



SANDWICHES

1. **PICANTE** - Salami Picante, Sobrasada Stracciatella, grilled bell peppers, rucola and balsamico - €12,50
2. **CARPACCIO** - Home-smoked Ribeye, Parmigiano, truffle mayonaise and rucola - €14,50
3. **VERDURE** - Grilled eggplant, sun-dried tomato hummus, tomato and rucola - €9,50
4. **BARLOTTA** - Pata Negra, Manchego and tomato garlic polpa, rucola €14,50
5. **MORTADELLA** - Mortadella di Prato, Stracciatella, rucola and balsamico €12.50
6. **CAPRESE** - Marinated tomatoes, Pesto, Stracciatella and rucola €9,50 - *Supplement: Copa di Parma + €3,00*

Vegan Sandwich

Vegan Sandwich

12 am till 4 pm





DUBBELS

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 - €18,50
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 olijffjes - €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. Sobrasada 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 €18,50
6. Salsuicia 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 Sardinas – canned sardines - €9,-



THE FINEST ON BRIOCHE

€15,50

15. Sobrasada 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. 40° Gegaarde zalm - Nori en Dashi beurre blanc - €17,50



VEGA



- 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. 40° Slow-cooked salmon - Nori and Dashi beurre blanc - €17,50



DESSERTS



Heerlijk bij de kaasplank:
Ximenez-Spinola exceptional harvest - €12,50

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 - €12,50

Pacherenc du Vic Bilh, Chateau de Dusse, 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 - €12,50

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,-

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DESSERTWIJNEN

Ximenez-Spinola exceptional harvest - €12,50

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

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

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



WINELIST



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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.

Cinsault, Tibourenc, Grenache, Château du Rouët, Teres

€8,50/€42,50

Provence Rosé 2023, Provence, France

Classic Provence rosé, light, crisp, and elegant with notes of wild strawberries, white peach, and a hint of herbs. Refreshing and refined with a dry 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.

Riesling, Jakob Schneider, Melaphyr Trocken 2023, Nahe
Germany

€45,-

Dry and precise with lime, green apple and flintly minerality. Grown on melaphyr soils, this Riesling is vibrant, pure and full of tension.

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



Albariño – Gallegos de Lluvia y Calma, Rías Baixas, Spain

€49,50

Bright and saline with white peach, citrus peel, and floral notes. A zesty coastal white with elegant freshness.

Sancerre, Domaine Renaissance, Loire, France

€65,-

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

Sauvignon Blanc, Misty Cove Estate, Marlborough, New Zealand

€49,-

Crisp and lively with citrus, passionfruit, and fresh herbs. A vibrant, refreshing white with classic Marlborough flair.

Chenin Blanc, Olifantsberg, Old Vine Chenin Blanc 2023,
Breedekloof, South Africa

€65,-

From old bush vines and made by a Dutch winemaking family. Fresh and mineral with quince, pear, and subtle spice, finishing long and elegant.

Aligoté - Bouzeron, Domaine Jean Fery, 2022, Bourgogne, France

€65,-

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.



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WHITE WINES

FULL BODY & COMPLEX



Chardonnay, Adulation, California, USA

€13,-/€65,-

Bold and smooth with layers of ripe pineapple, baked apple, and toasted vanilla. Richly textured with a creamy finish and a touch of spice.

Chablis 1er Cru ‘Fourchaume’, Domaine Fèvre, Bourgogne, France

€95,-

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

Chardonnay, André Bonhomme, Viré-Clessé Cuvée Spéciale 2022,

€72,50

Bourgogne, Mâconnais, France

Rich and precise with white peach, lemon zest, and toasted hazelnut. Aged on lees for depth and balance, gives a fresh mineral finish.

Chardonnay, Gilles Morat, Saint-Véran La Côte-Rôtie 2022,

€85,-

Bourgogne, Mâconnais, France

Elegant and expressive with apricot, citrus, and white flowers. Lively acidity and a clean, mineral edge define this refined white Burgundy.

Pouilly Loché ‘Monopole’, Domaine du Clos des Rocs 2020,

€90,-

Bourgogne, France

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

Puligny Montrachet 1er Cru ‘Sous Le Puits’ 2022, Domaine Larue,

€155,-

Bourgogne, France

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,

€145,-

Bourgogne, France

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, Domaine Garon, Côtes-du-Rhône La Part des Vivants 2022,

€45,-

Rhône Valley, France

Full-bodied and vibrant with blackberries, violets, and a touch of spice. Polished tannins and a long finish reflect the finesse of this northern Rhône red.

Pinot Noir – Coteaux Bourguignons 2021, Bourgogne

Also chilled

€9,50/€47,50

Light and juicy with red cherry, cranberry, and a hint of spice. A delicate and approachable red Burgundy.

Sangiovese, Pinino, Rosso di Montalcino DOC 2022, Tuscany, Italy

€55,-

Fresh and elegant with aromas of red berries, soft tannins, and a hint of earthiness. A refined and food-friendly Tuscan red.

Barbera del Monferrato, Traversa 1816, I Cheini DOC 2021,

€55,-

Piemonte, Italy

Juicy and vibrant with notes of ripe cherry, plum, and a touch of spice. A smooth and balanced red with a gentle oak finish.

RED WINES

AROMATIC & REFINED



Pinot Noir, Mercurey 1er Cru 'En Sazenay', Domaine de Suremain, €95,-
2020 Bourgogne, France

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

Sangiovese, Il Borro, Polissena DOC 2019, Tuscany, Italy €135,-

Call it a baby Brunello, rich and expressive with wild cherry, spice, and floral notes. Silky tannins and great length.

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, Graciano, Marqués de Arviza, Alma DOCa 2017 Rioja, €75,-
Spain

Gran Reserva-style Rioja aged 36 months in French oak. Velvety and elegant, with ripe red fruit, spice, toasted vanilla, and a long finish.

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.

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