



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'	20.00	50.00	85.00
'Oscietra Royal'	25.00	70.00	125.00



OYSTERS

3 OYSTERS **6 OYSTERS**

Oyster, seasonal selection

Lemon and shallot vinaigrette 10.50 21.00

*Cucumber, lime and
jalapeño granita* 12.00 24.00

The **BAR FOOD**

Artisjok van de barbecue met knoflook aioli <i>Artichoke from the barbecue with garlic aioli</i>	8.50
Gerookte paling met Foie Royale* en brioche <i>Smoked eel with Foie Royale and brioche</i>	18.50
Geroosterde langoustine met opa's mayonaise <i>Roasted langoustine with grandpa's mayonnaise</i>	15.50
Joselito, Jamon Iberico <i>Joselito, Jamon Iberico</i>	25.75

* Foie Royale is het ethisch verantwoorde alternatief voor foie gras

Foie Royale is the ethically produced alternative to traditional foie gras

COCKTAILS

CHINOTTO SPIRITZ	11.50
Chinotto Quaglia, Cava, orange peel <i>Fresh and sparkling</i>	
PALOMA	12.50
Calle 8 Tequila, Three Cent Pink grapefruit soda, paprika rim <i>Fruity and spiced</i>	
LOOPUYT AND TONIC	12.50
Gin, Royal Bliss tonic water, grapefruit, rosemary <i>Zesty and refreshing</i>	
NEGRONI CAFFÉ	12.75
Coffee infused Tanqueray Gin, Antica Formula, Campari <i>Bitter and aromatic</i>	
MOSCOW MULE PASSION	13.50
Ketel One vodka, Royal Bliss ginger beer, passionfruit, mint <i>Refreshing and spiced</i>	
ESPRESSO MARTINI	15.50
Ketel One, Vanilla, Kahlua, Nespresso Ristretto <i>Roasted and creamy</i>	

NON-ALCOHOLIC COCKTAILS

VIRGIN TARRAGON SMASH

11.50

Loopuyt Virgin, tarragon, lemon

VIRGIN NEGRONI

10.50

Loopuyt Virgin, Crodino Rosso, Martini Vibrante

WINE BY THE GLASS

SPARKLING

El Mas Ferrer, 'Methode Champenoise', Penedès, Spain	9.00 48.00
El Mas Ferrer, Reserva Ecologico Rosé, Penedès, Spain	10.00 50.00

CHAMPAGNE

Xavier Leconte, 'Signature du Hameau', Brut	13.00 75.00
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WHITE WINE

Muros Antigos, Escolha, Vinho Verde, Portugal 2021 <i>Loureiro, Avesso, Alvarinho</i>	6.00 33.00
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Faubel, Maikammer, Pfalz, Germany 2021 <i>Sauvignon Blanc</i>	7.50 41.00
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Rijk's Cellar Touch of Oak, Coastal Region, South Africa 2020, <i>Chenin blanc</i>	8.00 44.00
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Domaine Felix, Chablis, Bourgogne, France 2020 <i>Chardonnay</i>	10.00 55.00
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Pontemagno, Castelli di Jesi Superiore, Marken, Italy 2019 <i>Verdicchio</i>	10.25 57.00
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François Villard, Les Contours de Mairlant, Rhône, France 2021, <i>Marsanne, Roussanne</i>	12.00 65.00
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ROSÉ WINE

Château du Rouët, Estréle, Côtes de Provence, France 2021 <i>Grenache, Syrah</i>	6.00 32.50
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WINE BY THE GLASS

RED WINE

Passo del Sud, Appassimento, Puglia, Italy 2021 <i>Primitivo</i>	6.00 32.50
Bodega Tempore, Terrae Mas de Aranda, Aragón, Spain 2020, <i>Garnacha</i>	7.00 39.00
Faubel, Kirrweiler, Pfalz, Germany 2019 <i>St. Laurent</i>	7.50 41.00
Bodega Valdemar, Inspiración, Rioja, Spain 2019 <i>Tempranillo</i>	8.50 47.00
Château Peyrelongue, St. Émillon Grand Cru, Bordeaux, France 2018, <i>Merlot</i>	10.00 55.00
Domaine Felix, Cuvée Saint-André, Cotes d'Auxerre, Bourgogne, France 2020, <i>Pinot Noir</i>	10.50 58.00
Domaine Durieu, Chateauneuf du Pape Le Tradition, Rhône, France 2020, <i>Syrah, Grenache, Mourvedre, Cinsault</i>	11.00 60.00
Corte Figaretto, Valpolicella Superiore, Ripasso, Veneto, Italy 2020/2021, <i>Corvina, Rondinella, Molinara</i>	12.50 68.00

CHEESE

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.

Selectie van vier fijne kazen

14.50

Selection of four fine cheeses

DESSERTS

Millefeuille met wisselend garnituur <i>Millefeuille with changing garnish</i>	12.75
Flan caramel met miso en boerenjongens <i>Flan caramel with miso and brandy soaked raisins</i>	10.50
Pure chocolademousse 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 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 - <i>Lucignolo, Italy</i>	6.25
Amaretto - <i>Fratelli Gozio, Italy</i>	7.00
Chinotto - <i>Antica Distilleria Quaglia, Italy</i>	7.00
Bergamotto - <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

Château de Breuil V.S.O.P.	8.75
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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 2017	9.75

GRAPPA

Grappa Marzadro - <i>Gewurztraminer</i>	8.75
Grappa Marzadro - <i>Amarone</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
Belvedere - <i>Poland</i>	10.50

Agave

Ocho Blanco Tequila - <i>Mexico</i>	8.25
Illegal Mezcal - <i>Mexico</i>	9.50

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
Highland Park 10 Viking Scars, Islands	7.00
The Macallan 12 years old Double Cask, Highlands	13.50

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
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.

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