



# *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>
'Baerii'	25.00	65.00	100.00
'Oscietra'	35.00	95.00	150.00
'Imperial'	42.00	115.00	190.00



## OYSTERS

	<b>3 OYSTERS</b>	<b>6 OYSTERS</b>
Breton Creuse <i>Served with lemon and shallot vinaigrette</i>	10.50	21.00
Breton Creuse <i>Served with sea buckthorn granité</i>	11.50	23.00

## *The* **BAR FOOD**

<b>Artisjok van de barbecue met knoflook aioli</b> <i>Artichoke from the barbecue with garlic aioli</i>	8.50
<b>Kippenleverpaté met gekruide pompoen en kippenhuid</b> <i>Chicken liver parfait with spiced pumpkin and chicken skin</i>	11.75
<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</b> <i>King crab with mayonnaise</i>	37.25
<b>Koningskrab, gegratineerd 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>Lobster roll</b> <i>Lobster roll</i>	34.50
<b>Shrimp roll</b> <i>Shrimp roll</i>	19.50

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

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

# COCKTAILS

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

## (AFTER DINNER) COCKTAILS

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

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

## NON-ALCOHOLIC COCKTAILS

**VIRGIN TERAGON SMASH** 9.00  
Loopuyt Virgin, teragon, lemon

**VIRGIN PORNSTAR** 11.50  
Passievrucht, Loopuyt Virgin vanilla, Copenhagen Sparkling Tea

# 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*

Rijk's Cellar Touch of Oak, 2018 (ZA) 7.00 | 42.00  
*Chenin blanc*

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

Louis Chèze, Rhone, 2018 (FR) 9.50 | 52.50  
*Viognier*

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.*

**Fansje** 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*

**Twenste 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 Basque** 5.25  
*Sheep, blue cheese, pasteurised, Pyrenees-Atlantiques, Aquitaine, France*



## DESSERTS

<b>Millefeuille met wisselend garnituur</b> <i>Millefeuille with changing garnish</i>	12.75
<b>Crème brûlée met gerookte sinaasappel</b> <i>Crème brûlée with smoked orange</i>	10.50
<b>Pure chocolademouse met ijs van koffie</b> <i>Dark chocolate mousse with ice cream of coffee</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

# 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

Coke - *Coca Cola* 3.25

Coke Zero - *Coca Cola* 3.25

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 - *Three Cents* 4.95

Grapefruit soda - *Three cent* 4.95

Soda Water - *Three Cents* 4.95

# SPIRITS AND DIGESTIVES

## LIQUEURS

Limoncello - <i>Lucignolo, Italy</i>	6.25
Amaretto - <i>Fratelli Gozio, 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>The Netherlands</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 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

## 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
Beluga Gold Line - <i>Russia</i>	20.50

## Agave

Ocho Blanco Tequila - <i>Mexico</i>	8.25
Ocho Reposado Tequila - <i>Mexico</i>	8.75
Ilegal Mezcal - <i>Mexico</i>	9.50
Ocho Anejo Single Estate Tequila - <i>Mexico</i>	15.50

## 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

Naked Grouse, Blended	6.50
Woodfort Bourbon, U.S.A.	6.75
Nikka from the Barrel, Japan	9.50
Sazerac RYE, U.S.A.	10.00
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

## Genever

Young Genever - <i>Zuidam</i>	3.25
3 Year Aged Genever - <i>Zuidam</i>	4.25
1 Year Aged Rye Genever - <i>Zuidam</i>	4.75
5 Year Aged Corn Wine Genever - <i>Zuidam</i>	5.25
Old Genever - <i>Kever Genever</i>	6.75

## 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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