12
<i>Gin &amp; Tonic</i>	13
<i>Cocktails</i>	14
<i>Vino</i>	15

*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 + with cream € 0,75	€ 3,50
<hr/>	
Homemade cake (please ask staff for today's special)	€ 3,50
<hr/>	
Bonbons from chocolatier "Van Dam"; <i>per bon bon</i>	€ 1,50
<hr/>	
All butter croissant with chocolate and hazelnut spread	€ 3,00

# 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 and regional cheese	€ 8,75
<hr/>	
<b>The Hungry start;</b> Gypsy bread with cinnamon sugar, croissant with strawberry jam, scrambled eggs, bacon and chunky bread	€ 9,75
<hr/>	
<b>The Seriously Hungry start (for 2 persons, 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	€ 11,00

# *Prima colazione*

*breakfast 08.00-16.30*

Croissant with strawberry jam	€ 3,00
Croissant with pastrami and mature cheese from the oven	€ 5,75
Croissant with mature cheese	€ 3,50
Gypsy bread made with sugar bread and cinnamon sugar	€ 4,25
Seasonal fresh fruit salad	€ 3,75
Greek yoghurt with gluten free granola, blueberries and goji berries. <i>Seasonal fruit extra and on request € 2,75</i>	€ 6,00
Brasilian breakfast; gluten free granola, banana, acai berries and guarana	€ 6,50
Italian breakfast; toast, Burrata mozzarella, balsamic vinegar, honey and basil	€ 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	€ 6,50
Scrambled egg, tomato and cheese	€ 5,50
Scrambled egg, salmon and spring onion	€ 7,00
Mature regional cheese, mesclun lettuce and raisin chutney	€ 6,00
Toastie with regional cheese and pastrami with sundried tomato ketchup	€ 7,50
Toastie with regional cheese and tomato with sundried tomato ketchup	€ 6,75
Toastie with raclette cheese, parma ham and honey mustard mayonnaise	€ 7,50

# Pranzo

*lunch 12.00-16,30*

## *Soup & salads*

Lobster soup with cream, cognac and a deep fried lobster ragout ball	€ 7,00
Cold fennel and spinach soup with mint	€ 7,00
Clear tomato soup with pizza crostini	€ 7,00
Mixed salad with Burrata mozzarella, water melon, honey, balsamic vinegar and walnuts	€ 12,00
Thinly sliced home cured Carpaccio, mesclun lettuce, pine nuts, parmesan cheese and a red onion truffle dressing	€ 11,00
Mixed salad with pulpo and king prawns, avocado and croutons	€ 12,00
Mixed salad with tender duck breast fillet in hoisin and a yoghurt, cinnamon and lemon grass dressing	€ 12,00

## *Sandwiches*

*Served on white bread or multi seed bread*

Smoked salmon, mesclun lettuce, gribiche dressing and cucumber	€ 9,50
Burrata mozzarella, water melon and walnuts	€ 10,50
Organic Weijderijck beef croquettes with Zaanse mustard	€ 8,00
Tender duck breast fillet, mesclun lettuce and a yoghurt, cinnamon and lemon grass dressing	€ 9,50
100% beef burger from highland cattle that graze in the surrounding dunes, lettuce, tomato, gherkin, onion compote and a smoky whiskey BBQ sauces <i>Extra with cheese € 0,75</i>	€ 12,00
Club sandwich; marinated fajita chicken, cucumber, lettuce, bacon, guacamole, jalapeño and tortilla chips	€ 11,50
Ravioli filled with garden peas and mint served with a salty lemon butter	€ 11,25

# Antipasti

*antipasti 12.00-23.00*

Bread with olive oil, pepper dew pesto and salted butter	€ 6,50
Bruschetta with tomato, onion, garlic and basil, per piece	€ 2,50
Bruschetta with tomato, onion, garlic, basil and Parma ham, <i>per piece</i>	€ 3,50
Bruschetta with tomato, onion, garlic, basil and Burrata mozzarella, <i>per piece</i>	€ 3,50
Geay oyster with lime, salt, pepper and lemon vodka, <i>per oyster</i> <i>or per 6 oysters</i>	€ 3,50 € 18,00
Dutch cheese fondue with light sourdough bread <i>Crudités €4.00 extra</i>	€ 8,75
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 (salumi)</i>	€ 12,50
Cheese board from Tromp (local cheese shop) <i>Choose your own 3 speciality cheeses from our cheese menu (formaggio)</i>	€ 12,50
Fish plateau; different fish sorts with light sourdough bread. Prepared by our kitchen	€ 12,50
Plateau Dodici; a mixture of cheese, meats and fish served with bruschetta's and Pane Carasau ( <i>sufficient for 2</i> )	€ 24,50
Plateau of warm mixed nibbles (5 pieces)	€ 5,75
Crudités with guacamole dip	€ 5,25
Hand cooked sea salt and pepper chips with smoky whiskey BBQ sauce	€ 4,00
Marinated olives and salted nuts	€ 4,00

# Formaggio

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

## **DELICE DE BOURGOGNE ✓**

The soft and aromatic taste of this cheese is partly due to the cream which is added to it. The white rind adds a flowery aroma.

---

## **TALEGGIO AL TARTUFO ✓**

Taleggio is a smear-ripened Italian cheese from the Bergamo region in Lombardy. The cheese can be recognised by its orangey rind containing blue grey patches. During the ripening process black truffle is added giving it a beautiful yet balanced taste.

---

## **DE WITTE VAN ROTSELAER (WHITE ROTSELAAR) ✓**

A traditional white Belgian brie produced in the village of Rotselaer in Belgium. Made from pasteurised goat's milk it has a soft structure with a light white rind.

---

## **HEUBLUMENKÄSE ✓**

After 2 months of ripening, this Swiss mountain cheese is covered in Alpine grasses for at least 3 months. The whole process gives this cheese a superb aroma and unique flavour.

---

## **QUESO DE VALDEON ✓**

This blue cheese comes from the mountainous "Picos de Europa" in Northern Spain. Queso de Valdeon is produced all year round using a combination of pasteurised cow's milk, goat's milk and / or sheep's milk.

---

## **FRIESE NAGELKAAS OUD ✓**

Friese Nagelkaas is a Dutch cheese that derives its name from the addition of cloves (in Dutch, kruidnagel). This cheese is made from skimmed milk and is a hard cheese with an herby flavour and slightly crumbly structure.

# 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.*

## **BRESAOLA**

A speciality from Northern Italy, salted and cured beef with a rich taste. It has a similar production process to salami but uses a whole piece of meat as opposed to minced meat.

---

## **CAPOCOLLO NAPOLETANO**

This is a cured ham sort from the neck of 100% Italian bred pigs. It has a pleasant yet spicy taste from the added paprika and is slightly smoky in flavour. During production it's tied up using 2 bamboo sticks, hence it's shape.

---

## **PASTRAMI**

Smoked beef with its origins in Romania. Lightly salty with a noticeably smoked flavour.

---

## **PARMA HAM**

A ham that is only produced in the Parma region of Italy using only Italian pigs. The meat is salted with salt from Sicily, there is less salt used in the process of producing Parma ham than other ham sorts. It is this that gives Parma ham it's softer and sweeter flavour.

---

## **BRANDT EN LEVIE CURED SAUSAGE WITH ESPELETTE PEPPER AND FENNEL SEED**

Made in Amsterdam using pork from the free roaming Baambrugse pig with a touch of Espelette pepper and fennel.

---

## **BRANDT EN LEVIE CURED SAUSAGE WITH BLUE CHEESE AND SPRUCE**

Made in Amsterdam using pork from the free roaming Baambrugse pig with blue cheese and spruce made in conjunction with Jonnie Boer.

# *Piccola cena*

*small dinner 17.00-22.00*

## *Starters*

Crostini with goat's cheese cream, yellow tomato and basil	€ 11,00
Gin and tonic ceviche with thinly sliced sea bass and chilli/lime popcorn	€ 11,50
Lightly smoked veal tartar with Basque ketchup and a caper foam	€ 12,50

## *Soup & Salads*

Lobster soup with cream, cognac and a deep fried lobster ragout ball	€ 7,00
Cold fennel and spinach soup with mint	€ 7,00
Clear tomato soup with pizza crostini	€ 7,00
Mixed salad with Burrata mozzarella, water melon, honey, balsamic vinegar and walnuts	€ 12,00
Thinly sliced home cured Carpaccio, mesclun lettuce, pine nuts, parmesan cheese and a red onion truffle dressing	€ 11,00
Mixed pulpo and king prawn salad with avocado and croutons	€ 12,00
Mixed salad with tender duck breast fillet in hoisin and a yoghurt, cinnamon and lemon grass dressing	€ 12,00

## *Supplements*

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



## Main courses

Fried king prawns doused in ginger beer and served with quinoa and a coconut and lime leaf foam € 14,00

---

Bream fillet with tomato risotto and salsa verde € 14,00

---

Blade steak tataki marinated in yuzu, soya and ginger served with a Portobello cream and crispy lotus root € 14,00

---

Grilled veal steak with blinis, chanterelle mushrooms and a taggiasca olive and raspberry sauce € 14,00

---

100% beef burger from highland cattle that graze in the surrounding dunes, lettuce, tomato, gherkin, onion compote and a smoky whiskey BBQ sauce. € 12,00

*Extra with cheese € 0,75*

---

Ravioli filled with garden pea and mint served with a salted lemon butter € 11,25

---

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 € 34,00

*\* Only available per table*

*\* Wine arrangement available (4 glasses) € 16,00*

## Desserts

Rum Baba with a dash of rose, rhubarb sorbet and a raspberry tuile € 7,25

---

Warm gateau with strawberries served in different ways and a mascarpone and strawberry ice cream € 7,25

---

Cheesecake with Banoffee and a yoghurt and peach ice cream € 7,25

---

Scroppino; lemon sorbet with Prosecco and vodka € 6,00

---

High coffee; 5 delicacies to sample with your coffee or tea € 3,75  
*(Does not include tea or coffee)*

---

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

---

Cheese board from Tromp (local cheese shop) € 12,50  
*Choose your own 3 speciality cheeses from our cheese menu*

# 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

#### MACCIATO / 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

#### CHOCO CAPPUCCINO € 3,25

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

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

Café latte with hazelnut syrup and a dash of cinnamon.

---

**SLOW COFFEE € 3,00**

An espresso takes about 25 seconds to prepare. A slow coffee takes 3 to 5 minutes. Just like an old fashioned filter coffee (what's in a name!) hot, not boiling water is allowed to flow over and filter through freshly ground coffee beans. It takes its time but you're left with a deliciously exciting cup of coffee.

**HOT CHOCOLATE € 2,50**

*With whipped cream + € 0,75*

---

**KIDS CAPPUCCINO € 2,50**

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

---

**SPECIAL COFFEE**

Irish coffee – Jameson's or Bailey's € 7,50

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*

---

**FRESH MINT TEA**

€ 3,00

With ginger and lemon

---

€ 3,20

**GINGER TEA**

€ 3,00

**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.

---

**DIRTY CHAI LATTE**

€ 3,75

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

---

**MACHA LATTE**

€ 3,50

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

---

**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.

---

## **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 (verwijder flavoured) 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**

De naaldjes van de Rooibosstruik geven de drank een rood/oranje kleur en een aromatisch karakter.

---

## **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.

## Succhi di frutta freschi

**FRESHLY SQUEEZED ORANGE JUICE** - *Succo d'arancia* € 3,50 € 4,00

A great and healthy start to the day. Taste the summer with freshly squeezed juice!

**KARNEJUS – BUTTERMILK & JUICE** - *Latticello con succo d'arancia* € 4,00

A typical Dutch drink from organic buttermilk mixed with freshly squeezed orange juice. It's a refreshing and healthy drink, slightly sour in taste and with less fat than milk.

## Frullati di frutta

**PINEAPPLE AND COCONUT** € 4,00

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.

**MANGO AND TANGERINE** € 4,50

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.

**STRAWBERRY AND BANANA** € 4,00

A fresh fruit shake with bananas, strawberries and organic Olmenhorst apples. A fantastic combination with vitamins C and B.

**ACEROLA BERRY AND MANGO** € 4,50

Acerola and mangoes are combined with organic Olmenhorst apple juice. An absolute vitamin boost from the acerola berry and rich in A, B and C vitamins.

**ACAÏ AND BANANA** € 4,50

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.

\* Orange juice instead of apple juice in your shake? Just ask the staff!

# 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.

---

## **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.

---

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

€ 8,00

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

---

## **G'VINE NOUAISSON GIN & FEVER TREE MEDITERANIAN 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.

---

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

€ 9,50

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

---

## **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.

---

## **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.

---

## **GIN MARE & FEVER TREE MEDITERANIAN 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.

---

## **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.

---

## **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.

---

## **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.

---

## **CAORUNN GIN & FEVER TREE MEDITERANIAN 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.

---

## TITO'S BLOODY MARY € 9,50

Tito's handmade vodka, tomato juice, lemon, tabasco, Worcester sauce and celery.

---

## BELLA RAGAZZA € 9,00

Mediterranean gin with balsamic and strawberry shrub, cava and a splash of lime juice.

---

## 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.

---

## AMO TEQUILA € 8,50

Tequila based cocktail with red vermouth, sweet and sour grapefruit shrub and pink pepper tonic.

---

## WHEN YOU'RE EXPECTING € 5,50

Ginger beer, orange, lime, mint and syrup of grapefruit and blueberries.

---

## 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.

---

## THE POLTERGEIST € 9,50

Vodka, Violet crème, Campari and lemon.

---

## WHO THE F\*CK IS HUGO? € 8,50

A delicious cocktail with cava, elderflower and Dolin Rouge vermouth.

---

## SCROPPINO € 6,50

Lemon sorbet with Prosecco and vodka. A superb dessert and a fantastic cocktail to enjoy at any time!

---

## COSMOPOLITAN € 8,50

For real ladies, with cranberry juice, vodka, Cointreau and lime.

---

## MOJITO € 8,50

Brown rum, lime, Demerara sugar, mint leaves and topped with ginger ale and crushed ice.

---

## 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: MIOPASSO FIANO, SICILY ITALY** € 4,50 | € 22,50

A delicious ripe wine from the Fiano grape variety. Reminiscent of pineapple, pear and a touch of honey. Perfect with sea food, salads and white meat.

**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.

**QUINTA DE TAPIA, TREIXADURA, GALICIA, SPAIN** € 5,50 | € 26,50

The smell of tropical fruits with a pure taste and hints of apple, lime, pepper and aniseed. A unique combination of tropical fruit and minerals with a long finish.

**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** € 5,75 | € 27,50

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.



**MAS DE LA DEVEZE, COTES DE ROUSSILLON ÉLEVÉ EN FUTS DE CHENE, LANGUEDOC, FRANCE** € 6,75 | € 32,75

Produced from Grenache Blanc, Grenache Gris and Macabeu grapes. An elegant wine with vanilla and ripe fruit flavours. At its best with meaty fish and ripe cheeses.

---

**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.

---

**MANTELL BLANCO VERDEJO BARICA, SPAIN** € 36,50

100% Verdejo, oak cask but sufficiently fresh and tasty to create a gastronomical wine which is a perfect partner to fowl, fish and rice dishes.

---

**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** € 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 FRANKRIJK** € 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.

**CHAMONIX ROUGE, FRANSCHHOEK SOUTH AFRICA** € 5,50 | € 26,50

A full red wine from a variety of grapes. Red berry, cedar wood and vanilla aromas with a long and fruity aftertaste. Good with heavy cheeses, roasted pork and red meat dishes.

**JERRY LOHR ESTATES, CALIFORNIA, USA**

€ 6,50 | € 31,00

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!

**FATTORIA POGNI POGGIO CHIANTI RESERVA AL FALCHI, TUSCANY, ITALY**

€ 6,00 | € 29,00

The blend of Sangiovese and local grapes gives this Chianti Reserva a deep red colour and herbal aromas. The 8-month cask ripening process gives this wine its full and elegant taste. Ideal with lamb and ripe cheeses.

**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.

**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.

**CHATEAU CARDINAL VILLEMAURINE ST EMILION GRAND GRU**

€ 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.

**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**

€ 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.

**KIR ROYAL, PER GLASS** € 6,00

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

**APEROL SPRITZER, BY THE GLASS** € 6,00

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

**HUGO, BY THE GLASS** € 6,00

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

**FIZZ 43, BY THE GLASS** € 6,00

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** € 6,00

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

**CHAMPAGNE, TAITTINGER BRUT RÉSERVE** € 62,50

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

**CHAMPAGNE, TAITTINGER BRUT PRESTIGE ROSÉ** € 70,00

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