

wine o'clock

white, white wine...



NORTESUR <i>Chardonnay</i> LA MANCHA	5.00 / 30.00
<i>Pinot Grigio</i> MONTE TONDO DEL VENETO IGT	5.50 / 33.00
FINCA LUZÓN BLANCO JUMILLA	6.00 / 36.00
PFAFFL <i>Gruner Veltliner</i> VOM HAUS NIEDERÖSTERREICH	6.00 / 36.00
<i>Sancerre</i> BLANC 2021 ANTOINE DE LA FORGE	50.00
CHAT. PAS DU CERF INSTINCT BLANC 2020 AOP CÔTES DE PROVENCE	55.00
SANTENAY 1er CRU BEAUREPAIRE 2016 PROSPER MONFOUX	82.50

when in doubt, wear drink red



NORTESUR <i>Tempranillo</i> <i>Cabernet Sauvignon</i> LA MANCHA	5.00 / 30.00
LAMIA PRIMITIVO CANTINA DI TERRAVECCHIA PUGLIA	6.50 / 39.00
CHATEAU BONALGUE 2015 Pomerol	82.50
<i>Barolo</i> MANZONE 2016 MERIAME	82.50

je ne regrette rosé



NORTESUR <i>Rosado</i> LA MANCHA	5.00 / 30.00
CLUB ROSÉ PAS DU CERF IGP DU VAR	5.50 / 33.00
CHAT. P. D. CERF AUDACE ROSÉ 2020 AOP CÔTES DE PROVENCE	55.00
CLUB ROSÉ PAS DU CERF IGP DU VAR <i>1.5 ltr.</i>	65.00

we're in a bubble



VEUVE CLICQUOT <i>Jaune</i>	110.00
DOM PERIGNON	275.00
LOGGIA PROSECCO DOC	5.50 / 33.00
ALICE SPUMANTE ROSÉ	6.00 / 36.00

liquors

6.00

BONGIORNO LIMONCELLO / ADRIATICO AMARETTO / BAILEYS
LUXARDO SAMBUCA / FRANGELICO / LICOR 43 / COINTREAU
GRAND MARNIER / SOUTHERN COMFORT

gin & tonics

BULLDOG GIN	12.00	V2C DUTCH DRY GIN	12.50
BEEFEATER GIN	12.00	V2C NAVY STRENGTH GIN	13.50
ROKU GIN	12.00	HENDRICK'S GIN	13.50
BOBBY'S GIN	13.50	NORDÉS GIN	13.50
BOMBAY SAPPHIRE GIN	12.00	MONKEY 47 GIN	16.50
BEEFEATER PINK GIN	12.00	COPPERHEAD GIN	16.50
BEEFEATER 24 GIN	16.50	LYRE'S APERITIF DRY 0% alc.	9.50

Our Gin & Tonics are served with FEVER TREE INDIAN TONIC

cocktails

Bold originals

SQUARE PANTS <i>Absolut Vodka, passionfruit puree, almond syrup, basil, Fever Tree ginger beer</i>	11.50
TIME TO TRAVEL <i>Befeater Gin, St. Germain elderflower liqueur, basil, grapefruit, fresh lime juice and Fever Tree Indian tonic</i>	11.50
PINK GENTLEMAN <i>Vanilla Vodka, Lillet Rose, Aperol, fresh lime juice, Pink Grapefruit syrup</i>	11.50
CANADIAN SLING <i>Four Roses Bourbon, Cointreau, Fresh lime juice, Maple syrup</i>	11.50
RISE OF FALL <i>Licor 43, Cointreau, fresh lime juice, orange bitters, Fever Tree Ginger Ale, Nortesur Tempranillo</i>	11.50
BOLD AND FAMOUS <i>Befeater Gin, Aperol, Saint Germain Elderflower Liqueur, fresh lime juice, sugar</i>	11.50
FALL'S SNOOZE <i>Limoncello, Chambord, Licor 43, fresh lime juice, Fever Tree ginger ale</i>	11.50
BOLDEST BRAMBLE <i>Nordes Gin, Chambord, Fresh Lime juice, blue syrup</i>	11.50
SOUTHSIDE PUNCH <i>Havana Club 3y, Lillet Rose, Italicus, fresh lime juice, almond and maple syrup</i>	11.00

the Italian mob

NEGRONI <i>Befeater Gin, Martini Riserva Speciale Rubino Vermouth and Campari</i>	11.00
AUTUMN NEGRONI <i>Befeater Gin, Martini Riserva Speciale Rubino Vermouth, Frangelico</i>	12.50
BOULEVARDIER <i>Woodford Reserve Bourbon, Martini Riserva Speciale Rubino Vermouth, Campari</i>	12.50

spritz

made with Loggia Prosecco + sparkling water

ITALICUS SPRITZ <i>Italicus</i>	9.00
LILLET ROSE SPRITZ <i>Lillet Rose</i>	8.00
APEROL SPRITZ <i>Aperol</i>	8.00
LIMONCELLO SPRITZ <i>Bongiorno Limoncello</i>	8.00
SAINT GERMAIN SPRITZ <i>Saint Germain Elderflower Liqueur</i>	8.00
OR <i>a whole carafe of 1 ltr</i>	33.00

the classics

CLASSIC MOJITO <i>Havana Club 3y, lime, mint, sugar and sparkling water</i>	11.00
PASSIONFRUIT MOJITO <i>Havana Club 3y, lime, mint, passion fruit and sparkling water</i>	11.50
DARK AND STORMY <i>Havana Club 7y, lime and Fever Tree ginger beer</i>	11.50
CUBA LIBRE <i>Havana Club Especial, lime and Coca Cola</i>	11.00
CLASSIC CAIPIRINHA <i>Santo Grau Cachaça, lime and sugar</i>	11.50
ESPRESSO MARTINI <i>Absolut Vodka, Kahlua, Frangelico and a fresh shot of espresso</i>	12.00
PORNSTAR MARTINI <i>Absolut Vanilla Vodka, passion fruit puree and passion fruit syrup, served with a shot glass of Loggia Prosecco DOC</i>	12.00
BLOODY MARY <i>Absolut Vodka, Big Tom tomato juice, rosemary</i>	11.50
MIMOSA <i>Loggia Prosecco DOC and fresh orange juice</i>	8.00

the mules

made with Fever Tree ginger beer, fresh lime juice + bitters

MOSCOW MULE <i>Absolut Vodka</i>	11.50
LONDON MULE <i>Befeater Gin</i>	11.50
SPANISH MULE <i>Licor 43</i>	11.50
MEXICAN MULE <i>La Herencia de Sanchez Espadin Mezcal</i>	13.00
MAASTRICHT MULE <i>Marv Vodka</i>	12.50
ABSOLUT MULE <i>Absolut Elyx Premium Vodka</i>	13.00

0.0%

NOJITO <i>Fever Tree ginger ale, mint, sugar and lime</i>	8.00
PASSIONATA <i>Passion fruit puree, almond syrup, basil and Fever Tree ginger beer</i>	8.00
FREE MARGARITA <i>Lyre's Agave Blanco, fresh lime juice, agave syrup</i>	9.00
0% GIN & TONIC <i>Lyre's Aperitif Dry with Fever Tree Indian tonic</i>	9.50
TRIP TO ITALY <i>Lyres Amaretti, Sicilian Lemonade, Almond</i>	8.00

You made it to the top.

lunch

12:00 – 15:00

sandwiches

12.50

RENDANG BUN
steamed bun, Indonesian beefstew, sweet & sour vegetables, crispy onions, peanut, coriander

BAHMI MI PULLED OATS ✓
Vietnamese sandwich with pulled oats, lettuce, sweet & sour vegetables, curry mayonnaise, spring onions, fried onions, coriander, sesame

OKONOMIYAKI ✓
Japanese pancake, wasabi, cabbage, spring onions, fried onions, coriander, sesame

CELERIAC SHAWARMA ✓
pita, celeriac, baby gems, cucumber, tomato, red onions, spring onions, fried onions, coriander, sesame seed

EGG BUN
brioche bread, ham, cheese, fried egg, tomato, cucumber, lettuce, truffle mayonnaise

salads

16.00

CEASAR SALAD
lettuce, anchovy, egg, chicken, Parmesan cheese, croutons, olive powder, crispy chicken skin

NOODLE SALAD ✓
rice noodle, cucumber, red pepper, spring onion, coriander, sesame seeds, peanuts, sesame dressing

PEARL BARLEY ✓
baby gems, cauliflower, pumpkin, mushroom, mini burratina, olive powder

burgers

16.00

KEMPENLANDER BURGER
brioche bun, grain-fed beef patty, tomato, lettuce, cheddar, cucumber, red coleslaw, mustard-honey

OAT BURGER ✓
brioche bun, green oats patty, tomato, lettuce, cucumber, chipotle, bean stew

tacos

9.00

FAJITAS PORTOBELLO ✓
avocado, cream cheese, baby gems

CHICKEN CHIPOTLE
apple, red onion, cucumber

PULLED OATS JAMAICAN JERK ✓
baby gems, avocado

soup

10.00

TOM KHA with CHICKEN, TOFU ✓ or GAMBAS
coconut milk, kaffir, sereh, coriander, bok choy

sweets

12:00 – 17:00 5.00

SWEET of the WEEK

gluten free **DARK CHOCOLATE PIE**

CARROT CAKE

bites all day

12:00 – 21:00

PIMIENTOS DE PADRON ✓ 5.50
sea salt

BRIOCHE & DIPS ✓ 13.50
brioche bread with miso garlic butter, chipotle hummus and pecan pesto

FRIET UIT ZUYD RENDANG 10.00
basil mayonnaise, coriander, crispy onion, peanut and rendang

FRIET UIT ZUYD PARMESAN ✓ 9.00
tomato, basil mayonnaise and Parmesan cheese

FRIET UIT ZUYD GARAM MARSALA ✓ 9.00
Garam Marsala mayonnaise

NACHOS with chili sauce, cheese, jalapeno and coriander 8.50
+ bean stew +4.00
+ chicken chipotle +4.00
+ pulled oats Jamaican jerk +4.00

6 BOURGONDIËR BITTERBALLEN 8.00
mustard-mayonnaise

2 VEGGIE SPRING ROLLS ✓ chili sauce 5.50

FRIET UIT ZUYD ✓ 9.00
truffle mayonnaise

KARA AGE 7.50
chicken, chili sauce

On FRI and SAT also available until 23:00

✓ = veggie If you have any questions about allergies, ask our staff.

dinner

17:00 – 21:00

starters

10.00

CARPACCIO OYSTER MUSHROOM ✓
Parmesan cheese, mixed seeds, pecan pesto, rocket

CARPACCIO BEEF ✓
Parmesan cheese, mixed seeds, broad beans, truffle mayonnaise

STEAK TARTARE ✓
tomato, mushroom, truffle mayonnaise, rocket, shimeji

TOM KHA with CHICKEN, TOFU ✓ or GAMBAS
coconut milk, kaffir, sereh, coriander, bok choy

BRIOCHE & DIPS ✓ 13.50
brioche bread with miso garlic butter, chipotle hummus and pecan pesto

side dishes

NASI JAGUNG ✓ 7.50
egg, coriander, lime, peanut

PAD THAI NOODLES ✓ 9.00
veggies, coriander, lime, peanut

GREEN SALAD ✓ 7.50

FRIET UIT ZUYD RENDANG 10.00
basil mayonnaise, coriander, crispy onion, peanut and rendang

FRIET UIT ZUYD PARMESAN ✓ 9.00
tomato, basil mayonnaise and Parmesan cheese

FRIET UIT ZUYD ✓ 9.00
truffle mayonnaise

FRIET UIT ZUYD GARAM MARSALA ✓ 9.00
Garam Marsala mayonnaise

sweets

17:00 – 23:00 8.50

SWEET of the WEEK & vanilla ice cream

gluten free **DARK CHOCOLATE PIE** with vanilla ice cream

WHITE RUSSIAN PANNA COTTA

CHOCOLATE MOUSSE
vanilla ice cream, coconut caramel foam, confit apple-pear

CARROT CAKE
vanilla ice cream, coconut caramel foam, confit apple-pear

late night snacks

21:00 – 23:00

NACHOS with cream cheese & chili sauce 5.00

BOLD NUTS ✓ 4.00

sweet **POPCORN** ✓ 4.00

drinks

refreshing

COCA COLA 3.00
COCA COLA ZERO 3.00
FANTA 3.00
SPRITE 3.00
Chaudfontaine **STILL** 3.00
Chaudfontaine **SPARKLING** 3.00
Fuze **ICE TEA GREEN** 3.00
Fuze **ICE TEA SPARKLING** 3.00
Schulp **APPLE JUICE** 3.50
CRODINO 4.00
FRESH ORANGE JUICE 4.00
Fever tree **INDIAN TONIC** 4.00
Fever tree **GINGER BEER** 4.00
Fever tree **GINGER ALE** 4.00
Fever tree **SICILIAN LEMONADE** 4.00
Spicy **BIG TOM TOMATO JUICE** 4.00
Chaudfontaine **0.75L** 7.00

hot!

COFFEE 3.00
ESPRESSO 3.00
DOUBLE ESPRESSO 4.00
CAPPUCCINO 4.00
LATTE 4.00
FRESH MINT TEA 4.00
FRESH GINGER TEA 4.00
TEA 3.00
+ oat milk / caramel syrup 0.70
hazelnut syrup / white chocolate syrup

specials

HOME MADE ICE TEA 4.50
with green tea, lime, maple syrup, rosemary
ICED LATTE 4.50
+ caramel syrup / hazelnut syrup / white chocolate syrup 0.70

hold my beer

OEDIPUS PILSNER 0.33 ltr 4.00
HEINEKEN 0% 4.00
WESTMALLE TRIPEL 6.00
WESTMALLE DUBBEL 5.50
VEDETT BLOND 5.50
ERDINGER WEIZEN 5.50
MORT SUBITE KRIEK LAMBIC 5.50
LAGUNITAS IPA 5.50
ERDINGER WEIZEN 0% 5.50

the holy spirits

Whisky
FAMOUS GROUSE 8.00
GLENLIVET CAPT.'S RESERVE 11.00
GLENLIVET 15 years 17.50
GLENLIVET 21 years 45.00
CHIVAS REGAL 12 years 10.50
CHIVAS REGAL 15 years 15.00
ABERLOUR 12 years 15.00
JAMESON IRISH WHISKEY 9.00
FOUR ROSES BOURBON 9.00
FOUR ROSES SMALL BATCH 10.50
WOODFORD RES. BOURBON 10.50
JACK DANIELS OLD NO.7 9.00
GENTLEMAN JACK 10.00
J. DANIELS SINGLE BARREL 11.00
Rum
HAVANA CLUB 3 ANOS 7.00
HAVANA CLUB ESPECIAL 7.50
HAVANA CLUB 7 ANOS 9.00
Vodka
ABSOLUT VODKA 8.00
ABSOLUTELY X 10.50
MARV VODKA 9.00
ABSOLUT RASPBERRY 8.00
ABSOLUT CITRON 8.00
Cognac
MARTEL VS 9.50
Mezcal
LA H. DE SANCHEZ ESPADIN 9.50

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