

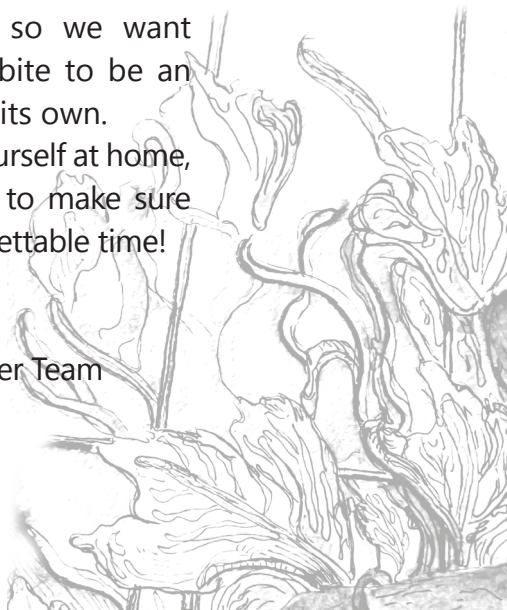


bar • restaurant • boutique • education



Welcome to The Wine Center,
the place where we
believe in Soul Wine & Love Food!
We are driven by passion and love
for our customers, so we want
your every sip and bite to be an
experience on its own.
Please relax, make yourself at home,
and we do our best to make sure
you have an unforgettable time!

Love,
The Wine Center Team



WINES . . .

Sparkling

Crucifix cuvée Grande Reserve Brut, Champagne, France	€ 16
Chardonnay, Pinot Noir	
Missick Cellars Blanc de Blanc, Finger Lakes, USA	€ 14
Gewürztraminer	
Cruysem Rosé Brut , Kruisem, Belgium	€ 13
Pinot Noir	

Rosé

Anthony Road, Fingerlakes, USA	€ 8
Cabernet Franc	
Rousseau Frères Tourain Noble Joué, Loire Valley, France	€ 7,5
Pinot Noir, Pinot Gris, Meunier	

White

Weingut Sohns, Rheingau, Germany	€ 8,5
Grüner Silvaner	
De Kleine Schorre, Schouwen-Duivenland, The Netherlands	€ 9
Pinot Blanc	
Fox Run Kaiser Chardonnay, Finger Lakes, USA	€ 10
Chardonnay	
Lamoreaux Landing Wine Estate, Finger Lakes, USA	€ 9
Riesling	
Musgo field blend branco, Dão, Portugal	€ 9
Assario Branco, Encruzado, Bical, Barcelo	
Missick Cellars, Finger Lakes, USA	€ 11
Chenin Blanc	
Domaine Beekborne, Neerheylissem, Belgium	€ 9,5
Chardonnay	
Willamette Valley Vineyards, Oregon, USA	€ 10
Pinot Gris	
Sommelier suggestion	-
Ask for the wine of the day	

Orange

Mas de la Caçadora Desobedient, Tarragona, Spain	€ 12
Garnacha, Carignan Blanc, Pedro Ximènes, Moscatell	
Anthony Road Skin Fermented Pinot Gris, Finger Lakes, USA	€ 14
Pinot Gris	
Sohns Orange, Rheingau, Germany	€ 13
Riesling	

Red

Cabral de Almedia Musgo field blend, Dão, Portugal	€ 8,5
Touriga Nacional, Alfrocheiro Preto, Jaen	
Villa Bellangelo, Finger Lakes, USA	€ 9,5
Cabernet Franc	
Spioenkop 1900, Elgin Valley, South Africa	€ 10
Pinotage	
Cyrhus, Bergerac, France	€ 14
Syrah	
Bonfanti Venetica, Veneto, Italy	€ 9,5
Corvina, Corvinone	
Ravines Wine Cellars, Finger Lakes, USA	€ 11,5
Pinot Noir	
Vinakoper Wines Capris, Koper, Slovenia	€ 12
Refošk	
Anthony Road, Finger Lakes, USA	€ 9
Lemberger, Cabernet Franc	
Sommelier suggestion	-
Ask for the wine of the day	

Dessert wines (75 ml)

Crucifix Ratafia Champenois, France	€ 15
Pinot Noir	
Graham's 10 years Tawny port, Portugal	€ 11
Touriga Nacional	
Fox Run Hedonia, Finger Lakes, USA	€ 10
Traminette	
Lamoreaux Landing Wine Estate, Ice Wine, Finger Lakes, USA	€ 14
Riesling	



BAR BITES & SHARING ...

Cerignola Olives	€ 7
Smokey Dip	€ 11
Yogurt based dip with grilled eggplant, served with crackers	
Portion of Bread	€ 4,5

Cold Cuts

Paleta Iberico Bellota	€ 25
Secreto 07	€ 24
Dry aged Rubia Gallega beef	

Say cheese!

Selection of Cheeses "Van Tricht"	€ 24
Daily selection of 3 cheeses, served with raisin bread	

Canned Food

Nuri Portuguese Sardines	€ 12
Choice of olive oil or spicy olive oil, served with toast	
Nuri Portuguese Mackerel	€ 12
Choice of olive oil or spicy olive oil, served with toast	



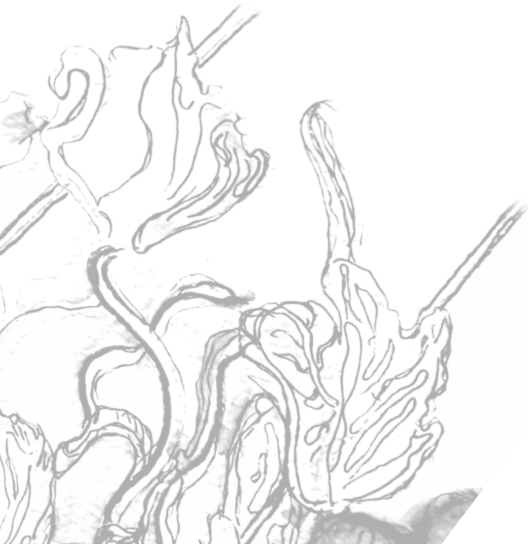
STARTERS ...

Refreshing Food

Hummus Exotica With broccoli and raisins, served with home made flat bread	€ 15
Vittelo Tonato Sliced veal covered in tuna sauce, with capers and arugula	€ 16
Burrata Olivio Italian burrata with savoy cabbage and black olive tapenade	€ 17
Ceviche Oriental With puffed quinoa	€ 17

Warmly Yours

Crispy Chicken With dried onions and spicy sauce	€ 16
Gambas a la plancha Grilled spicy tiger prawns (while supplies last)	€ 18
Signature oxtail croquette Home made artisan meat croquette	€ 20
"Slow cooked" Duroc ribs With gin and pomegranate syrup	€ 21



MAIN COURSE

...

Salads

Cesar Salad	€ 22
Lettuce salad with crispy chicken, boiled egg, parmesan and dressing	
Veggie Salad	€ 20
Fresh lentil salad with mushrooms and rugola	

From the sea with love

Fishke	€ 25
Fried fish, served with potatoes, a small salad and home made tartar sauce	
Bouillabaisse	€ 34
Salmon, sea bass, mussels and grilled gamba, served with toast and rouille	

Meat Lover

Confit chicken leg	€ 22
With vegetables, crispy potatoes and gravy	
Ham-Burger	€ 23
Grilled smoked ham with crispy onions and secret sauce, served with a small salad	
Black Angus tagliata	€ 37
Grain fed beef from South America, served with potatoes and a small salad	
"Persian Saffron" Lamb chops	€ 39
Grilled lamb chops with saffron dressing, dried cranberries and pistachio	
Australian Wagyu bavet BMS 8/9	€ 49
150 gram meat served with potatoes & a small salad	

Extra

Portion of bread	€ 4,5
Portion of crispy potatoes	€ 6
Portion of small salad of the day	€ 5

AFTER DINNER TREATS ...

Sweet Temptation

Dessert of the day

€ 14

Say cheese!

Selection of Cheeses "Van Tricht"

Daily selection of 3 cheeses, served with raisin bread

€24



OTHER DRINKS . . .

Beers

Jour De Fete, session IPA 4%	€ 5,5
Zieke geest, Tripel 8%	€ 6,5
Duvel	€ 5
Orval	€ 6
Liefmans Fruitesse 0.0% (Alcohol free)	€ 5

Cocktails

Negroni	€ 13
Campari Spritz	€ 14
Gin Tonic	€ 14
Skinny Vodka	€ 12

Destillates

Vermouth	€ 6
Rum - Bacoo 11 years	€ 15
Whisky- Highland Park 12 years	€ 16
Whisky - Laphroaig Quarter Cask	€ 16
Armagnac- Castarede VSOP	€ 14
Cognac - Bisquit & Dubouché v.s.	€ 15

Water and Soft Drinks

Acqua Panna still water 0,25 L	€ 3
S.Pellegrino sparkling water 0,25 L	€ 3
Acqua Panna still water 0,5 L	€ 5,5
S. Pellegrino sparkling water 0,5 L	€ 5,5
Coca-Cola	€ 3,5
Coca-Cola zero	€ 3,5
Fanta	€ 3,5
Fentimans Premium Indian Tonic Water	€ 4,5
Fentimans Valencian Orange Tonic Water	€ 4,5
Fentimans Ginger Beer	€ 4,5

Warm Drinks

Americano	€ 4
Espresso	€ 4
Double Espresso	€ 6
Cappuccino	€ 5
Latte	€ 5
Tea- Black, Green, Chamomile, Red fruit, Mint	€ 5