

# WINES



GRAAF  
Floris

## SNACKS & SWEETS

Bread with dip	8.2
Bruschetta caponata	9.8
Cheese platter	13.0
Meatball with gravy (bread + 1,5)	8.0
Dutch cold beef salad - brioche	12.5
Shared platter (min. 2p) price per person	9.0
Mortadella - cremeux de bourgogne - olives - eggplant - crackers - dips	

### LOADED FRIES

Pulled pork	9.8
Pulled mushroom shawarma	9.8

### PINSA

Mortadella	16.8
Pinsa - lemon yogurt - pistachio - pickles of zucchini	
Extra: burrata	+4.0
Pulled mushroom shawarma	16.8
Garlic sauce - truffle oil - rocket salad - onion	

### MINI CROQUETTES

Local cheese (3)	5.7
Roti (3)	5.7
Cod (3)	5.7

### FRIED SNACKS

Bitterballen (8)	8.5
Crispy chicken (8)	9.0
Cheesesticks (8)	9.5
Springrolls (8)	8.0
Dutch frikandel sausage (8)	8.0
Cheese soufflés (8)	8.5
Combination of snacks (12)	11.5
Combination of snacks (24)	23.0

### ON THE BAR

Homemade bananabread	3.8
Cinnamon roll	3.6
Pastel de Nata	3.2
Almond croissant	5.5
Warm Dutch sausage roll	3.5

## WHITE

<b>Sauvignon Blanc</b> France - Touraine Citrus - tropical fruits	5.9	19.5	28.5
<b>Chardonnay</b> Spain - Navarre Wood - white flowers - tropical fruits - citrus	5.7	18.5	27.0
<b>Pinot Grigio</b> Italy - Veneto White fruits - light acidity	5.1	16.5	24.5
<b>Pecorino</b> Italy - Abruzzo Flowers - tropical fruits	6.8	22.5	32.5
<b>Verdejo</b> Spain - Rueda Grapefruit - flowery			26.5
<b>Grüner Veltliner</b> Austria - Niederösterreich Lively - spicy			34.0
<b>Chenin Blanc</b> South Africa - Walker Bay Green apple - honey			39.5
<b>Pouilly-Fumé</b> France - Loire Flowery - full			42.5
<b>Timorasso</b> Italy - Piedmont Minerals - citrus			39.5

## ROSÉ

<b>Pinot Grigio Blush</b> Italy - Veneto Flowery - tropical fruits	5.1	16.5	24.5
<b>Merlot</b> Italy - Abruzzo Mild - crisp - dry	7.1	24.5	34.5

## RED

<b>Pinot Noir</b> Romania - Transylvania Rich - cherries	5.1	16.5	24.5
<b>Montepulciano</b> Italy - Abruzzo Dry - full	6.8	22.5	32.5
<b>Rioja Crianza</b> Spain - Rioja Spices - wood	7.0	24.5	36.0
<b>Pinot Nero</b> Italy - Trentino Elegant - fruity			36.0
<b>Sangiovese - Merlot</b> Italy - Chianti Fresh - dry			36.0
<b>Malbec</b> Argentina - Mendoza Fruity - full			37.0
<b>Teuladí</b> Spain - Valencia Surprisingly delicate - crisp			38.0
<b>Zinfandel</b> United States - California Pepper - raisins			40.5
<b>Nizza Barbera</b> Italy - Piedmont Balanced - fruity - elegant			39.5

## BUBBLES

<b>Cava (glass / bottle)</b> Spain - Penedès Fresh - fruity			6.0/32.0
<b>Champagne Ayala Brut Majeur (375ml/750ml)</b>			35.0/60.0
France - Champagne Crisp - dry			

## COFFEE & TEA

Black coffee	3.2
Espresso	3.2
Double espresso	4.2
Café latte	3.4
Latte macchiato	4.1
Espresso macchiato	3.4
Cortado	3.4
Cappuccino	3.4
Flat white	4.4
Chai latte	4.5
Dirty chai latte	5.5
Matcha latte	4.8
Pot of tea	3.2
Fresh tea <i>mint or ginger</i>	3.9
Hot chocolate	3.7

<b>Affogato</b>	9.0
Local ice cream of apple dumplings - amaretto - espresso - amaretti cookies	

<b>Iced coffee</b>	5.5
Espresso - syrup of almond - condensed milk amaretti cookies	

<b>Iced Matcha</b>	5.3
Shot espresso	+1.0

Extra shots	+1.0
Oat milk	+0.5
Syrup of caramel	+0.8
Real whipped cream	+1.0

<b>SPECIAL COFFEES</b>	9.0
Prepared at the table	
Irish - French - Italian - Spanish - Jamaican - Cuban	

<b>FROM THE BAKERY</b>	
Warm apple dumpling	5.4
Assorted pastries by Bond & Smolders	5.3
Apple pie by Bond & Smolders	5.3

ALLERGY OR DIETARY REQUIREMENT? PLEASE LET US KNOW.

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# BEER

<b>DRAUGHT</b>	S   M   L
Gulpener Pilsner	3.0/3.7/7.4
Gulpener BIO Weizen	5.7/9.5
Gerardus Blond	5.3/10.6
Gerardus Dubbel	5.3/10.6
Seasonal beer on draught	from 5.3

<b>BOTTLE</b>	
De Koninck - Bolleke Amber ale   5.2%	5.5
Orval   Belgian Ale   6.2%	7.0
Jopen   Mooie Nel   IPA   6.5%	7.0
Gebrouwen door Vrouwen   Bloesem blond   6.2%	7.0
Dupont   Saison   6.5%	5.5
Duvel   zwaar blond   8.5%	6.5
Westmalle   Tripel   9.5%	6.5
Boon   Oude Geuze   7%	5.8
Rochefort   8   9,2%	7.0
Boon   Kriek   4%	5.5
Amstel Radler   2%	4.0
Kromme Haring Utrecht   Inktvis   Black IPA   6%	6.8
Cider   Galipette   4%	7.7

<b>0.0%</b>	
Warsteiner   0.5%	3.6
Amstel Radler   0%	4.0
Brouwerij 't IJl Vrijwit   0.5%	6.2
VandeStreek Playground IPA   0.5%	6.1

# APERITIF

Champagne Ayala Brut Majeur (375/750ml)	35.0/60.0
Cava Spanje - Penedès	6.0/32.0
Mimosa	7.7
Aperol Spritz	8.0
Limoncello Spritz	9.0
Apple dumpling Spritz	9.5
Crodino	3.8
Vermouth	5.5
Campari	5.0
Ruby Port	6.5
Tawny Port	6.5
White Port	6.5

# DIGESTIF

Calvados Busnel	6.5
Courvoisier VS	6.5
Remy Martin VSOP	7.5

# SPECIALS

## TROPICAL MATCHA 7.5

syrup of basil - matcha - lemon - coconut milk

## PROVENCE POTION 8.5

syrup of lavender - lemon - grapefruit soda - foam of blackberry - rose petals

## KIWI KISS 9.5

Tanqueray Gin - St. Germain Elderflower - kiwi

## APPLE DUMPLING SPRITZ 9.5

Apple - almond - spices - cava - cane sugar

# DRINKS

## LIMO'S

by the Roze Bunker	
<i>still or sparkling</i>	
Citrus Movement	4.7
Crazy Berries	4.7

## SOFT DRINKS

Coca Cola 20cl	3.5
Coca Cola 33cl	5.5
Coca Cola zero 20cl	3.5
Coca Cola zero 33cl	5.5
Lipton Ice Tea	3.5
Sparkling/Green	
Fanta Orange/Cassis	3.5
Sprite	3.5
Royal Bliss Bitter lemon	3.5
BATU Kombucha	7.5
Ginger & Lime	

<i>Double Dutch</i>	
Indian Tonic	4.7
Ginger Ale	4.7
Ginger Beer	4.7
Grapefruit Soda	4.7

## WATER

Chaudfontaine still	3.5
Chaudfontaine sparkling	3.5
Acqua Panna 0,75 ltr	6.0
San Pellegrino 0,75 ltr	6.0

## DAIRY

Milk	2.9
Butter milk	2.9
Fristi	3.6
Chocolate milk	3.6
Rivella	3.5

## SMOOTHIES

Tropical	7.6
pineapple - mango -	
coconut - passion fruit	
Berry bomb	7.6
Blueberry - blackcurrant -	
blackberry	
<b>JUICES</b>	
Fresh orange juice M/L	4.5/8.5
Schulp apple juice	4.0
Schulp pear juice	4.0
Big Tom tomato juice	4.5

## DUTCH SPIRITS

Ketel 1 Jonge Jenever	3.9
Rutte Oude Jenever	3.9
Bols Corenwijn	4.9
Ketel One Vodka	5.3
Jägermeister	4.6
Salmari	5.0

## FOREIGN SPIRITS

Molinari Sambuca	4.5
Villa Massa Limoncello	6.0
Patron Silver Tequila	7.0

## WHISKEY

Bulleit Bourbon	6.5
Jameson	5.5
Johnnie Walker Red Label	5.5
Jack Daniels	6.0
Ardbeg 10YO	8.0
Glenfiddich 12YO	7.0

# MOCKTAILS

## Green Tea Sunrise 7.5

syrup of green tea and orange - bergamot - tonic - mint - orange

## Provence Potion 8.5

syrup of lavender - lemon - grapefruit soda - foam of blackberry - rose petals

## Tropical Matcha 7.5

syrup of basil - matcha - lemon - coconut milk

## Gin & Tonic 10.5

Seedlip Grove 42 - Double Dutch Indian Tonic - orange - cinnamon

ALLERGY OR DIETARY REQUIREMENT? PLEASE LET US KNOW.

# COCKTAILS

## GIN & TONIC

<b>Gin &amp; Tonic</b>	<b>9.5</b>
Tanqueray London Dry Gin -	
Double Dutch Indian Tonic - lime	

## Spicy Oriental Gin

	<b>11.5</b>
Opihr Spicy Oriental Gin -	
Double Dutch Indian Tonic - cinnamon -	
rose petals	

## Kiss From a Rose

	<b>12.0</b>
Tanqueray Rangpur Gin -	
Double Dutch Indian Tonic - rose syrup -	
limoen	

## COCKTAILS

### Portonic

	<b>8.5</b>
White port - Double Dutch Indian Tonic -	
rosemary	

### Moscow Mule

	<b>9.5</b>
Ketel One Vodka -	
Double Dutch Ginger Beer - lime - mint	

### Paloma

	<b>9.5</b>
Patron Tequila Silver - lime -	
Double Dutch Grapefruit Soda - grapefruit	

### Mojito

	<b>9.5</b>
Pampero Blanco - lime - sugar - mint	

### Cuba Libre

	<b>9.5</b>
Pampero Blanco - Coca Cola - lime	

### Dark 'n Stormy

	<b>9.5</b>
Pampero Añejo -	
Double Dutch Ginger Beer - lime	

### Kiwi Kiss

	<b>9.5</b>
Tanqueray Gin - St. Germain Elderflower -	
kiwi	

### Pornstar martini

	<b>11.5</b>
Cava - passionfruit	

### Frozen Raspberry Daiquiri

	<b>10.5</b>
Pampero Blanco - raspberry - lime	

### Sgroppino

	<b>9.5</b>
Ketel One Vodka - cava - lemon sherbet	

### Espresso Martini

	<b>11.0</b>
Ketel One Vodka - Kahlúa - espresso	

### Whiskey Sour

	<b>12.0</b>
Bulleit Bourbon - sugar - egg white -	
lemon - cherry	