



# *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*

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



## OYSTERS

	<b>3 OYSTERS</b>	<b>6 OYSTERS</b>
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**

<b>Lobster roll</b> Lobster roll	34.50
<b>Artisjok van de barbecue met knoflook aioli</b> <i>Artichoke from the barbecue with garlic aioli</i>	8.50
<b>Tarama met zuurdesem en forelkuit</b> <i>Tarama with sourdough and trout roe</i>	9.50
<b>Gerookte paling met Foie Royale en brioche *</b> <i>Smoked eel with Foie Royale and brioche</i>	17.50
<b>Joselito, Jamon Iberico 100GR</b> <i>Joselito, Jamon Iberico</i>	25.75
<b>Koningskrab met mayonaise 220GR</b> <i>King crab with mayonnaise</i>	37.25
<b>Koningskrab, gratineerd à la Maris Piper 220GR</b> <i>King crab, gratinated à la MARIS PIPER</i>	38.50
<b>Kalfsmerg met zuurdesem en peterseliesalade</b> <i>Veal bone marrow with sourdough and parsley salad</i>	9.50
<b>Nederlandse scheermessen met gerookte botersaus</b> <i>Dutch razor clams with smoked butter sauce</i>	14.25
<b>Rauwe gemarineerde vis met citrus</b> <i>Raw marinated fish with citrus</i>	14.25

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

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

# COCKTAILS

## CHERRY SPIRITZ

Cherry Quaglia, Cembra Oro Rosso, lemon peel 13.50  
*Fresh and sparkling*

## DIRTY MARTINI

Gin Mare, Vermouth del Professore, green olives 14.50  
*Dry and savoury*

## NEGRONI

Tanqueray Gin, Antica Formula, bitter Berto 12.75  
*Bitter and aromatic*

## NIKKA AND TONIC

Nikka Gin, tonic, grapefruit 12.75  
*Zesty and refreshing*

## SOOTHING SOUR

Mitchers Rye, camomille Quaglia, egg white, lemon 14.50  
*Calming an floral*

## PALOMA

Calle 8 Tequila, Three Cent Pink Grapefruit soda, paprika rim 14.50  
*Fruity and spiced*

## BERGAMOT DAIQUIRI

Diplomatico Planas, Bergamot Quaglia, lime 14.00  
*Sour and citrusy*

## (AFTER DINNER) COCKTAILS

**OLD FASHIONED** 14.50

Woodford Bourbon, Angostura bitters, orange peel  
*Nutty, aromatic and boozy*

**ESPRESSO MARTINI** 14.00

Ketel One, coffee liquor Zuidam and Lot61 espresso  
*Roasted and creamy*

**AMARETTO SOUR** 13.50

Amaretto Quaglia, Angostura bitters, lemon, egg white  
*Sweet and nutty*

## NON-ALCOHOLIC COCKTAILS

**SPICED SOUR** 10.00

Seedlip spiced, tabasco, lemon

**CITRUS AND TONIC** 9.00

Seedlip citrus, tonic, lemon peel

**HOME MADE LEMONADE** 6.50

Lemon, soda

# WINE BY THE GLASS

## SPARKLING

Oro Rosso, Dosaggio Zero, Trento, (IT) 9.00 | 50.00

## 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 | 94.00

## WHITE WINE

Cembra, Trentino, 2017 (IT) 6.00 | 32.50

*Pinot Bianco*

Rabl, Löss, Kamptal, 2017 (AT) 6.50 | 36.00

*Grüner Veltliner*

Linton Park, Wellington, 2017 (SA) 7.50 | 42.00

*Chardonnay*

Casas del Bosque, Réserve, Casablanca Valley, 2017 (CL) 8.00 | 44.00

*Sauvignon blanc*

Pontemagno, Classico Superiore, Marken, 2014 (IT) 9.00 | 50.00

*Verdicchio*

Weingut van Volxem, Saar, Mosel, 2015 (DE) 9.75 | 54.00

*Riesling*

Louis Chèze, Collines Rhodaniennes, Rhône, 2017 (FR) 9.75 | 54.00

*Viognier*

Lavantureux, Chablis, V.V., Bourgogne, 2016 (FR) 12.50 | 67.50

*Chardonnay*

# WINE BY THE GLASS

## RED WINE

Bodegas Vallobera, 7 Castillos, Rioja, 2016 (SP) <i>Tempranillo</i>	6.50   35.50
Katarzyna Estatem, Thracian Valley, 2016 (BU) <i>Malbec, Merlot</i>	7.25   39.50
Domaine Capreoles, L'Amourgandise, Beaujolais, 2017 (FR) <i>Gamay</i>	8.50   46.00
Johan Meyer, Mother Rock, Holocene, Elgin, 2016 (SA) <i>Grenache, Cincault, Carignan</i>	8.75   51.00
Domaine Chanzy, Bouzeron, Bourgogne, 2017 (FR) <i>Pinot noir</i>	9.75   54.00
Château Peyrelongue, St. Emilion, Bordeaux, 2015 (FR) <i>Merlot</i>	10.25   56.50
Bodegas Juan Gil, Silver Lable, Jumilla, 2016, (SP) <i>Monastrell</i>	11.00   58.00
Corte Figaretto, Valpolicella Superiore, Ripasso, 2017 (IT) <i>Corvina, Rondinella, Molinara</i>	12.00   64.00

## ROSÉ WINE

Le Clos des Pins, Haut Bergeron, Graves, 2018 (FR) <i>Cabernet Sauvignon</i>	7.00   38.50
Château du Rouët, Belle Poule, Provence, 2018 (FR) <i>Grenache, syrah</i>	7.25   38.50

# 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.*

**Hansje** 5.50  
*Cow, white rind, Amsterdam, Netherlands*

**Charolais Fermier** 6.50  
*Goat, white rind, Saône-et-Loire, Bourgogne, France*

**Zwaluwgekwitter** 7.00  
*Cow, white rind, Gelderland, Netherlands*

**Langres Du Plateau** 6.50  
*Cow, washed rind, Haute-Marme, Champagne-Ardenne, France*

**Beaufort D'ete** 6.75  
*Cow, hard cheese, Savoie, Rhône-Alpes, France*

**Nylander Tsiis** 4.75  
*Cow, aged, Workum, Friesland, Netherlands*

**Hertegeitje** 4.25  
*Cow and goat, red flora, Hamont-Achel, Limburg, Belgium*

**Maroilles Fermier de garde** 6.75  
*Cow, red flora, Pas-de-Calais, France*

**Shropshire Blue** 6.00  
*Cow, blue cheese, Nottinghamshire, England*

**Colosso** 4.50  
*Buffalo, blue cheese, Lopikerkapel, Utrecht, Netherlands*



## DESSERTS

<b>Millefeuille met perzikroom en verveine ijs</b> <i>Millefeuille with peach cream and verbena ice cream</i>	12.50
<b>Crème brûlée met gerookte sinaasappel</b> <i>Crème brûlée with smoked orange</i>	10.50
<b>Chocolade ganache met crème fraîche ijs</b> <i>Baked chocolate ganache with crème fraîche ice cream</i>	11.50
<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</b> <i>MARIS PIPER'S éclair</i>	13.25
<b>Ijs en sorbets</b> <i>Ice creams and sorbets</i>	9.00

## DESSERT WINE

### WHITE

Kracher, Beerenauslese, Franken, 2017, <i>Chardonnay-Welschriesling</i> (AT)	7.75
Casas del Bosque, Late Harvest, Casablanca, 2014, <i>Riesling</i> (CL)	9.00
Altesino, Vin Santo, Sant'Antimo, 2011, <i>Trebbiano-Malvasia</i> (IT)	11.25
Château Haut Bergeron, Sauternes, Bordeaux, 2005, <i>Semillon</i> (FR)	12.00
Nigl, Eiswein, Kremstal, 2016, <i>Grüner Veltliner</i> (AT)	12.50
Château Dereszla, 5 Puttonyos, Tokaj, 2010, <i>Tokaji</i> (HU)	13.50
Château Haut Bergeron, Sauternes, Bordeaux, 1983, <i>Semillon</i> (FR)	15.50

### RED

Guasti Clemente, Brachetto d'Acqui, Piedmont, <i>Brachetto</i> (IT)	6.75
Domaine Poudroux, Roussillon, 2010, <i>Grenache Noir</i> (FR)	8.25
Kracher, Beerenauslese, 2016, <i>Zweigelt</i> (AT)	11.75
Philip Tonhgi, 'Ca'Tong', Napa Valley, 2008, <i>Cabernet Sauvignon</i> (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

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

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

## MEZCAL

Ilegal 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
Gin Mare - <i>Spain</i>	9.50
Zuidam Aged Gin 88 - <i>New Western Gin, Netherlands</i>	7.25

## RUM

Diplomatico Reserva Exclusiva - <i>Venezuela</i>	8.75
Zuidam Flying Dutchman Premium No.1 - <i>Netherlands</i>	5.25
Union 55 - <i>Netherlands</i>	7.50
Diplomatico Las Planas - <i>Venezuela</i>	8.25

## 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 Stìchell 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