

but first,
cocktails.





COCKTAILS

OUR FAVOURITES

GOOD OLD SUNNY 10

Rutte barrel aged genever, lime, aranciata rossa

BASILINIA 10

Martini bianco, basil, lime

ROSEMARY OLD FASHIONED 10

Bulleit bourbon, lemon syrup, Angostura bitters, orange peel, burned rosemary

ASA AKIRA 10

vanilla vodka, lycée liquor, Aperol, lime, egg white, rose

HIERBAS SOUR 10

Hierbas de las Dunas, lemon, lemon syrup, egg white, Angostura bitters

MEZCAL MULE 10

Nuestra Soledad mezcal, ginger beer, lime, passion fruit, agave, cucumber



BITES

OUR FAVOURITES

FOIE GRAS TERRINE	10
--------------------------	-----------

homemade terrine of foie gras with calvados, hazelnuts and umeboschi plums

GARLIC OLIVES	5.5
----------------------	------------

NACHO'S EL JEFE	11.2
------------------------	-------------

homemade nacho's with corn, cheese, jalapeños and salsa el jefe

OYSTERS	9
----------------	----------

Zeeuwse Creuses with lemon and mignonette

CHARCUTERIE	15
--------------------	-----------

plateau charcuterie with different kinds with olives and bread

PAIN DE MAMA	6.7
---------------------	------------

bread from MAMA Bakery with olive oil and salted butter

BITTERBALLEN OME CEE'S	6.5
-------------------------------	------------

BITTERBALLEN OESTERZWAM	7.5
--------------------------------	------------



DRINKS

MENU

BEER

Ur-pils tap - Gulpener 5%	3.00
Wisseltap	v.a. 4.00
Bird of prey IPA - Uiltje 5.8%	5.00
Bon Chef New England IPA - Two Chefs 5%	4.50
Madeleine Bock - Oedipus 6.5%	5.00
Lellebel Blond - Eeuwige Jeugd 5.7%	4.50
Playground IPA - Van der Streek 0.5%	4.50
Heineken 0.0%	3.60

WINE

Cava Brut Reserva	6.50	32.50
Champagne	v.a. 12.00	v.a. 65.00
Natuurlijke perencider	6.50	
Picpoul de Pinet	4.50	22.50
Chenin Blanc	4.50	22.50
Chardonnay	5.00	25.00
Soave Classico	6.00	30.00
Tempranillo	4.50	22.50
Barbera	5.00	25.00
Malbec	6.00	30.00
Gamay	7.00	35.00

Voor ons volledige assortiment,
vraag naar de wijnkaart!



DRINKS

MENU

WHISKY & RHUM

Writer's Tears	5.50
Glenmorangie	6.50
Laphroaig 10 years	6.50
Monkey Shoulder	5.50
Havana Club 3	4.00
Sailor Jerry Spice	4.50
Diplomatico Mantuano	5.50

VODKA

Stolichnaya	4.00
The Stillery	6.50
Weedka	5.50

EAU DE VIE & GRAPPA

Marc de Bourgogne	6.50
Grappa Nebbiolo	6.50
Slivovice	5.50
Pisco 1615 Acholado	5.00

VERMOUTH & BITTERS

Martini, Campari, Aperol	4.00
Hierbas de las Dunas	6.50
Chartreuse Vert	5.50
Willems Wermood	6.50
Fernet Branca	4.00

GIN & GENEVER

Gordon's Gin	3.00
Citadelle Gin	4.00
Vordings Gin	4.50
Ketel 1 Jonge Jenever	4.00
Rutte Barrel Aged Genever	5.50
Rutte X.O. Koornwyn	6.00

TEQUILA & MEZCAL

Tequila Blanco Corralejo	5.00
Mezcal Aprendiz	7.50
Mezcal Nuestra Soledad	6.00

COGNAC & CALVADOS

Cognac V.S.O.P.	7.00
Armagnac X.O.	8.00
Calvados Hors d'Age	6.50
Peren pommeau	6.50

LIKEUREN

Limoncello, Tia Maria,	5.50
Kahlua, Frangelico, Baileys,	
Grand Marnier, Sambuca,	
Cointreau, liquor 43,	
Amaretto, Drambuie	



MOCKTAILS

SOBER DRINKS

SEEDLIP VIRGIN G&T	9.50
-------------------------------	-------------

Seedlip Spice 94, Fever-Tree Indian Tonic,
Lemon, Herbs

VIRGIN FRENCHIE	7.50
------------------------	-------------

Fever-Tree Elderflower Tonic, lemon syrup,
orange, mint

GINGERELLA	4.50
-------------------	-------------

soda made of a blend of fairtrade ginger,
lemons, sugar and spice

LEMONY LEMONADE	4.50
------------------------	-------------

soda made of organic lemons and fairtrade
cane sugar

SAN PELLEGRINO FRUIT	3.00
-----------------------------	-------------

sparkling San Pellegrino soda with blood
orange

HOUSE BREW KOMBUCHA	3.60
----------------------------	-------------

HOMEMADE ICE TEA	3.60
-------------------------	-------------