



BUBBELS

Cava Brut, Josep Masachs, Spain - €9,-/€45,-

Cremant de Bourgogne, Brut Réserve, Bailly Lapierre, France - €55,-

Brice Blanc de Blancs, Champagne, France - €125,-

Sinzero Sparkling, alcoholvrij - €9,-



BIEREN



Vedett Extra Pilsner - €4,50

Seizoensbier - €6,50

IJwit - €6,50

Duvel - €6,50

Brouwerij 't IJ Biri - €6,50

Duvel 666 - €6,50

Brouwerij 't IJ IPA - €6,50

La Chouffe - €6,50

Brouwerij 't IJ Natte (dubbel) - €6,50

Vrijwit 0,5 - €6,50

Brouwerij 't IJ Zatte (triple) - €6,50

Brouwerij 't IJ Gouden IJ (blond) - €6,50

COCKTAILS

Aperol Spritz - €10,50

Yuzu Spritz - €12,50

Negroni - €13,50

Yuzu Spritz 0.0 €10,50

G&T Tanqueray - €11,50

Kirr royal - €10,50

G&T Bobby's - €12,50

Dark & stormy - €13,50

G&T Seedlip (0.0) - €11,50

Paloma - €13,50





CHARCUTERIE

1. Charcuterie plank - €22,50
2. Coppa di Parma – IGP - €13,50
3. Pata negra – Iberico Bellota - €19,50
4. Rilette van eend - compôte - €17,50
5. Carpaccio van huisgerookte ribeye - Parmezaanse kaas - €14,50
6. Salsuicia di Finocchio – venkelworst - €13,50
7. Cecina de León – van Black Angus (gedroogd en gerookt) - €21,50
8. Mortadella di Prato - boeren mortadella - €12,50
9. Schiacciata piccante - pittige salami - € 13,50



BITES

10. Brood met huisgemaakte dip - €7,50
11. Olive Taggiasca – kleine olijfjes - €6,50
12. Cipolline all’Aceto – kleine uitjes in Aceto Balsamico - €6,50
13. Manchego - licht pittige schapenkaas, 12 maanden gerijpt - €14,50
14. Casa Santoña Sardinias – sardientjes in blik - €9,-



THE FINEST ON BRIOCHE

€15,50

15. Sobresada met honing - *vanaf 4 stuks*
16. Lauwarme gerookte paling en mierikswortelcrème - *vanaf 3 stuks*
17. Ansjovis (peixos de palamos) en huisgemaakte boter - *vanaf 3 stuks*
18. Duxelles van bospaddenstoelen - *vanaf 4 stuks*





CHARCUTERIE



1. Charcuterie platter - €22,50
2. Coppa di Parma – IGP - €13,50
3. Pata negra – Iberico Bellota - €19,50
4. Duck rilette - compôte - €17,50
5. Carpaccio of home-smoked ribeye - Parmesan cheese €14,50
6. Salsiuccia di Finocchio – fennel sausage - €13,50
7. Cecina de León – of Black Angus (dry-aged and smoked) - €21,50
8. Mortadella di Prato - farmers mortadella - €12,50
9. Schiacciata piccante - spicy salami - € 13,50

BITES

10. Bread with homemade dip - €7,50
11. Olive Taggiasca – small olives - €6,50
12. Cipolline all’Aceto – small onions in Aceto Balsamico - €6,50
13. Manchego - mildly spicy sheep’s cheese aged for 12 months - €14,50
14. Casa Santoña Sardinias – canned sardines - €9,-



THE FINEST ON BRIOCHE

€15,50



15. Sobresada with honey - *from 4 pieces*
16. Lukewarm smoked eel and horseradish cream - *from 3 pieces*
17. Anchovies (peixos de palamos) and homemade butter - *from 3 pieces*
18. Duxelles of wild mushrooms - *from 4 pieces*



VEGA



19. Shii-take bitterballen - miso-mayonnaise - *vanaf 4 stuks* - €7,50
20. Groene asperges - Parmezaanse kaas en Aceto Balsamico - €12,-
21. Artisjokharten - salsa verde en Parmezaanse kaas - €14,-
22. Geroosterde bloemkool - ras el hanout, raïta en granaatappelpitjes - €11,50
23. Burrata - rode pesto, kaviaar van tomaat en tomatenolie - €16,50
24. Patatas bravas - spicy paprikasaus met walnoten - €7,50
25. Pasta Verde - aubergine, ricotta en munt - €14,50
26. Vegan Tuna - sashimi van watermeloen - ponzu vinaigrette en krokante prei €14,50



VLEES



27. Steak tartare - cracker van tapioca en mosterdzaadjes - €19,-
28. Tagliata di manzo - Parmezaanse kaas en Aceto Balsamico - €17,50
29. Ossenstaartkroketjes - calvados mayonaise - *vanaf 3 stuks* - €10,50
30. Escargots - kruidenboter en Parmezaanse kaas - €14,50
31. Rib-eye - 300 gram - padron pepers en Béarnaise - €42,50



VIS

32. Pulpo - aardappelmousseline en gerookte paprika olie - €24,50
33. Coquilles - bloemkool-safrancrème, groene kruidenolie - €7,50 *per stuk*
34. Gambas pil pil - €16,50
35. Mosselen in pittige tomatensaus - €15,50
36. Gravad lax - limoen schuim - €17,50



VEGI



19. Shiitake bitterballen - miso-mayonnaise - *from 4 pieces* - €7,50
20. Green asparagus - Parmesan cheese and Aceto Balsamico - €12,-
21. Artichoke hearts - salsa verde and Parmesan cheese - €14,-
22. Roasted cauliflower - ras el hanout, raïta and pomegranate - €11,50
23. Burrata - red pesto, caviar of tomato and tomato oil - €16,50
24. Patatas bravas - spicy paprika sauce with walnuts - €7,50
25. Pasta Verde - eggplant, ricotta and mint - €14,50
26. Vegan tuna - sashimi of watermelon - ponzu vinaigrette and crispy leek - €14,50



MEAT



27. Steak tartare - tapioca and mustard seed cracker - €19,-
28. Tagliata di manzo - Parmesan cheese and Aceto Balsamico - €17,50
29. Oxtail croquettes - calvados mayonnaise - *from 3 pieces* - €10,50
30. Escargots - herb butter and Parmesan cheese - €14,50
31. Rib-eye - 300 grams - padron peppers and Béarnaise - €42,50



FISH



32. Pulpo - potato mousseline and smoked paprika oil - €24,50
33. Scallops - cauliflower-saffron cream, green herb oil - €7.50 - *per piece*
34. Gambas pil pil - €16,50
35. Mussels in spicy tomato sauce - €15,50
36. Gravad lax - lime foam - €17,50



DESSERTS



Heerlijk bij de kaasplank:
Ximenez-Spinola exceptional harvest - €10,-

37. Kaasplank - met vijgencompote - €16,50

38. Affogato - vanille-ijs met espresso en een crumble van bitterkoekjes - €8,50

39. Boterkoek met witte chocolade - frambozen sorbetijs - €10,50

40. Tiramisu - á la Barlotta - €9,50

Limoncello - €6,-

Carajillo Martini - dubbele espresso, licor 43 en tequilla - €13,50

Espresso Martini - €13,50



PORT

Andresen Fine White Port - €8,50

Andresen Late Bottled Vintage 2017 - €10,-

Andresen 10 Years Old Tawny - €10,-

Andresen 20 Years Old Tawny - €15,-



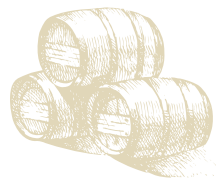
DESSERTWIJNEN

Ximenez-Spinola exceptional harvest - €10,-

Pacherenc du Vic Bilh, Chateau de Diusse, Sud Ouest, France - €10,-

Moscatel de Setubal, Roxo 5 años, Bacalhoa, Portugal - €15,-

La Chapelle de Lafaurie Peyrague, Sauternes, France - €15,-





DESSERTS



Perfect with cheeses:

Ximenez-Spinola exceptional harvest - €10,-



- 37. Cheeseplatter - with fig compote - €16,50
 - 38. Affogato - vanilla ice cream with espresso & cookie crumble - €8,50
 - 39. Butter cake with white chocolate - raspberry sorbet ice - €10,50
 - 40. Tiramisu - á la Barlotta - €9,50
- Limoncello - €6,-
- Carajillo Martini - double espresso, licor 43 and tequilla - €13,50
- Espresso Martini - €13,50



PORT

- Andresen Fine White Port - €8,50
- Andresen Late Bottled Vintage 2017 - €10,-
- Andresen 10 Years Old Tawny - €10,-
- Andresen 20 Years Old Tawny - €15,-



DESSERTWIJNEN

- Ximenez-Spinola exceptional harvest - €10,-
- Pacherenc du Vic Bilh, Chateau de Diusse, Sud Ouest, France - €10,-
- Moscatel de Setubal, Roxo 5 años, Bacalhoa, Portugal - €15,-
- La Chapelle de Lafaurie Peyrague, Sauternes, France - €15,-



WINELIST



*We also have an
Exclusive WineList*

Ask our staff for the exclusive wine booklet

SPARKLING WINES



Cava Brut, Josep Masachs, Spain

€9,-/€45,-

Full soft Brut, toast, almond, nuts, apple and apricot with an elegant mousse.

Cremant de Bourgogne, Brut Réserve, Bailly Lapierre, France

€55,-

Friendly sparkling wine with lots of fruit, subtle brioche and a fine mousse.

Brice Blanc de Blancs, Champagne, France

€125,-

Fruity round chardonnay Champagne, citrus in the nose, fresh and dry aftertaste.

ALCOHOLFREE WINE



Chardonnay, Sinzero Sparkling, Chile

€9,00

Pleasant and fruity scent. Very fruity at the start, notes of peach and citrus.

Followed by a very fresh and tight finish.

ROSÉ WINES



Gamay, Domaine Caillou, Sud Ouest, France

€6,50/€32,50

Pleasant fruitfull rosé with raspberries, small red fruits and smooth acidity.

Grenache - Syrah - Château Grand Boise Rosé, Provence, France

€98,-

Refreshing aromas of white peach, floral, mineral and white pepper notes,

Magnum

with a fresh and long finish.

WHITE WINES

FRESH & FRUITFULL



Sauvignon Blanc, Domaine Caillou, Sud Oues, France

€6,50/€32,50

Juicy and fresh citrus, smooth white wine, fruity and invigorating

Verdejo, Puerta Adalia, Rueda, Spain

€7,-/€35,-

Fresh and smooth mouthfeel, apples, pears and citrus fruit with softness and freshness.

Picpoul de Pinet, Château de Castelnau, Languedoc-Roussillon,
France

€42,50

Primarily the scent of tropical fruit, blossom, lively, but refined, lycee and white blossom, refreshing finish.

Pinot Grigio, Pizzolato, Veneto, Italy

€9,50/€47,-

Ripe peach, almond, walnut. Velvety fresh mouthfeel with a precise acidity at the end.

Gruner Veltliner, Weingut Pfaffl, Weinviertel, Austria

€47,-

Fresh, fruity wine with crisp apple and citrus, and a small spicy pinch of pepper in the aftertaste.

Viognier, Domaine de Castelnau, Pays d'Oc, France

€7,50/€37,50

Pure, fresh, and juicy Viognier, ripe yellow fruit. Round mouthfeel with ripe creaminess.

Chardonnay, Domaine de Castelnau, Pays doc, France

€8,50/€42,50

Aromas of candied fruit and toasted bread. Elegant wood influence and some spicy accents.

WHITE WINES

AROMATIC & REFINED



Alvarinho, Casa de Compostela, Vinho Verde, Portugal €52,50

Aromatic with tropical fruit. Floral, Subtle saltiness, minerality smooth acidity.

Sancerre, Domaine Renaissance, Loire, France €65,-

Pure & precise floral and fruity notes including hawthorn, ripe grapefruit, minerality.

Sauvignon Blanc, Saint Clair, Marlborough, New Zealand €49,-

Refreshing and lively. Passion fruit, gooseberries and grapefruit. Spicy, mineral salty finish.

Chenin Blanc, Reyneke, South-Africa €85,-

Fruity, hints of blackcurrant, pear and elderflower. subtle minerality, which gives the wine tension and depth. Layered and rich and with a long aftertaste.

Aligoté - Bouzeron, Domaine Jean Fery, 2022, Bourgogne, France €87,50

Fresh smell of apple and blossom, elegant with complexity and finesse, well balanced minerality and roundness.

Chardonnay, Macon-Roche, Chateau de Messey, 2021, Bourgogne, France €65,-

Complexity, freshness and elegance with Burgundian aromas and peach, lime blossom and limestone.

WHITE WINES

FULL BODY & COMPLEX



Chardonnay, District 7, Monterey, California, USA

€13,-/€65,-

Real Californian Chardonnay, full, buttery, vanilla and tropical fruit. Classic!

Chardonnay, Jean Fery, Savigny Les Beaune, France

€125,-

An open scent with hints of blossom, soft white fruit, slightly pear and refined wood tones. Powerful with notes of butter and subtle citrus aroma. Full and creamy finish.

Chablis 1er Cru 'Fourchaume', Domaine Fèvre, Bourgogne,
France

€95,-

Ripe, sunny, fruits and driving acidity, allied to a flinty finish, elegant freshness, lingering aftertaste.

Viré-Clessé 'La Foretille', Jean-Marie Chaland, 2021, Bourgogne ,
France

€72,50

Smoky nose, dried fruits, apricot, peach, acacia flowers, length and fat, tasty and chiseled finish.

Pouilly Loché 'Monopole', Domaine du Clos des Rocs 2020,
Bourgogne, France

€90,-

The palate is rich, round and generous with ripe pear and peach fruitiness, balance and purity.

Puligny Montrachet 1er Cru 'Sous Le Puits' 2022, Domaine Larue,
Bourgogne, France

€155,-

Rich fruit aromas and a light butter, juicy in the start, complexity with ripe creamy notes, spicy nuances, refined and harmonious

Meursault 1er Cru 'Les Charmes', Domaine Saint Fiacre, 2022,
Bourgogne, France

€145,-

Refined Meursault, freshness, dosed wood, hazelnut and butter. Balanced, layered.

RED WINES

FRESH & FRUITFULL



Merlot - Syrah, Laus, Somontano, Spain

€7,-/€35,-

Blackcurrants, red forest fruits and wild blueberries, juicy. pure juicy finish

Tempranillo, Quinto Arrio, Rioja, Spain

€9,50/€47,50

Red fruit in the foreground, then spices, mocha cinnamon, coffee and ripe dark fruit.

Negroamaro, Integro, Puglia, Italy

€8,50/€42,50

Plums, chocolate and cocoa, sultry taste with good structure and fine freshness, elegant finish.

AROMATIC & REFINED



Sangiovese, Chianti Riserva, Renzo Masi, Tuscany, Italy

€10,-/€49,-

Full, fruity wine Cherries, plums, berries with soft tannins, some pepper in the aftertaste.

Syrah/Grenache, 'Tradition', Domaine de Garriguettes, Côtes du

€47,-

Rhône, France

A delicate nose, hints of fresh fruits, full-bodied and powerful with aromas of ripe berries and garigue spices.

Pinot Noir, Les Jamelles, Pays D'oc, France

Also chilled

€9,50/€47,50

Southern French Pinot Noir with a nod to Burgundy. Red fruit, jammy plums, a touch of vanilla, lively acids and mineral tightness at the end.

Sangiovese, Rosso di Montalcino, Il Poggione, Tuscany, Italy

€55,-

Powerful wine with cherries and chocolate, fresh acidity and soft tannins, juicy and lively.

Barbera d'Alba – Moccagatta, Piemonte, Italy

€55,-

Powerful Barbera, intense fruit, cherries, plums and impressions of spices.

RED WINES

AROMATIC & REFINED



Pinot Noir, Mercurey 1er Cru 'En Sazenay', Domaine de Suremain, €99,-
2020 Bourgogne, France

Black fruits and spices, smooth pepper, depth, lush velvety tanins, a powerful wine.

Pinot Noir, Nuits-St-Georges, 1er Cru 'Les Bousselots', Domaine €135,-
Remoriquet, 2005, Bourgogne, France

Complex and powerful with a mineral undertone, forrest fruit, red currants and cherries.

INTENSE & POWERFULL



Monastrell, Altos de Luzon, Jumilla, Spain €45,-

Vanilla, cocoa, tobacco and rosemary, full bodied, rounded tannins, balanced acids.

Merlot, Château Rozier, Saint-Emilion Grand Cru, 2019 Bordeaux, €75,-
France

Ripe dark fruit, creaminess and notes of spices and cedar.

Tempranillo, Coto de Imaz Rioja Gran Reserva, 2017 Rioja, €70,-
Spain

Leather, earth, red and dried fruit, the tannins are silky soft, the aftertaste charming and persistent.

Primitivo, Paradiso 1954, Puglia, Italy €13,50/€67,50

Full rich taste, well integrated tannins, hints of plums, berries, cloves and spicy impressions.

Cabernet Sauvignon, District 7, Monterey, California, USA €65,-

Deep dark black summer fruit, blackberries, amarene cherry and elderberry, added freshness with some tarragon and mint aromas.

Cabernet Franc, Cabernet Sauvignon, Reyneke Cornerstone, €85,-
South-Africa

Bordeaux-style wine combines freshness with intense concentration, Cassis, blackcurrant and cherry sandalwood, tabaco.

RED WINES

INTENSE & POWERFULL



Corvina, Valpolicella Superiore, Ca' Rugate, Veneto, Italy €62,50

Subtly spicy. Full body with soft tannins, notes of marzipan and cherries.

Nebbiolo, Barolo Meriame, Paolo Manzone 2019, Piemonte, Italy €105,-

Dark cherries, coffee, vanilla. Full, powerful taste, the fruit, tannins and wood are beautifully balanced.

Nebbiolo, Barbaresco 'Bric Balin', Moccagatta, 2013 Piemonte, Italy €150,-

The aroma presents a fruity and complex scent. It has a fresh full-bodied flavor with powerful tannins.

Corvina, Amarone della Valpolicella, Ca' Rugate, 2019 Veneto, Italy €125,-

Spicy oak. Rich cherry, full body, complexity, beautiful balance, long aftertaste.

Cabernet Sauvignon/Merlot, Château Giscours 2019, Margaux, France €175,-

Succulent black cherry, plum, leather, tobacco, menthol and licorice, layered, very long finish.

Sangiovese/Cabernet Sauvignon, Tignanello Antinori, 2020 IGP Tuscany, Italy €300,-

Refined aromas. Hints of tobacco, blackberries and cherries, lots of ripened red fruit, licorice and a long, long aftertaste.