



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
Breton Creuse <i>Served with buckthorn gratiné</i>	14.50	29.00

COCKTAILS

CHERRY SPIRITZ	9.50
Cherry Quaglia, Cembra Oro Rosso, lemon peel <i>Fresh and sparkling</i>	
DIRTY OYSTER MARTINI	13.50
Oyster 44 vodka, Vermouth del Professore, green olives <i>Dry and savoury</i> <i>Supplement oyster +1,50</i>	
	12.75
Cynar NEGRONI	
Tanqueray Gin, Antica Formula, Campari, Cynar <i>Bitter and aromatic</i>	
	12.50
NIKKA AND TONIC	
Gin, Royal Bliss tonic water, grapefruit <i>Zesty and refreshing</i>	
	11.50
PALOMA	
Calle 8 Tequila, Three Cent Pink grapefruit soda, paprika rim <i>Fruity and spiced</i>	
	13.50
PORNSTAR MARTINI	
Homemade vanilla vodka, passion fruit <i>Fresh, fruity and vanilla</i>	
	10.50
BLOODY MARIS	
Smoked Vodka and homemade spiced tomato mix <i>Savoury and spiced</i>	
	10.50
Mandarin Sour	
Manderin Napoleon, lemon, egg white, Orange bitters <i>Warm and citrus</i>	
	12.50
Matcha Martini	

(AFTER DINNER) COCKTAILS

ESPRESSO MARTINI 11.50
Ketel One, Patron XO Café, Lot61 espresso
Roasted and creamy

Hierbas Sour 10.50
Hierbas, Angostura bitters, lemon, egg white
Fresh and herbal

NON-ALCOHOLIC COCKTAILS

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 | 48.00

CHAMPAGNE

Henriot, Brut Souverain 13.00 | 75.00

WHITE WINE

Cembra, Trentino, 2018 (IT) 6.00 | 32.50
Pinot Bianco

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

Maison Laporte, “Le Bouquet”, Loire, 2019 (FR) 6.50 | 34.50
Sauvignon Blanc

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

Linton Park, Wellington, 2018 (SA) 9.50 | 52.50
Chardonnay

Lavantureux, Chablis, V.V., Bourgogne, 2017 (FR) 11.50 | 62.00
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) <i>Primitivo</i>	6.00 29.00
Arzuaga Navarro, La Planta, Ribera del Duero, 2018 (SP) <i>Tinto Fino</i>	7.00 36.00
Domaine Chanzy, Bouzeron, Bourgogne, 2017 (FR) <i>Pinot noir</i>	7.50 42.00
Domaine Capreoles, L'Amourgandise, Beaujolais, 2019 (FR) <i>Gamay</i>	8.00 44.00
Château Peyrelongue, St. Emilion, Bordeaux, 2016 (FR) <i>Merlot</i>	9.50 52.00
Corte Figaretto, Valpolicella Superiore, Ripasso, 2017 (IT) <i>Corvina, Rondinella, Molinara</i>	10.50 58.00

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.

Kaasplateau van 4 wisselende kazen

17.50

Cheese platter with 4 cheeses

DESSERTS

Crème brûlée met gerookte sinaasappel <i>Crème brûlée with smoked orange</i>	10.50
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

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* 4.95

Coke - *Coca Cola* 3.25

Coke Zero - *Coca Cola* 3.25

Apple juice - *Minute Maid* 3.75

Tomato juice - *Minute Maid* 3.75

Soda Water - *Fever Tree* 4.95

Ginger Beer - *Three Cents* 4.95

Ginger Ale - *Royal Bliss* 4.75

Creative Tonic Water - *Royal Bliss* 4.75

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
Manderin Napoleon - <i>Belgium</i>	7.00
Hierbas de las Dunas - <i>Spain</i>	9.50

CALVADOS

Pommeau de Normandie	6.50
Château de Breuil V.S.O.P.	8.75
Château de breuil 20 Pays d'Age	12.75

COGNAC

Château de Montifaud VSOP	7.75
Château de Montifaud XO	12.75

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

Ocho Blanco - <i>Mexico</i>	8.25
Ocho Reposado - <i>Mexico</i>	8.75
Ocho Anejo Single Estate - <i>Mexico</i>	15.50

VODKA

Nikka Coffey - <i>Japan</i>	9.50
Oyester44 - <i>Dutch</i>	9.00
Beluga Gold Line - <i>Russia</i>	20.50

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

RUM

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

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



MARIS PIPER