

## LOUNGE MENU

From 6.30 A.M. until 11.00 P.M.

### BREAKFAST € 8,-

Selection of Baker's Basket Served with Butter and Preserves

From 11.00 A.M. until 11.00 P.M.

### CANAPÉS € 30,-

Five different bites, our waiters are happy to inform you

### SNACKS

Veal Bitterbal	(6 pcs)	€ 9,-
Mini Reypenaer Cheese Croquette	(4 pcs)	€ 9,50
Mini Shrimp Croquette	(4 pcs)	€ 12,-

Served with Local Mustard and Pickles

### AMSTERDAM SELECTION € 12,50

Raw Beef Sausage, Calves Liver Sausage, Matured Farmer Cheese  
All served with Mustard, Local Pickles

### ZEEUWSE PLATTE 0000 ½ DOZ € 32,-

Shallots in Red Wine Vinegar, Lemon, Sourdough Bread,  
Chives, Lemon Butter

## PASTRY

*IN COOPERATION WITH HUIZE VAN WELY*

Pompometje	€ 9,50
Pistache éclair	€ 9,50
Frambozen éclair	€ 9,50
Bombe Chocolade	€ 9,50
Progrès pastry	€ 9,50
Citrus	€ 9,50
Cheesecake	€ 9,50

## MALTS - FLAVOUR MAP

Talisker 10 Yr	€ 9,-
Lagavulin 16 Yr	€ 14,-
Dalwhinnie 15 Yr	€ 9,-
Glenkinchie 12 Yr	€ 9,-
Singleton 12 Yr	€ 9,-
Oban 14 Yr	€ 12,-

### COGNAC

Grosperin VSOP	€ 14,-
Grosperin XO	€ 16,-

### HOUSE OF JOHNNIE WALKER

Johnnie Walker Gold Label Reserve	€ 16,-
Johnnie Walker Blue Label - Perfect Serve *	€ 40,-

\* Served with ice water to experience these brilliant flavours at its best.

### RUM

Zacapa 23	€ 14,-
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Generous and full-bodied, a great depth of raisined fruit and apricot preserves, building to an intense heart of savory oak, nutmeg, leather and tobacco with notes of coffee and delicately sweet vanilla, balanced with a spicy touch of cinnamon and ginger on the pleasantly finish.

Zacapa XO	€ 24,-
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A satisfying balance of sweetness, fruit, spice and spirit.

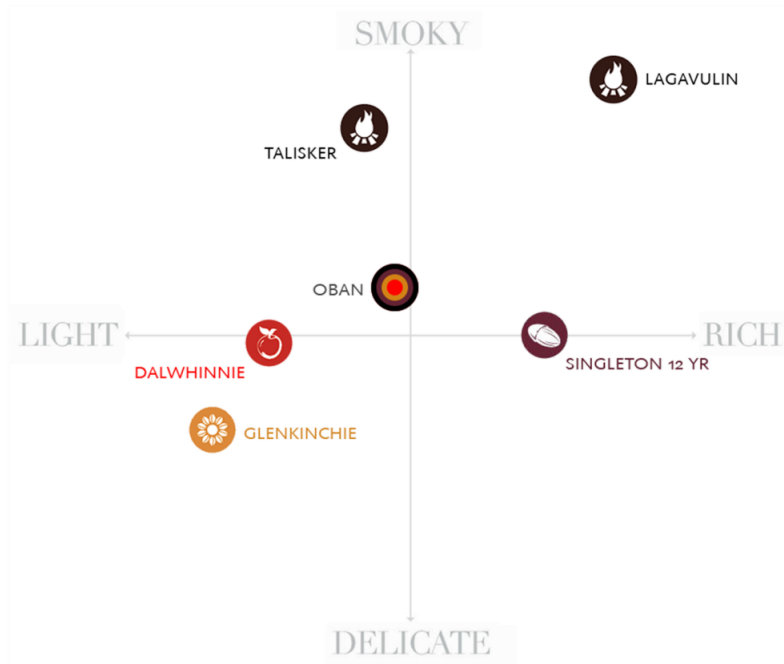
Long, smooth and sweet with a weight of dark cherry chocolate, flavours of intense dried fruits like sultana, date and prune; sweet oak spices of clove, vanilla and cinnamon, and lighter notes of dried mango and raspberry, with a hint of ginger to finish.

### LIQUEUR

Grand Marnier Cuvée du Centenaire	€ 15,-
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This blend of rare French cognacs presents candied tropical orange scents subtly fused with hints of spice. Notes of dried fruit, gingerbread and nutmeg. Lovely lingering finish with nuances of macerated orange.

## LOUNGE MENU



**FRUITY & SPICY**

Medium-bodied. Soft fruit and honey. Good balance of sweetness and spice



**FULL-BODIED & SMOKY**

Generally intense and powerful taste with a strong, smoky flavour



**LIGHT & FLORAL**

Crisp and fragrant. Great as an aperitif, with a clean, fresh aftertaste



**RICH & ROUND**

Rich whisky with a deep, sweet nature and overtones of dried fruits and nuts.

**FLAVOUR MAP**

**HOT DRINKS**

Coffee € 5,50, Espresso € 5,50, Macchiato € 5,75, Cappuccino € 6,-,  
Latte Macchiato € 6,-, Hot Chocolate € 5,50

**TEA € 5,50**

Darjeeling Second Flush, Pedro Pekoe Ceylon, The Staunton Earl Grey,  
Lapsang Souchong, Dragonwell Lung Ching, Green Tea with Jasmine,  
Premium Milk Oolong, Spring White, Nile Chamomile

**BEVERAGES**

**FRESH JUICES € 5,50**

Orange, Red Grapefruit, Watermelon, Carrot,  
Passion Fruit Melon, Mango Lassi € 6,-, Power Juice € 6,-

**SOFTDRINKS € 5,-**

Coca-Cola, Coca-Cola Light, Fanta Orange, Cassis, Sprite

**FEVER TREE € 6,-**

Lemonade, Bitter Lemon, Tonic Water, Ginger Ale, Soda

**MINERAL WATER € 7,50**

Evian, Badoit, 0,75 l

## CHAMPAGNE & SPARKLING WINE

	Glass / Bottle
VEUVE CLICQUOT BRUT Pinot Noir, Chardonnay, Meunier	€ 18,- / € 99,-
CAVA GRAMONA GRAN RESERVA, LA CUVEE 2012 Gran Reserva Brut	€ 9,- / € 45,-
CAVA ROSE Raventós i Blanc 'De Nit'	€ 11,- / € 55,-

## WHITE WINE

MARQUÉS DE RISCAL, RUEDA 2014 Sauvignon Blanc	€ 6,- / € 30,-
LA CROIX DE LA RÉSIDENCE, SUD FRANCE 2015 Viognier	€ 6,50 / € 32,50
VRIGNAUD PETIT CHABLIS, BOURGOGNE 2014 Chardonnay	€ 10,- / € 50,-

## RED WINE

VILLA WOLF, PFALZ 2014 Pinot Noir	€ 7,- / € 35,-
MARQUÉS DE RISCAL RESERVA, RIOJA 2011 Tempranillo, Graciano, Mazuelo	€ 9,- / € 45,-
QUINTA DE LA ROSA RED, DOURO 2011 Touriga Nacional, Touriga Franca, Tinta Roriz	€ 8,- / € 40,-

## ROSÉ WINE

WAGNER STEMPEL ROSÉ, RHEINHESSEN 2014 Saint-Laurent, Spätburgunder	€ 8,- / € 40,-
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## FAVOURITE G&T'S

TAIKO'S GIN Yuzu Tonic, Fresh Ginger, Apple Blossom € 18,- TANQUERAY LONDON DRY G&T Fever-Tree Indian Tonic, Lime Wheels € 13,- COPPERHEAD G&T Fever-Tree Mediterranean Tonic, Coriander, Orange Slice € 18,- MONKEY 47 G&T Fever-Tree Elderflower Tonic, Blackberries € 18,- TANQUEURAY NO. 10 G&T Fever-Tree Indian Tonic, Cranberry Bitters & Lime € 18,- JINZU G&T 1724 Tonic, Kumquats, Yuzu Sake € 20,50 HERMIT DUTCH GIN (LOCAL) G&T Fever-Tree Indian Tonic, Grapefruit & Salty Fingers € 17,- This G&T goes great with ½ Dz Gillardeau Oysters € 35,-
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## FAVOURITE COCKTAILS

MIMOSA Veuve Clicquot Brut, Orange Juice or Red Grapefruit Juice € 15,50 BLOODY MARY Ketel One Vodka, Tomato Juice, Lemon, Celery € 13,50 APEROL SPRITZ Aperol, Cava, Fever-Tree Soda Water, Orange € 15,- NEGRONI Tanqueray London Dry Gin, Campari, Antica Formula Red Vermouth, Orange € 13,50
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## BEERS

Heineken Draft € 6,-
Lefte Tripple € 6,50
Duvel € 6,50
Corona € 6,50
Amstel Malt Beer € 6,50