



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
'Imperial Trésors'	28.00	80.00	130.00
'Oscietra Royal'	38.00	115.00	195.00



OYSTERS

3 OYSTERS **6 OYSTERS**

Oyster, seasonal selection		
<i>lemon and shallot vinaigrette</i>	10.50	21.00
<i>granité of sea buckthorn berry</i>	11.50	23.00

The BAR FOOD

Artisjok van de barbecue met knoflook aioli 8.50
Artichoke from the barbecue with garlic aioli

Kippenleverpaté met gekruide pompoen en kippenhuid 11.75
Chicken liver parfait with spiced pumpkin and chicken skin

Gerookte paling met Foie Royale* en brioche 17.50
Smoked eel with Foie Royale and brioche

Geroosterde langoustine met opa's mayonaise 15.50
Roasted langoustine with grandpa's mayonnaise

Joselito, Jamon Iberico 100GR 25.75
Joselito, Jamon Iberico

Koningskrab met mayonaise 37.25
King crab with mayonnaise

Koningskrab, gratineerd à la Maris Piper 220GR 38.00
King crab, gratinated à la MARIS PIPER

Kalfsmerg met zuurdesem en peterseliesalade 9.50
Veal bone marrow with sourdough and parsley salad

Lobster roll 31.50
Lobster roll

Shrimp roll 19.50
Shrimp roll

* 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
Fresh and sparkling

PALOMA 11.50
Calle 8 Tequila, Three Cent Pink grapefruit soda, paprika rim
Fruity and spiced

NIKKA AND TONIC 12.50
Gin, Royal Bliss tonic water, grapefruit
Zesty and refreshing

Cynar NEGRONI 12.75
Tanqueray Gin, Antica Formula, Campari, Cynar
Bitter and aromatic

PORNSTAR MARTINI 13.50
Homemade vanilla vodka, passion fruit
Fresh, fruity and vanilla

DIRTY OYSTER MARTINI 13.50
Oyster 44 vodka, Vermouth del Professore, green olives
Dry and savoury
Supplement oyster +1,50

MOSCOW MULE 13.75
Oyster 44 vodka, Royal Bliss ginger beer, Angostura bitters, lime
Refreshing and spiced

(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, Coastal Region, South Africa 2019 7.00 | 37.50
Chenin blanc

Pontemagno, Castelli di Jesi Superiore, Marken, Italy 2018 9.00 | 50.00
Verdicchio

Louis Chèze, Collines Rhodaniennes, Rhône, France 2020 9.50 | 52.50
Viognier

Domaine Gilbert Picq & ses Fils, Chablis, Bourgogne, 2020 11.50 | 62.00
Chardonnay

ROSÉ WINE

Château du Rouët, Estréle, Côtes de Provence, 2020 (FR) 6.00 | 32.50
Grenache, Syrah

WINE BY THE GLASS

RED WINE

Passo del Sud, Appassimento, Puglia, Italy 2020 6.00 | 32.50
Primitivo

Domaine Capreoles, L'Amourgandise, Beaujolais, France 2019 8.00 | 44.50
Gamay

Bodega Valdemar, Inspiración, Rioja, Spain, 2016 8.50 | 46.00
Tempranillo

Château Peyrelongue, St. Émillon Grand Cru, Bordeaux, France 2016 9.50 | 52.50
Merlot

Corte Figaretto, Valpolicella Superiore, Ripasso, Veneto, Italy 2019 12.00 | 58.00
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.

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

Soumaintrain 4.75
Cow, red flora, Yonne Bourgogne, France

Livarot Tradition 5.50
Cow, red flora, Normandië, France

Stilton Neals Yarol 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 12.75
Millefeuille with changing garnish

Crème brûlée met gerookte sinaasappel 10.50
Crème brûlée with smoked orange

Pure chocolademouse met ijs van koffie 11.50
Dark chocolate mousse with ice cream of coffee

Omelette Sibérienne met vanille ijs en karamel 12.50
Baked Alaska with vanilla ice cream and caramel

MARIS PIPER'S éclair 13.25
MARIS PIPER'S éclair

Ijs en sorbets 9.00
Ice creams and sorbets

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 5.75
Classic clear blond abbey ale, fruity with notes of baked bread - 6.8% 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 5.25
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 - *Royal Bliss* 4.95

Grapefruit soda - *Three cent* 4.95

Soda Water - *Three Cents* 4.95

SPIRITS AND DIGESTIVES

LIQUEURS

Limoncello - *Lucignolo, Italy* 6.25

Amaretto - *Fratelli Gozio, Italy* 7.00

Cherry - *Antica Distilleria Quaglia, Italy* 7.00

Mandarin Napoleon - *Belgium* 7.00

Hierbas de las Dunas - *The Netherlands* 9.50

CALVADOS

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 2015	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 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 - *Nespresso Professional*

RISTRETTO 3.75
Deep cocoa notes and subtle woody aroma linger long in the rich crema of this full-bodied coffee with an intense roasty character.

INDIA ESPRESSO 3.75
The woody notes and that noble punch of clove, nutmeg and pepper all reflect what grows between the coffee trees in southern India.

LUNGO FORTE 3.75
Intensely roasted flavour softened with a note of red fruits.

LUNGO DECAFFEINATO 3.75
Packed with rich aromas of roasty toasted cereal and a subtle hint of cocoa.

CAPPUCCINO BIANCO INTENSO 4.50
The intensity of Bianco Intenso is tempered with the delicate sweets of milk, creating a beautiful balance. It is just roasty enough to push through, creating a compelling Cappuccino.

CARAMEL ESPRESSO 4.00
Intense notes of malt and red fruit come together with the warming aroma of burnt brown sugar.

CONGO Lungo 4.50
A smooth organic coffee with toasted cereal notes, nutty aromas and mild fruitiness.

NEPAL LAMJUNG ESPRESSO 4.50
An intense, exclusive coffee with fresh notes of toasted bread and a velvety texture.



MARIS PIPER