



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'	25.00	65.00	100.00
'Oscietra'	35.00	95.00	150.00
'Imperial'	42.00	115.00	190.00



OYSTERS

	3 OYSTERS	6 OYSTERS
Breton Creuse <i>Served with lemon and shallot vinaigrette</i>	10.50	21.00
Oysters gratiné <i>Served with Hollandaise and spinach</i>	14.50	29.00

The **BAR FOOD**

Lobster roll Lobster roll	34.50
Artisjok van de barbecue met knoflook aioli <i>Artichoke from the barbecue with garlic aioli</i>	8.50
Kippenleverpaté met gekruide pompoen en kippenhuid <i>Chicken liver parfait with spiced pumpkin and chicken skin</i>	11.75
Gerookte paling met Foie Royale en brioche * <i>Smoked eel with Foie Royale and brioche</i>	17.50
Joselito, Jamon Iberico 100GR <i>Joselito, Jamon Iberico</i>	25.75
Koningskrab met mayonaise 220GR <i>King crab with mayonnaise</i>	37.25
Koningskrab, gratineerd à la Maris Piper 220GR <i>King crab, gratinated à la MARIS PIPER</i>	38.50
Kalfsmerg met zuurdesem en peterseliesalade <i>Veal bone marrow with sourdough and parsley salad</i>	9.50

* Foie Royale is het ethisch verantwoorde alternatief voor foie gras
Foie Royale is the ethically produced alternative to traditional foie gras

COCKTAILS

CHERRY SPIRITZ	9.50
Cherry Quaglia, Cembra Oro Rosso, lemon peel <i>Fresh and sparkling</i>	
DIRTY OYSTER MARTINI	11.50
Oyester 44 vodka, Vermouth del Professore, green olives <i>Dry and savoury</i>	
NEGRONI	12.75
Tanqueray Gin, Antica Formula, bitter Berto <i>Bitter and aromatic</i>	
NIKKA AND TONIC	12.50
Nikka Gin, Royal Bliss tonic water, grapefruit <i>Zesty and refreshing</i>	
PALOMA	11.50
Calle 8 Tequila, Three Cent Pink grapefruit soda, paprika rim <i>Fruity and spiced</i>	
PORNSTAR MARTINI	13.50
Homemade vanilla vodka, passion fruit <i>Fresh, fruity and vanilla</i>	
BLOODY MARIS	10.50
Smoked Vodka and homemade spiced tomato mix <i>Savoury and spiced</i>	

(AFTER DINNER) COCKTAILS

OLD FASHIONED	10.50
Woodford Bourbon, Angostura bitters, orange peel <i>Nutty, aromatic and boozy</i>	
ESPRESSO MARTINI	10.50
Ketel One, coffee liquor Zuidam and Lot61 espresso <i>Roasted and creamy</i>	
HIERBAS SOUR	10.50
Hierbas, Angostura bitters, lemon, egg white <i>Fresh and herbal</i>	
ESPRESSO MARGARITA	12.50
Calle 8 Tequila, Patron XO Cafe, Lot61 espresso <i>Roasted and smooth</i>	

NON-ALCOHOLIC COCKTAILS

SPICED SOUR	10.00
Loopuyt Virgin, tabasco, lemon	
LOOPUYT VIRGIN AND TONIC	9.00
Loopuyt Virgin, Royal Bliss tonic water, lemon peel	
VIRGIN TERAGON SMASH	9.00
Loopuyt Virgin, teragon, lemon	
VIRGIN PORNSTAR	11.50
Passievrucht, Loopuyt Virgin vanilla, Copenhagen Sparkling Tea	
ESPRESSO MARTINI	9.50
Lot61 espresso, home made coffee syrup	

WINE BY THE GLASS

SPARKLING

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

CHAMPAGNE

Henriot, Brut Souverain 13.00 | 70.00

WHITE WINE

Cembra, Trentino, 2018 (IT) 5.50 | 29.00
Pinot Bianco

Weingut Rabl, Löss, Kamptal, 2018 (AT) 6.00 | 32.50
Grüner Veltliner

Casas del Bosque, Réserve, Casablanca Valley, 2018 (CL) 8.00 | 44.00
Sauvignon blanc

Pontemagno, Classico Superiore, Marken, 2015 (IT) 9.00 | 50.00
Verdicchio

Louis Chèze, Collines Rhodaniennes, Rhône, 2017 (FR) 10.00 | 55.00
Viognier

Lavantureux, Chablis, V.V., Bourgogne, 2017 (FR) 12.50 | 67.50
Chardonnay

ROSÉ WINE

Château du Rouët, Belle Poule, Provence, 2019 (FR) 6.00 | 32.50
Grenache, syrah

WINE BY THE GLASS

RED WINE

Passo del sud, Appassimento, Puglia, 2019 (IT) 6.00 | 32.50
Primitivo

Château de Montfrin, Costieres de Nimes, Rhône, 2017 (FR) 6.50 | 35.00
Syrah, Grenache, Mourvedret

Domaine Capreoles, L'Amourgandise, Beaujolais, 2019 (FR) 8.00 | 44.00
Gamay

Domaine Chanzy, Bouzeron, Bourgogne, 2017 (FR) 9.50 | 52.00
Pinot noir

Château Peyrelongue, St. Emilion, Bordeaux, 2016 (FR) 10.00 | 55.00
Merlot

Corte Figaretto, Valpolicella Superiore, Ripasso, 2017 (IT) 12.00 | 64.00
Corvina, Rondinella, Molinara

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 7.50

Cow, white rind, Amsterdam, Netherlands

Bonde de la Gâtine 7.80

Goat, white rind, Poitou-Charentes, France

Brie de Meaux 4.50

Cow, washed rind, Ice-De-France, France

Skeapsrond 6.50

Sheep, washed rind, pasteurised, Ransdorp, Netherlands

Twentse Hooikaas 5.40

Cow, hard cheese, pasteurised, Overijssel, Netherlands

Kobunder 4.75

Cow and goat, hard cheese, pasteurised, Friesland, Netherlands

Hertegeitje 4.75

Cow and goat, red flora, Hamont-Achel, Limburg, Belgium

Herve Vieux Du Moulin 5.50

Cow, red flora, Limburg, Belgium

Shropshire Blue 6.00

Cow, blue cheese, pasteurised, Nottinghamshire, England

Bleu Des Basques 5.25

Sheep, blue cheese, pasteurised, Pyrenees-Atlantiques, Aquitaine, France

DESSERTS

Millefeuille met wisselend garnituur <i>Millefeuille with changing garnish</i>	12.75
Crème brûlée met gerookte sinaasappel <i>Crème brûlée with smoked orange</i>	10.50
Chocolade ganache met crème fraîche ijs <i>Baked chocolate ganache with crème fraîche ice cream</i>	11.50
Omelette Sibérienne met vanille ijs en karamel <i>Baked Alaska with vanilla ice cream and caramel</i>	12.50
MARIS PIPER'S éclair <i>MARIS PIPER'S éclair</i>	13.25
Ijs en sorbets <i>Ice creams and sorbets</i>	9.00

DESSERT WINE

WHITE

Kracher, Beerenauslese, Franken, 2017, <i>Chardonnay-Welschriesting</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.

Affligem Triple 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

Grapefruit soda - *Three cent* 4.75

Coke - *Coca Cola* 3.10

Coke Zero - *Coca Cola* 3.10

Apple juice - *Minute Maid* 3.10

Tomato juice - *Minute Maid* 3.10

Soda Water - *Fever Tree* 4.75

Ginger Beer - *Fever Tree* 4.75

Ginger Ale - *Royal Bliss* 4.50

Creative Tonic Water - *Royal Bliss* 4.50

SPIRITS AND DIGESTIVES

LIQUEURS

Limoncello - <i>Lucignolo, Italy</i>	6.25
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
Hierbas de las Dunas - <i>Spain</i>	9.50

CALVADOS

Pommeau de Normandie	6.50
Christian Drouin V.S.O.P.	8.75
Christian Drouin XO Pays d'Auge	12.75

COGNAC

Château de Montifaud VSOP	7.75
Château de Montifaud XO	12.75
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 LBV 2014	9.75

GRAPPA

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

TEQUILA

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

VODKA

Chase Potato Vodka - <i>England</i>	7.25
Oyester44 - <i>Dutch</i>	9.00
Belluga Gold Line - <i>Russia</i>	20.50

GIN

Tanqueray Gin Ten - <i>London Dry Gin, England</i>	7.50
Nikka Coffey - <i>Premium, Japan</i>	9.50
Gin Mare - <i>Spain</i>	9.50

RUM

Diplomatico Reserva Exclusiva - <i>Venezuela</i>	8.75
Union 55 - <i>Netherlands</i>	7.50
Diplomatico Las Planas - <i>Venezuela</i>	8.25

SPIRITS AND DIGESTIVES

WHISK(E)Y

Balvenie 12 years old DoubleWood, Speyside	9.00
Balvenie 21 years old Portwood, Speyside	39.50
Glenfiddich 12 years old Signature Malt, Speyside	7.50
Glenfiddich 15 years old Solera Reserve, Speyside	8.50
Glenfiddich 21 years old Reserva Rum Finish, Speyside	32.50
Highland Park 10 Viking Scars, Islands	7.00
Highland Park 18 years old, Islands	23.00
The Macallan 12 years old Double Cask, Highlands	13.50
The Macallan 18 years old Triple Cask/Double Cask, Highlands	42.50
The Macallan Rare Cask, Highlands	55.00
Naked Grouse, Blended	6.50
Nikka from the Barrel, Japan	9.50
Woodfort Bourbon, U.S.A.	6.75
Sazerac RYE, U.S.A.	10.00

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.

VERVEINE 5.25

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

CHAMOMILE 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

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.

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 - *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



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