

BEERS	Jour De Fete, session IPA 4%	€5
	Zieke geest, Tripel 8%	€6
	Hoogheid, Belgian strong ALE 9%	€6

L. DRINKS	Gin Tonic	€13
	Skinny Vodka	€12

DESTILLATES	Rum - Bacoo 11 years	€13
	Whisky - Macallan Gold Double Cask	€15
	Whisky- Highland Park 12 years	€15
	Whisky - Laphroaig Quarter Cask	€16
	Armagnac - Castarede VSOP	€12
	Cognac - Courvoisier VSOP	€13

WATER & SOFT DRINKS	Water	€3,00
	Sparkling water	€3,00
	Water 0,5 L	€5,50
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	Grape juice: Sauvignon Blanc, Cabernet Sauvignon, Merlot	€6,00
	Coca-Cola	€3,00
	Coca-Cola zero	€3,00
	Fanta	€3,00
	Thomas Henry Tonic Water	€4,00
	Thomas Henry Dry Tonic (Low calorie)	€4,00
	Thomas Henry Ginger beer	€4,00

WARM DRINKS	Americano	€3,50
	Espresso	€3,50
	Double Espresso	€5,00
	Cappuccino	€4,50
	Flat White	€5,50
	Latte	€4,50
	Tea: Black, Green, Chamomile, Red fruit, Mint	€4,50



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WINE & FOOD

Sparkling

Crucifix Cuvée Grand Reserve Brut, Champagne	€13
<i>Pinot Noir, Chardonnay</i>	
Sohns Cuvée Pascal, Rheingau, Germany	€10
<i>Weissburgunder, Spätburgunder, Riesling</i>	

Rosé

Rousseau Freres Noble Joue, Loire Valley, France	€7
<i>Pinot Munier, Pinot Noir, Pinot Gris</i>	
Sohns Rosé, Rheingau, Germany	€8
<i>Spätburgunder</i>	
Di Sipio Cerasuolo d'Abruzzo, Italy	€7,5
<i>Montepulciano</i>	

White

Jordan River Crispy White, Jordan	€7,5
<i>White blend</i>	
Anthony Road, Finger Lakes, USA	€8,5
<i>Pinot Gris</i>	
Spioenkop wines Cristal, Elgin Valley, South Africa	€9
<i>Chardonnay</i>	
Red newt Cellar Tango Oaks, Finger Lakes, USA	€10
<i>Riesling</i>	
Sohns Geisenheimer Monchspfad, Rheingau, Germany	€9,5
<i>Weissburgunder</i>	
Sparapani Donna Cloe, Marche, Italy	€11
<i>Verdicchio</i>	
Karam Wines, Lebanon	€10,5
<i>Albariño</i>	
Fulkerson Winery, Finger Lakes, USA	€7,5
<i>Muscat Ottonet</i>	

Orange

Katunar Festivum, Krk, Croatia	€10
<i>Zlahtina</i>	
Sohns Orange, Rheingau, Germany	€11
<i>Riesling</i>	
Mas Delmas Ceci n'est pas un Rancio, Corbières, France	€8
<i>Grenache Gris, Grenache Blanc, Muscat Petit Grain</i>	

Red

Quinta De Fafide Reserva Tinto, Douro, Portugal	€7,5
<i>Tinta Barroca, Tinta Roriz, Touriga Nacional, Touriga Franca</i>	
Villa Bellangelo, Finger Lakes, USA	€9
<i>Cabernet Franc</i>	
Kallmeti Prestige, Albany	€10,5
<i>Kallmet</i>	
Morande Vigno, Maule Valley, Chile	€10
<i>Carignan, Syrah</i>	
Anthony Road, Finger Lakes, USA	€8,5
<i>Lemberger, Cabernet Franc</i>	
Arhonto Krgovic, Montenegro	€11
<i>Vranac</i>	
Spioenkop wines Cristal, Elgin Valley, South Africa	€9,5
<i>Syrah, Cabernet France</i>	
Brotherhood winery, Finger Lakes, USA	€8
<i>Cabernet Sauvignon</i>	

Specials (75 ml)

Oak Farm Vineyards Il Padrone, California	€11
<i>Zinfandel (Dessert wine)</i>	
Berthet Bondet, Jura, France	€12
<i>Savagnin (Dry)</i>	
Château de Gayon, Pacherenc du Vic Bilh, France	€10
<i>Petit Manseng (Dessert wine)</i>	

To Start

Cerignola Olives	€6,00
Gishnis Dip	€9,00
<i>Yogurt based dip with dill, mint and walnuts served with crackers</i>	
Bread	€4,50

Cold Cuts

Paleta Iberico Bellota	€22,00
<i>100% Pata Negra</i>	
Secreto 07	€21,00
<i>Rubia Gallega (beef)</i>	
Artisan dry Sausage board	€14,00
<i>Daily selection</i>	

Say cheese!

Selection of Cheeses "Van Tricht"	€21,00
<i>Daily selection of 3 cheeses, served with bread</i>	
Baked Saint-Félicien cheese	€21,00
<i>Selected by "Van Tricht", served with dates and bread</i>	

Canned Food

Nuri Portuguese Sardines	€10,00
<i>Choice of olive oil or spicy olive oil, served with toast</i>	
Nuri Portuguese Mackerel	€10,00
<i>Choice of olive oil or spicy olive oil, served with toast</i>	

Refreshing Food

Hummus Pimente €13,00

Hummus with roasted bel peppers in olive oil, served with flat bread

Savage Salmon €16,00

Home smoked wild Salmon topped with beetroot

Vittelo Tonato €15,00

Sliced veal covered in tuna sauce, with capers and arugula

Burrata Pomodoro €14,00

Italian Burrata with tomato salsa

Warmly Yours

Yakitori chicken €14,00

Japanese grilled chicken skewered

Mirza & Lavash €12,00

Purée of smoked eggplant, tomatoes and garlic

Gambas a la plancha €16,00

Grilled spicy tiger prawns

Signature oxtail croquette €19,00

Home made artisan meat croquette

“Slow cooked” Duroc ribs €18,00

Iberico ribs marinated in pomegranate syrup and gin

Sweet temptation

Summer Dessert €10,00

Based on Vanilla, strawberries and citrus