



## *The* BAR

*Feel the lively vibe of Maris Piper while you try and taste our bar food, together with an exciting list of fine wines, infused cocktails, local beers and indulgent spirits and digestives.*

## CAVIAR

*Supplement blini's with sour cream 5.00*

	<b>10GR</b>	<b>30GR</b>	<b>50GR</b>
'Imperial Trésors'	20.00	52.00	85.00
'Oscietra Royal'	26.00	77.00	129.00



## OYSTERS

**3 OYSTERS**   **6 OYSTERS**

Oyster, seasonal selection

*Lemon and shallot vinaigrette*   12.00   24.00

*Aperol Spritz granita*   13.00   26.00

## *The* **BAR FOOD**

<b>Artisjok van de barbecue met aioli en broodkruim</b> <i>Artichoke from the barbecue with aioli and breadcrumb</i>	9.50
<b>Geroosterde langoustine salsa van groene kruiden en colatura</b> <i>Roasted langoustine with green herb salsa and colatura</i>	17.50
<b>Gerookte paling met Foie Royale* en brioche</b> <i>Smoked eel with Foie Royale and brioche</i>	18.50
<b>Joselito, Jamon Iberico</b> <i>Joselito, Jamon Iberico</i>	25.50

\* Foie Royale is het ethisch verantwoorde alternatief voor foie gras

*Foie Royale is the ethically produced alternative to traditional foie gras*

*Do you have a food allergy? Please inform our staff.*

# COCKTAILS

<b>CHINOTTO SPIRITZ</b>	11.50
Chinotto Quaglia, Cava, orange peel <i>Fresh and sparkling</i>	
<b>CLASSIC NEGRONI</b>	14.00
Tanqueray Gin, Antica Formula, Campari <i>Bitter and aromatic</i>	
<b>LOOPUYT AND TONIC</b>	15.50
Gin, Royal Bliss tonic water, grapefruit, rosemary <i>Zesty and refreshing</i>	
<b>ESPRESSO MARTINI</b>	15.50
Ketel One, Vanilla, Kahlua, Nespresso Ristretto <i>Roasted and creamy</i>	
<b>MOSCOW MULE PASSION</b>	16.00
Ketel One vodka, Royal Bliss ginger beer, passionfruit, mint <i>Refreshing and spiced</i>	
<b>PALOMA</b>	16.00
Calle 8 Tequila, Three Cent Pink grapefruit soda, paprika rim <i>Fruity and spiced</i>	

# NON-ALCOHOLIC COCKTAILS

<b>VIRGIN NEGRONI</b>	9.50
Loopuyt Virgin, Crodino Rosso, Martini Vibrante <i>Bitter and vibrant</i>	
<b>VIRGIN TARRAGON SMASH</b>	11.50
Loopuyt Virgin, tarragon, lemon <i>Fresh and herbal</i>	
<b>VIRGIN LOOPUYT AND TONIC</b>	13.50
Loopuyt Virgin, Royal Bliss tonic water, grapefruit, rosemary <i>Zesty and refreshing</i>	

# WINE BY THE GLASS

## SPARKLING

El Mas Ferrer, 'Methode Champenoise', Penedès, Spain	9.00   48.00
El Mas Ferrer, Reserva Ecologico Rosé, Penedès, Spain	10.00   50.00

## CHAMPAGNE

Daniel Dumont, Prestige Millesimé, Brut, 2016	15.00   79.00
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## WHITE WINE

Cantina San Zenone, Clivia, Molise, Italy 2022 <i>Trebbiano</i>	6.00   33.00
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Cascina del Monastero, Langhe Bianco, Piemonte, Italy 2020, <i>Viognier</i>	8.00   44.00
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Faubel, Maikammer, Pfalz, Germany 2021 <i>Sauvignon Blanc</i>	8.50   47.00
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Cantina San Zenone, Pluris, Molise, Italy 2021 <i>Falanghina</i>	10.00   55.00
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Pontemagno, Castelli di Jesi Superiore, Marken, Italy 2019 <i>Verdicchio</i>	10.50   58.00
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Domaine Felix, Chablis, Bourgogne, France 2022 <i>Chardonnay</i>	11.00   60.00
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## ROSÉ WINE

Château du Rouët, Estréle, Côtes de Provence, France 2022 <i>Grenache, Syrah</i>	7.50   42.00
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# WINE BY THE GLASS

## RED WINE

Cantina San Zenone, Clivia, Molise, Italy 2021 <i>Montepulciano</i>	6.00   33.00
Faubel, Kirrweiler, Pfalz, Germany 2019 <i>St. Laurent</i>	7.50   41.00
Castel di Salve, Centino, Puglia, Italy 2020 <i>Primitivo</i>	8.50   47.00
Domaine Felix, Cuvée Saint-André, Cotes d'Auxerre, Bourgogne, France 2020, <i>Pinot Noir</i>	10.50   58.00
Cantina Carlo Alberto, Valpolicella Superiore, Veneto, Italy 2020, <i>Corvina, Corvinone, Rodinella</i>	10.50   58.00
Domaine Durieu, Chateauneuf du Pape Le Tradition, Rhône, France 2020, <i>Syrah, Grenache, Mourvedre, Cinsault</i>	11.00   60.00
Tenuta Cavalier Ferrante, Cilvis, Irpina, Campania, Italy 2020, <i>Aglianico</i>	13.00   70.00

# CHEESE

Al onze kazen zijn afkomstig van Fromagerie Kef, een fromagerie die ons voorziet van de mooiste en de bijzonderste kazen die het seizoen te bieden heeft. Wij serveren zowel rauwmelkse als gepasteuriseerde kazen. Voornamelijk afkomstig uit Frankrijk en Nederland.

*All our cheeses are delivered to us by Fromagerie Kef. A company that supplies us with the best cheeses the season has to offer. We serve both raw milk and pasteurized cheeses. Mainly from the Netherlands and France.*

## **Selectie van vier fijne kazen**

14.50

*Selection of four fine cheeses*



## DESSERTS

<b>Citroentaart met meringue, ribus en witte chocolade crumble</b> <i>Lemon pie with meringue, red currants and white chocolate crumble</i>	9.50
<b>Chocolade moulleux met cacao crumble en Baileys ijs</b> <i>Chocolate moulleux with cacao crumble and Baileys ice cream</i>	10.50
<b>Omelette Sibérienne met vanille ijs en karamel</b> <i>Baked Alaska with vanilla ice cream and caramel</i>	12.50
<b>MARIS PIPER'S éclair met hazelnoot botercrème en koffie glaçage</b> <i>MARIS PIPER'S éclair with hazelnut buttercream and coffee glaze</i>	13.25
<b>Ijs en sorbets</b> <i>Ice creams and sorbets</i>	9.00

*Do you have a food allergy? Please inform our staff.*

# BEERS

## DRAFT BEER

Heineken 22 cl | 25cl 3.50 | 3.75

## BY THE BOTTLE

Brand IPA 4.75  
*Characterised by a citrusy flavour with a softly bitter finish - 7% alc.*

Brand Weizen 4.75  
*Rich flavours. Crisp, with a soft finish - 5.1% alc.*

Affligem Blond 5.75  
*Classic clear blond abbey ale, fruity with notes of baked bread - 6.8% alc.*

Affligem Dubbel 5.75  
*Abbey beer with a spicy aroma of cloves and caramel - 6.8% alc.*

Affligem Triple 5.75  
*Yeasty, spicy aroma with soft citrus notes - 9.5% alc.*

Heineken 0.0 5.25  
*A refreshing non-alcoholic beer with characteristic fruity notes - 0.0% alc.*

# SOFT DRINKS

Still water - *Chaudfontaine* 3.00 | 6.00

Sparkling water - *Chaudfontaine* 3.00 | 6.00

Coke - *Coca Cola* 3.25

Coke Zero - *Coca Cola* 3.25

Green ice tea - *Fuze tea* 3.50

Apple juice - *Minute Maid* 3.75

Tomato juice - *Minute Maid* 3.75

Creative Tonic Water - *Royal Bliss* 4.75

Ginger Ale - *Royal Bliss* 4.75

Ginger Beer - *Royal Bliss* 4.95

Grapefruit soda - *Three cent* 4.95

Soda Water - *Three Cents* 4.95

# SPIRITS AND DIGESTIVES

## LIQUEURS

Clementino - <i>Carbo, Amsterdam, The Netherlands</i>	6.00
Limoncello - <i>Lucignolo, Italy</i>	6.25
Amaretto - <i>Fratelli Gozio, Italy</i>	7.00
Chinotto - <i>Antica Distilleria Quaglia, Italy</i>	7.00
Bergamotto - <i>Antica Distilleria Quaglia, Italy</i>	7.00
Hierbas de las Dunas - <i>The Netherlands</i>	9.50

## CALVADOS

Château de Breuil V.S.O.P.	8.75
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## COGNAC

Château de Montifaud VSOP	7.75
Château de Montifaud XO	12.75

# SPIRITS AND DIGESTIVES

## PORT

Churchill's 10 years	7.25
Churchill's LBV 2017	9.75

## GRAPPA

Grappa Marzadro - <i>Gewurztraminer</i>	8.75
Grappa Marzadro - <i>Amarone</i>	8.75

## Gin

Tanqueray No. Ten - <i>London Dry Gin, England</i>	7.50
Nikka Coffey - <i>Premium, Japan</i>	9.50
Loopuyt - <i>Schiedam</i>	9.50

## VODKA

Oyester44 - <i>Dutch</i>	9.00
Nikka Coffey - <i>Japan</i>	9.50
Belvedere - <i>Poland</i>	10.50

## Agave

Ocho Blanco Tequila - <i>Mexico</i>	8.25
Illegal Mezcal - <i>Mexico</i>	9.50

## RUM

Diplomatico Las Planas - <i>Venezuela</i>	8.25
Diplomatico Reserva Exclusiva - <i>Venezuela</i>	8.75
Diplomatico Single Vintage - <i>Venezuela</i>	17.50
Diplomatico Ambassador - <i>Venezuela</i>	37.50

## SPIRITS AND DIGESTIVES

### WHISK(E)Y

Balvenie 12 years old DoubleWood, Speyside	7.50
Naked Grouse, Blended	7.50
Glenfiddich 12 years old Signature Malt, Speyside	7.75
Ardberg 10 years Single Malt, Islay	8.00
The Macallan 12 years old Double Cask, Highlands	12.50
Balvenie 21 years old Portwood, Speyside	36.00
Teeling Single malt, Ireland	6.50
Woodfort Bourbon, U.S.A.	6.75
Sazerac RYE, U.S.A.	7.50
Nikka from the Barrel, Japan	9.00
The Yamazaki 12 years Single malt, Japan	39.00

### Genever

Young Genever - <i>Zuidam</i>	3.25
3 Year Aged Genever - <i>Zuidam</i>	5.25

## TEA SELECTION - *Betjeman & Barton*

### POUCHKINE

5.25

*This Earl Grey is a blend of black tea from China & Ceylon combined with bergamot, orange and lemon. It's a more fresh and fruity kind of Earl Grey.*

### JARDIN ROUGE

5.25

*Contrary to classic red rooibos, which are fermented, this one is only dried. The infusion has a nice pale green colour, with a sugarless flavour. This very aromatic blend has got some sunflowers petals with a delicate perfume of rose, strawberry, vanilla and grapefruit.*

### LES INVITEES

5.25

*This tea is a blend of jasmine green tea with hints of rose and litchi. Embellished with petals of rose and flowers of jasmine. Yellow-orange infusion.*

### LUNDI LIGHT

5.25

*This quite rare tea is a blend of green tea and Mexico lemongrass, ideal for a day after celebration. Essential oils of lemon and ginger.*

### LAPSANG SOUCHONG

5.25

*A Chinese tea of long leaves, which is smoked over a pine fire. A great classic for the true enthusiast.*

### CAMOMILE

5.25

*Produced by small farmers. This Chamomile has soothing and anti-inflammatory properties. Chamomile helps calm digestion, provides a good night's sleep and relaxes the body.*

### OOLONG

\* 9.50

*Semi-fermented tea with beautiful, whole leaves. The taste is reminiscent of chestnuts. Low in theine content, light in colour.*

*\* Ask the waiter for a refill of hot water.*

## **COFFEE** - *Nespresso Professional*

**RISTRETTO** 3.75

*Deep cocoa notes and subtle woody aroma linger long in the rich crema of this full-bodied coffee with an intense roasty character.*

**INDIA ESPRESSO** 3.75

*The woody notes and that noble punch of clove, nutmeg and pepper all reflect what grows between the coffee trees in southern India.*

**LUNGO FORTE** 3.75

*Intensely roasted flavour softened with a note of red fruits.*

**LUNGO DECAFFEINATO** 3.75

*Packed with rich aromas of roasty toasted cereal and a subtle hint of cocoa.*

**CAPPUCCINO BIANCO INTENSO** 4.50

*The intensity of Bianco Intenso is tempered with the delicate sweets of milk, creating a beautiful balance. It is just roasty enough to push through, creating a compelling Cappuccino.*

**CARAMEL ESPRESSO** 4.00

*Intense notes of malt and red fruit come together with the warming aroma of burnt brown sugar.*



**MARIS PIPER**