



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

Served with sour cream, chives and blini

	10GR	30GR	50GR
'Baerii'	29.50	78.00	120.00
'Oscietra'	39.50	115.00	183.00
'Imperial'	49.50	139.00	225.00



OYSTERS

	3 OYSTERS	6 OYSTERS
Zeeuwse Creuse <i>Served with lemon and shallot vinaigrette</i>	9.75	19.50
Oysters au gratin <i>Served with Hollandaise and spinach</i>	16.50	31.50

The **BAR FOOD**

Joselito, Jamon Iberico 100GR <i>Joselito, Jamon Iberico</i>	24.75
King crab met mayonaise 220GR <i>King crab with mayonnaise</i>	37.25
King crab, gegratineerd à la Maris Piper 220GR <i>King crab, gratiné the MARIS PIPER way</i>	38.50
Gerookte paling met brioche <i>Smoked eel with brioche</i>	14.50
Haring met Amsterdams zuur <i>Herring with pickles from Amsterdam</i>	7.50
Runderconsommé met merg <i>Beef consommé with bone marrow</i>	14.25
Nederlandse scheermessen met gerookte botersaus <i>Dutch razor clams with smoked butter sauce</i>	14.25
Rauwe gemarineerde vis met citrus <i>Raw marinated fish with citrus</i>	14.25
Rilette van Livarvarken met rode uiencompote <i>Rillettes of Livar pig with red onion compote</i>	10.00
Paddenstoelen op krokant bladerdeeg <i>Mushrooms on crispy pastry</i>	14.75

COCKTAILS

OYSTER MARTINI

Oyster Vodka, Vermouth del Professore, lemon peel, fresh oyster 14.50
Dry and savoury

NEGRONI

Tanqueray Gin, Antica Formula Vermouth and Bitter Berto 12.75
Bitter and aromatic

NIKKA AND TONIC

Nikka Coffey Gin and Fever Tree tonic 14.50
Citrus and floral

PORT FIZZ

White port, lemon juice and camomile 13.50
Floral and refreshing

TEQUILA PENNICILIN

Calle 8 Tequila, agave syrup, ginger and Mezcal float 15.00
Smokey and spiced

MARTINEZ

Kever Genever, antica formula vermouth and orange bitter 14.50
Boozy and citrusy

BLOODY MARIS

Chase Vodka and homemade spiced tomato mix 12.75
Savoury and spiced

(AFTER DINNER) COCKTAILS

DUTCH OLD FASHIONED 14.50

Union 55 rum, Frangelico and orange bitter

Nutty and aromatic

ESPRESSO MARTINI 14.00

Chase Vodka, coffee liquor Zuidam and Lot61 coffee

Roasted and creamy

AMARETTO SOUR 13.50

Amaretto, lemon and egg white

Sweet and creamy

NON-ALCOHOLIC

Fresh orange juice 5.75

Seedlip sour 9.00

Herbal or aromatic

WINE BY THE GLASS

SPARKLING

Oro Rosso, Dosaggio Zero, Trento, (IT)	8.75 50.00
Triple Zero, Montlouis, Taille aux Loups, Loire, (FR)	10.75 64.00

CHAMPAGNE

Pascal Doquet, Premier Cru, Blanc de Blancs	15.00 92.00
A. Levasseur, Extrait Gourmand, Brut Rosé	15.00 92.00
Henriot, Brut Souverain	15.50 94.50

WHITE WINE

7 Bunches, Pays d'Oc, 2017 (FR) <i>Viognier</i>	6.00 33.25
Dom. JM Bernhard, Haut-Rhin, Alsace, 2017 (FR) <i>Pinot blanc</i>	6.75 38.25
Linton Park, Wellington, 2017 (SA) <i>Chardonnay</i>	7.75 48.50
Pontemagno, Classico Superiore, Marken, 2014 (IT) <i>Verdicchio</i>	8.75 50.00
Weingut van Volxem, Saar, Mosel, 2015 (DE) <i>Riesling</i>	9.75 54.00
Louis Chèze, Collines Rhodaniennes, Rhône, 2016 (FR) <i>Viognier</i>	9.75 54.00
Casas del Bosque, Réserve, Casablanca Valley 2017 (CL) <i>Sauvignon blanc</i>	10.75 58.50
Lavantureux, Chablis, V.V., Bourgogne, 2015 (FR) <i>Chardonnay</i>	11.50 64.00

WINE BY THE GLASS

RED WINE

Bodegas Vallobera, 7 Castillos, Rioja, Spain 6.25 | 35.25
Tempranillo

Katarzyna, Contemplations, Thracian Valley, 2016 (BG) 7.75 | 43.50
Malbec, merlot

Antico, Fuoco, Rosso Appassimento, Puglia, 2016 (IT) 7.25 | 46.00
Primitivo

Johan Meyer, Mother Rock, Holocene, Elgin, 2017 (SA) 8.75 | 51.00
Grenache, cincault, carigan

Domaine Chanzy, Bouzeron, Bougogne, 2017 (FR) 9.75 | 54.00
Pinot noir

Bodegas Juan Gil, Silver Lable, Jumilla, 2015 (SP) 10.25 | 56.50
Monastrell

Ch. Peyrelongue, St. Emilion Gr. Cru, Bordeaux, 2015 (FR) 10.25 | 56.50
Merlot

Corte Figaretto, Ripasso, Veneto, 2016 (IT) 11.50 | 64.00
Corvina, rondinella, molinara

ROSÉ WINE

Château du Rouët, Belle Poule, Provence, 2016 (FR) 7.25 | 39.50
Grenache, syrah

Chapuis & Chapuis, Bourgogne, 2017 (FR) 9.75 | 54.00
Pinot noir ~ NATURAL

CHEESES

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.

Charolais Fermier 7.00

Goat, white rind, Saône-et-Loire, Bourgogne, France

Zwaluwgekvetter 6.25

Cow, white rind, Gelderland, Netherlands

Brie de Montereau 4.25

Cow, white rind, Loiret, Centre, France

Twentse hooikaas 4.75

Cow, white rind, Daarle, Overijssel, Netherlands

Oude geitenkaas 3.00

Goat, aged cheese, Rijen, Noord-Brabant, Netherlands

Blokje gewassen korst 4.75

Cow, washed rind, Hamont-Achel, Limburg, Belgium

Burg 4.25

Cow, washed rind, Hamont-Achel, Limburg, Belgium

Zola Blu 5.75

Cow, blue cheese, Trento, Italy

Shropshire Blue 7.00

Cow, blue cheese, Nottinghamshire, England

DESSERTS

Pecan tartelette	12.50
<i>Pecan tartelette with strawberries and sorrel ice cream</i>	
Flan au caramel	9.00
<i>Flan au caramel</i>	
Appel met dulce de leche en macadamia	10.50
<i>Apple with dulce de leche and macadamia</i>	
Omelette Sibérienne met vanille ijs en karamel	12.50
<i>Baked Alaska with vanilla ice cream and caramel</i>	
MARIS PIPER'S éclair	13.25
<i>MARIS PIPER'S éclair</i>	
Ijs en sorbets	9.00
<i>Ice creams and sorbets</i>	

DESSERT WINE

WHITE

Kracher, Beerenauslese, Franken, 2017, <i>Chardonnay-Welschriesling</i> (AT)	7.75
Semillon, Château Haut Bergeron, Bordeaux, 2005, <i>Sauternes</i> (FR)	8.75
Nigl, Eiswein, Kremstal, 2016, <i>Grüner Veltliner</i> (AT)	8.75
Casas del Bosque, Late Harvest, Casablanca, 2014, <i>Riesling</i> (CL)	9.00
Semillon, Château Haut Bergeron, Bordeaux, 1983, <i>Sauternes</i> (FR)	12.75
Château Dereszla, 5 Puttonyos, Tokaj, 2010, <i>Tokaji</i> (HU)	13.50

RED

Guasti Clemente, Brachetto d'Asti, Piedmont (IT)	6.75
Kracher, Beerenauslese, 2016, <i>Zweigelt</i> (AT)	11.75
Domaine Poudroux, Vendange Mise Tardive, Roussillon, 2010 <i>Grenache Noir</i> (FR)	8.25
Black Hamburg, Philip Tonhgi, 'Ca'Tong', Napa Valley, 2008 (US)	13.50

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 5.00
Abbey beer with a spicy, citrusy aroma and a touch of vanilla - 6.8% alc.

Affligem Dubbel 5.00
Abbey beer with a spicy aroma of cloves and caramel - 6.8% alc.

Heineken 0.0 3.25
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* 3.00

Coke Zero - *Coca Cola* 3.00

Apple juice - *Appelaere* 3.50

Tomato juice - *Royal Club* 3.50

Aranciata - *San Pellegrino* 3.50

Aranciata Rossa - *San Pellegrino* 3.25

Limonata - *San Pellegrino* 3.50

Soda Water - *Fever Tree* 4.25

Ginger Beer - *Fever Tree* 4.75

Ginger Ale - *Fever Tree* 4.75

Indian Tonic Water - *Fever Tree* 4.75

SPIRITS AND DIGESTIVES

DUTCH DISTILLED

Keiver Genever - <i>Genever</i>	6.75
Zuidam Jonge Jenever - <i>Genever</i>	3.25
Zuidam Oude Jenever 3 yrs - <i>Genever</i>	4.25
Zuidam Rogge Jenever American Oak 3 yrs - <i>Genever</i>	4.75
Zuidam Korenwijn 5 Jaar - <i>Corn wine</i>	8.75
Oyester44 - <i>Vodka</i>	7.00
Zuidam Aged Gin 88 - <i>Gin</i>	10.00
Sir Edmond - <i>Gin</i>	5.00
Zuidam Flying Dutchman Premium No.1 - <i>Rum</i>	7.25
Union 55 - <i>Rum</i>	12.50
Millstone 10 yrs Single Malt French Oak - <i>Whisky</i>	16.50
Millstone 12 yrs Single Malt - <i>Whisky</i>	

LIQUEURS

Limoncello - <i>Antica Distilleria Quaglia, Italy</i>	6.25
Amaretto - <i>Zuidam, Netherlands</i>	4.25
Amaretto - <i>Antica Distilleria Quaglia, Italy</i>	7.00
Cherry - <i>Antica Distilleria Quaglia, Italy</i>	7.00
Saffron - <i>Antica Distilleria Quaglia, Italy</i>	7.00
Chinotto - <i>Antica Distilleria Quaglia, Italy</i>	7.00
Bergamotto - <i>Antica Distilleria Quaglia, Italy</i>	7.00
Camomilla - <i>Antica Distilleria Quaglia, Italy</i>	7.00

CALVADOS

Château du Brevil V.S.O.P.	8.75
Christian Drouin XO Pays d'Auge	12.75

COGNAC

Merlet C2 Caffee & Cognac	7.25
Château de Montifaud VSOP	7.75
Château de Montifaud XO	12.75
Merlet XO	15.50
Remy Martin XO Excellence	25.50

SPIRITS AND DIGESTIVES

PORT

Churchill's white port - <i>Dry aperitif</i>	6.75
Churchill's 10 years	7.25
Churchill's Vintage 2012	9.75

GRAPPA

Grappa Nonino	7.50
Grappa Marzadro - <i>Amarone</i>	8.75
Grappa Marzadro - <i>Gewurztraminer</i>	8.75

MEZCAL

Illegal Mezcal Añejo - <i>Joven, Mexico</i>	18.00
Del Maguey Crema de Mezcal - <i>Mexico</i>	8.25
Del Maguey Vida Mezcal - <i>Mexico</i>	8.50

TEQUILA

Calle 8 Blanco - <i>Mexico</i>	8.25
Calle Reposado - <i>Mexico</i>	8.75
Calle 23 Añejo - <i>Mexico</i>	9.25

VODKA

Chase Potato Vodka - <i>England</i>	7.25
Chase Smoked Vodka - <i>England</i>	7.75
Chase Kentucky Bourbon Cask - <i>England</i>	8.25
Oyester44 - <i>Dutch</i>	9.00
Belluga Gold Line - <i>Russia</i>	20.50

SPIRITS AND DIGESTIVES

GIN

Tanqueray Gin Ten - <i>London Dry Gin, England</i>	7.50
Ablaforth's Bathtub - <i>New Western Gin, England</i>	7.75
Nikka Coffey - <i>Premium, Japan</i>	9.50
Zuidam Aged Gin 88 - <i>New Western Gin, Netherlands</i>	7.25
Sir Edmond - <i>New Western Gin, Netherlands</i>	10.25

RUM

Botran Reserva Blanca - <i>Guatemala</i>	5.25
Botran Reserva 15 years Solera - <i>Guatemala</i>	7.50
Diplomatico Reserva Exclusiva - <i>Venezuela</i>	8.75
Sailor Jerry Spiced - <i>U.S.A</i>	5.25
Zuidam Flying Dutchman Premium No.1 - <i>Netherlands</i>	5.25
Union 55 - <i>Netherlands</i>	7.50

WHISK(E)Y

Millstone 10 yrs Single Malt French Oak - <i>Netherlands</i>	12.75
Millstone 12 yrs Single Malt - <i>Netherlands</i>	17.00
Woodford Bourbon - <i>U.S.A.</i>	6.75
Woodford Reserve Rye - <i>U.S.A.</i>	12.00
Michter's Straight Rye - <i>U.S.A.</i>	12.25
Nikka from the Barrel - <i>Japan</i>	8.00
Hakushu Single Malt - <i>Japan</i>	21.00
Mitchell & Son Green Spot - <i>Irish</i>	10.50
Chivas Regal 12 years Blend - <i>Scotland</i>	6.25
Glenmorangie Nectar d'Or 12 years - <i>Scotland</i>	14.00
Isle of Jura 21yrs Single Malt - <i>Scotland</i>	23.00
Oban 14 yrs Single Malt - <i>Scotland</i>	10.50
The Balvenie 12 yrs Doublewood - <i>Scotland</i>	12.25
Dalwhinnie 15 yrs - <i>Scotland</i>	11.00
Caol Ila 12 years Single Malt - <i>Scotland</i>	11.00
Caol Ila Stichel Reserve Unpeated 2013 - <i>Scotland</i>	21.00

TEA SELECTION - *Betjeman & Barton*

POUCHKINE 5.25

Earl Grey

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.

VERVEINE 5.25

Soothing and calming, verbena is the ideal infusion for after-meals. But also as a prelude to the night.

CAMOMILE 5.25

Ideal at nightfall, this soothing herbal tea is composed of the harvest of chamomile small producers. The only thing to do is to savour and to relax.

JARDIN ROUGE 5.25

Rooibos

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

Jasmine Green Tea

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

Lemongrass Green Tea

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.

COFFEE - *Lot Sixty One*

Espresso	3.50
Espresso macchiato	4.00
Café Americano	3.50
Dubbel espresso	4.75
Dubbel espresso macchiato	5.00
Cappuccino	4.00
Latte	4.00



MARIS PIPER