



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

	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**

Oyster, seasonal selection

lemon and shallot vinaigrette 10.50 21.00

granité of sea buckthorn berry 11.50 23.00

The **BAR FOOD**

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
Geroosterde langoustine met opa's mayonaise <i>Roasted langoustine with grandpa's mayonnaise</i>	15.50
Joselito, Jamon Iberico 100GR <i>Joselito, Jamon Iberico</i>	25.75
Koningskrab met mayonaise <i>King crab with mayonnaise</i>	37.25
Koningskrab, gratineerd à la Maris Piper 220GR <i>King crab, gratinated à la MARIS PIPER</i>	38.00
Kalfsmerg met zuurdesem en peterseliesalade <i>Veal bone marrow with sourdough and parsley salad</i>	9.50
Lobster roll <i>Lobster roll</i>	31.50
Shrimp roll <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

CHERRY SPIRITZ	9.50
Cherry Quaglia, Cembra Oro Rosso, lemon peel <i>Fresh and sparkling</i>	
BLOODY MARIS	10.50
Smoked Vodka and homemade spiced tomato mix <i>Savoury and spiced</i>	
PALOMA	11.50
Calle 8 Tequila, Three Cent Pink grapefruit soda, paprika rim <i>Fruity and spiced</i>	
NIKKA AND TONIC	12.50
Gin, Royal Bliss tonic water, grapefruit <i>Zesty and refreshing</i>	
Cynar NEGRONI	12.75
Tanqueray Gin, Antica Formula, Campari, Cynar <i>Bitter and aromatic</i>	
PORNSTAR MARTINI	13.50
Homemade vanilla vodka, passion fruit <i>Fresh, fruity and vanilla</i>	
DIRTY OYSTER MARTINI	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 TARRAGON SMASH 9.00
Loopuyt Virgin, tarragon, lemon

VIRGIN PORNSTAR 11.50
Passionfruit, Loopuyt Virgin vanilla, Copenhagen Sparkling Tea

WINE BY THE GLASS

SPARKLING

Raventós i Blanc, Blanc de Blanc Cava, Penedès, Spain 9.00 | 48.00

CHAMPAGNE

Laherte Frères, Ultradition, Brut 13.00 | 75.00

WHITE WINE

Muros Antigos, Escolha, Vinho Verde, Portugal 2020 6.00 | 32.50
Loureiro, Avesso, Alvarinho

Gruber Rösschitz, Niederösterreich, Austria 2020 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 32.50
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.

Fransje 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, pasteurized, Ransdorp, Netherlands

Twenste Hooikaas 5.40
Cow, hard cheese, pasteurized, Overijssel, Netherlands

Kobunder 4.75
Cow and goat, hard cheese, pasteurized, 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, pasteurized, Nottinghamshire, England

Bleu Des Basque 5.25
Sheep, blue cheese, pasteurized, 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
Pure chocolademouse met ijs van koffie <i>Dark chocolate mousse with ice cream of coffee</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

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 Dubbel 5.75
Abbey beer with a spicy aroma of cloves and caramel - 6.8% alc.

Affligem Triple 5.75
Yeasty, spicy aroma with soft citrus notes - 9.5% 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 Añejo 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



MARIS PIPER