


## SNACKS & SWEETS

**Tasting platter (min. 2 persons)**  **14.5**  
Arancini - vitello tonnato - Brie de Meaux - p.p.  
chips & dip - shrimp cocktail - cheese  
croquettes

### TO SHARE

**Bread & whipped butter**  **7.8**


**Boiled egg**  **2.5**  
Gherkins - fleur de sel

**Chips & dip**  **7.0**

**Arancini** **9.0**  
Artichoke - fine herb mayonnaise

**Meatball with gravy** **8.2**

**Brie de Meaux from the oven**  **11.5**  
Bell pepper - blueberry

**Bruschetta buffelmozzarella (3)**  **13.8**  
Artichoke - pesto - mozzarella - pine nuts

**Vitello tonnato** **10.5**  
Pani puri - veal fillet - tuna mayonnaise

**Shrimp cocktail** **13.5**  
Pink shrimp - cocktail sauce - little gem -  
shrimp croquette

### LOADED FRIES

**Remoulade** pickle - radish **10.5**

**Dutch beef stew** pickled onion **12.5**

### FREID SNACKS

**Bitterballen (3)** **3.3**

**Springrolls (3)**  **3.3**

**Dutch frikandel sausage (3)** **3.3**

**Cheese soufflés (3)** **3.3**

**Cheese croquettes (3)**  **5.5**

**Small combination of snacks (12)** **12.5**

**Large combination of snacks (24)** **25.0**

### FROM THE BAKERY

**Warm apple dumpling** **5.5**

**Assorted pastries** from Bond & Smolders **6.0**

**Apple pie** from Bond & Smolders **6.0**

### ON THE BAR

**Strawberry cheesecake croissant**  **5.5**

**Pain au chocolat**  **4.0**

**Pastel de nata**  **3.2**

**Dutch butter cake**  **4.5**

**Chocolate cake**  **4.0**

**Sausage roll** **3.8**

# WINES

## WHITE



**Vermentino** **5.9 19.5 29.5**  
Italy - Sardinia  
Cantina Santadi  
fruity - crisp - elderflower

**Grauer Burgunder** **7.0 23.0 35.0**  
Germany - Palatinate  
Weingut Lidy  
almond - minerals - pear

**Tempranillo Blanco** **8.0 26.0 40.0**  
Spain - Rioja  
Valdemar  
full - intense - stone fruit

**Sauvignon Blanc** **6.3 20.0 29.0**  
France - Touraine  
Domaine de Malet  
citrus - crisp

**Chardonnay** **6.0 19.5 29.5**  
France - Languedoc  
Beauvignac  
full - vanilla - butter

**Grechetto (natuurwijn)** **7.0 23.0 34.0**  
Italy - Umbria  
Lumiluna  
aromatic - peach - funky

**Verdejo** **29.5**  
Spain - Rueda  
Bodegas Hijos de Alberto  
grass - fennel - green apple

**Pinot Grigio** **35.0**  
Italy - Abruzzo  
Cantine di Mucci  
tropical - crisp

**Riesling** **36.5**  
Germany - Palatinate  
Weingut Lidy  
rich - complex - minerals

## ROSÉ



**Pinot Grigio Blush** **5.7 19.0 28.5**  
Italy - Veneto  
I Castelli  
flowery - tropical fruits

**Merlot** **7.1 24.5 34.5**  
Italy - Abruzzo  
Farnese Calalenta  
mild - crisp - dry

## RED



**Pinot Noir** **5.3 17.5 26.5**  
Romania - Transylvania  
Legendary  
rich - cherries

**Primitivo** **6.3 21.0 31.5**  
Italy - Apulia  
Cantine di Mucci  
sultry - full - ripe fruit

**Tempranillo Crianza** **7.0 23.5 35.0**  
Spain - Rioja  
Valdemar  
dark fruit - vanilla

**Spätburgunder** **7.0 23.5 35.0**  
Germany - Palatinate  
Weingut Lidy  
cherries - strawberries - earthy

**Grenache - Syrah - Mourvèdre** **35.0**  
France - Côtes du Rhône  
Chateau de la Gardine  
red fruit - spices

**Malbec** **37.0**  
Argentina - Mendoza  
Bodegas Salentein  
blackberries - plums - chocolate

**Tempranillo - Shiraz** **33.0**  
Spain - Castile-La Mancha  
Bodegas Gardel  
full - fruit - spices

## BUBBLES



**Graham Beck Brut Rosé 375ml** **27.5**  
South-Africa - Stellenbosch  
dry - fruity

**Cava** **6.3 32.5**  
Spain - Penedès  
fresh - fruity

**Champagne Ayala Brut Majeur 375/750ml** **35.0/60.0**  
crisp - dry



GRAAF  
Floris

## COFFEE & TEA

### HOT DRINKS

**Lungo** **3.4**

**Espresso** **3.4**

**Double espresso** **4.6**

**Café latte** **4.3**

**Latte macchiato** **4.4**

**Espresso macchiato** **3.8**

**Cortado** **3.8**

**Cappuccino normal/large** **3.8/5.1**

**Flat white** **5.0**

**Chai latte** **4.8**

**Dirty chai latte** **6.0**

**Matcha latte** **5.9**

**Pot of tea** **3.4**

**Fresh tea mint/ginger** **3.3**

**Hot chocolate milk/plantbased** **3.9**

**Hot drink extra** **+3.0**

*Egg liqueur - whipped cream - local Dombon*

**Extra shot** **+1.2**

**Oatmilk** **+0.5**

**Syrup caramel / vanilla** **+0.8**

**Real whipped cream** **+1.0**

**Decaf** **+0.5**

**Special coffees** prepared at the table **9.0**

*Dutch - Irish - French - Italian -*

*Spanish - Jamaican - Cuban*

### BILL'S ICED COFFEES

**Café Freddo Espresso** **4.6**

*Whipped double espresso - ice cubes - cane sugar*

**Café Freddo Cappuccino** **5.0**

*Whipped milk and espresso - ice cubes - cane sugar*

**Frappé** **6.0**

*Instant coffee - vanilla ice cream*

**Matcha mango** **5.5**

*Matcha - ice cubes - mango puree*

# BEERS

<b>DRAUGHT</b>	<b>S   M   L</b>
<b>Gulpener Pilsner</b>	<b>3.1/4.0/8.0</b>
<b>Gulpener Korenwolf</b>	<b>5.1/10.2</b>
<b>Gerardus Blond</b>	<b>5.7/11.4</b>
<b>Gerardus Dubbel</b>	<b>5.7/11.4</b>
<b>Gerardus Tripel</b>	<b>5.9/11.6</b>
<b>De Koninck Bolleke Amber Ale</b>	<b>5.5</b>
<b>Wisseltap</b>	<b>from 5.5</b>
<i>Our draught beers are also available as a pitcher (150cl)</i>	
<b>Kopstoot</b>	<b>from 6.3</b>
<i>Gulpener Pilsner &amp; Zuidam Jenever</i>	

## BOTTLE

<i>Weizen</i>	
<b>Weihenstephaner   Dunkelweizen   5,3%</b>	<b>6.5</b>
<i>Pale Ale</i>	
<b>Orval   Belgian Ale   6,2%</b>	<b>7.0</b>
<i>IPA</i>	
<b>Brewdog   Punk IPA   5,4%</b>	<b>6.6</b>
<i>Blond &amp; Saison</i>	
<b>Dupont   Saison   6,5%</b>	<b>5.5</b>
<b>Duvel   Zwaar Blond   8,5%</b>	<b>6.8</b>
<i>Tripel</i>	
<b>Brouwerij de Halve Maan   Straffe Hendrik Tripel   9%</b>	<b>7.0</b>
<i>Lambic</i>	
<b>Boon   Oude Geuze   7%</b>	<b>5.8</b>
<i>Fruit beer</i>	
<b>Eleven   Double Fruited Sour   7%</b>	<b>7.5</b>
<b>Mongozo   Mango (gluten-free)   3,6%</b>	<b>6.5</b>
<b>Kasteel   Rouge   8%</b>	<b>7.0</b>
<b>Boon   Kriek   4%</b>	<b>5.5</b>
<i>Dark beer</i>	
<b>Kromme Haring Utrecht   Inktvis   6%</b>	<b>7.0</b>
<b>Rochefort   8   9,2%</b>	<b>7.0</b>

## O.O %

<b>Gulpener   Pilsner   0,0%</b>	<b>3.8</b>
<b>Gulpener   Korenwolf Wit   0,0%</b>	<b>4.7</b>
<b>Gulpener   Radler   0,0%</b>	<b>4.0</b>
<b>Gerardus   Blond   0,0%</b>	<b>4.7</b>
<b>VandeStreek   Playground IPA   0,5%</b>	<b>6.5</b>

## CIDER & HARD SELTZER

<b>Henney's Medium Dry   Cider   0,5L   6%</b>	<b>7.7</b>
<b>Eeuwige Jeugd   Kletzer   Hard Seltzer Apple Juice   4,5%</b>	<b>5.5</b>
<b>Frank Seltzer   Hard Iced Tea Peach   4,5%</b>	<b>5.0</b>

# HAPPY HOUR

Every day  
between 5 and 8 p.m.

All medium specialty beers from draught 5 euros!

# SPECIAL

**Appelbol Spritz 9.5**  
apple - almond - spices - cava - cane sugar

# APERITIF

<b>French 75</b>	<b>8.5</b>
Tanqueray London Dry Gin - lemon juice - honey syrup - cava	
<b>Kir Royale</b>	<b>8.5</b>
Catron Crème de Cassis - cava	
<b>Appelbol Spritz</b>	<b>9.5</b>
<b>Aperol Spritz</b>	<b>9.5</b>
<b>Limoncello Spritz</b>	<b>9.5</b>
<b>Elderflower Spritz</b>	<b>9.5</b>
<b>Campari Spritz</b>	<b>9.5</b>

# COCKTAILS

<b>Velvet Lavender</b>	<b>11.0</b>
Falemum - Leblon Cachaça - lavender syrup - lemon juice - egg white	
<b>Zeus Juice</b>	<b>11.5</b>
Falemum - Leblon Cachaça - mango - salt water - lemon juice - sugar syrup	
<b>Sgroppino</b>	<b>9.5</b>
Lemon sorbet - vodka - cava	
<b>Frozen Strawberry Daiquiri</b>	<b>9.5</b>
Strawberry puree - vodka - lime - sugar syrup	
<b>Pornstar Martini</b>	<b>11.5</b>
Cava - passion fruit	
<b>Negroni</b>	<b>10.0</b>
Tanqueray London Dry Gin - Vermut Ciento Volando Rojo - Campari	
<b>White Russian</b>	<b>11.0</b>
Ketel One Vodka - Kahlúa - cream	
<b>Baileys Espresso Martini</b>	<b>11.0</b>
Ketel One Vodka - Baileys - espresso	
<b>Make me Tippy</b>	<b>10.5</b>
Zuidam Amaretto - Jameson - Ketel One Vodka - elderflower syrup - lime juice - sparkling water	

# DRINKS

## LEMONADES

<i>by Roze Bunker still or sparkling water</i>	
<b>Citrus Movement</b>	<b>4.8</b>
<b>Blossom Power</b>	<b>4.8</b>
<b>Crazy Berries</b>	<b>4.8</b>

## SOFT DRINKS

<b>Coca Cola 33 cl</b>	<b>5.5</b>
<b>Coca Cola Zero 33 cl</b>	<b>5.5</b>
<b>Almdudler 35cl</b>	<b>5.5</b>
<b>BATU Kombucha <i>Ginger &amp; Lemon</i></b>	<b>6.0</b>
<b>Various soft drinks</b>	<b>from 3.6</b>

## JUICES

<b>Fresh orange juice normal / large</b>	<b>4.5/8.5</b>
<b>Appelaere apple juice</b>	<b>4.0</b>
<b>Druivelaere grape juice</b>	<b>5.0</b>
<b>Big Tom tomato juice</b>	<b>4.6</b>

## DAIRY

<b>Milk</b>	<b>2.9</b>
<b>Buttermilk</b>	<b>2.9</b>
<b>Fristi</b>	<b>3.6</b>
<b>Chocolate milk</b>	<b>3.6</b>

## SMOOTHIES

<b>Tropical</b>	<b>7.6</b>
<i>pineapple - mango - passion fruit - coconut</i>	
<b>Berry bomb</b>	<b>7.6</b>
<i>blueberry - blackcurrant - blackberry - apple</i>	

## WATER

<b>Water 70cl still or sparkling</b>	<b>4.0</b>
--------------------------------------	------------

# SHOTS

<b>Local limoncello</b>	<b>6.0</b>
<b>Salmari</b>	<b>5.0</b>
<b>Molinari Sambuca</b>	<b>4.5</b>
<b>Jägermeister</b>	<b>4.6</b>
<b>Pa' ToDos Tequila</b>	<b>6.0</b>

# SPIRITS & LIQUEURS

View our menu with varying spirits via the QR code



## ALLERGY OR DIETARY REQUIREMENT?

Please let us know or view our allergen list via the QR code



**Vinada Amazing Airén Gold 6.5**  
fruity sparkling wine (20cl)

**Pornstar Martini 9.5**  
passion fruit - vanilla sugar

**Lavender-Lemon Spritz 7.5**  
Lavender syrup - Citrus Movement - lemon juice - sparkling water

**Mango Mule 7.5**  
Double Dutch Ginger Beer - mint - lime - mango puree



VISMARKT 13  
3511 KS UTRECHT  
030 - 2314996  
INFO@GRAAFFLORIS.NL

