

SNACKS ALL DAY

Bread and butter	6
Bitterballen	9
Fries mayonnaise	6
Oyster 3, 6 or 12	12 / 21 / 36
Olives	5
Corn ribs ranch dressing	8
Garlic bread sourdough	9
Dutch Shrimps cocktail	12
Charcuterie pata negra - pickle	15
Beer battered mushrooms chive mayonnaise	6
Cheese platter - Fromagerie Kef	16

BEER

Heineken pilsner 5%	4,2
Lagunitas IPA west coast IPA 6,2%	6,5
Affligem Blond blond beer 6,7%	6,5
Nitwit wheat beer 6,0%	6,5
Lellebel blond beer 5,7%	6,5
Galipette Cider Brut 4,5% Cider 4,5%	5,5

ZERO POINT ZERO

Homemade Iced Tea	4
Vrijer wheat beer 0,4%	6,5
Heineken non-alcoholic pilsner 0,0%	5
Brand IPA non -alcoholic IPA 0,0%	5
Amaretto Sour Lyres Amaretti 0,0 - lemon - sugar	12
Virgin Pornstar Tanqueray 0,0 - passionfruit - vanilla	12
Spritz Martini Vibrante - Fever Tree Grapefruit Soda	9

COCKTAILS all 13,-

Frozen Margarita Don Julio Blanco - Cointreau - lime - sugar	
White Peach Sgroppino Ketel One vodka - Cointreau - peach - lemon - cava	
Whiskey sour Bulleit bourbon - peach - lemon - sugar - bitters	
Negroni Tanqueray - Campari - Antica Formula - smoked orange	
Paloma Don Julio Blanco - salt - lime - Fever Tree Grapefruit Soda	
Espresso martini Ketel One vodka - Borghetti - coffee - muscovado	
Old fashioned Woodford Reserve - muscovado - black walnut	
Freezer martini Tanqueray Ten - dry vermouth - orange bitters	
Charlie chaplin Sipsmith Sloe gin - apricot - lime	
Paper plane Bulleit bourbon - Aperol - amaro - lemon	
Jungle bird Ron Colón - Campari - pineapple - lime	
Infante Don Julio Blanco - lime - almond	
Moscow Mule Ketel One vodka - ginger - honey - mint - Fever Tree Ginger Beer	
<i>Please inform the staff about any allergies or dietary requests.</i>	

SPRITZ all 11,50,-

Aperol Aperol - cava - sparkling water - orange	
Limoncello Limoncello - cava - sparkling water - lemon	
Elderflower St. Germain - cava - sparkling water - mint	
SPARKLING	
Cava Pasos de Oro <i>Strawberry, cherry, pepper and funky</i>	7 / 38
Crémant de Bourgogne Brut, Joillot <i>Dry, fresh and mineral with depth</i>	11 / 59
Champagne P. Lancelot-Royer <i>Blanc de Blancs, elegant, complex, length</i>	75
ROSE	
Gariquette Rose 2023, Girard <i>Fresh, fruity, light</i>	7 / 38
La Source de Vignelaure 2022 <i>Fresh, fruity, light, Aix en Provence - bio</i>	45
WHITE	
Nanclares 2022, Rueda, Javier Sanz <i>Verdejo, fresh, fruit and flowers</i>	6 / 32
Chateau Les Graves 2022, Bordeaux <i>Sauvignon blanc, citrus, exotic fruit, round</i>	7 / 38
Rioja Blanco Barrique, Marques Garoa <i>Vanilla, oak, exotic fruit</i>	8 / 42
Sandstein Riesling Trocken 2022 <i>Elegance and finesse, fruity, fresh, round</i>	42
Viognier 2021, Bomary <i>Aromatic, peach and apricot, floral notes</i>	43

Catarrato Terrabedda 2022, Vaccaro <i>Nectarine, crunchy, organic</i>	47
Mâcon-Villages 2022, Domaine Seve <i>Bourgogne, chardonnay, fruit and minerality</i>	9 / 49
Pouilly Fume 2023, Chauveau <i>Sauvignon blanc, mineral, citrus, dry</i>	50
Cortese La Rocca D.O.C <i>Piemonte, nuts, minerals, marzipan, oak</i>	59
Bourgogne Côte d'Or 2022 <i>Chardonnay, oak, mineral, honey</i>	72

RED

Tempranillo 2022, Rudeles <i>Tempranillo, young vines, raspberry and cherry</i>	7 / 38
Malèpere Tradition 2020, Girard <i>Merlot, blackberry, structured and full bodied</i>	8 / 42
Chianti 2022, La Striscia <i>Bio, medium bodied, plum, herbs</i>	9 / 48
Pinot Noir 2023, Girard <i>Pays d'Oc, vanilla, strawberry, dark cherry</i>	39
Malbec 2022, Chateaux de La Grave <i>Bordeaux, blackcurrant blackberry, delicate wood</i>	42
Langhe Nebbiolo 2022, Albino Rocca <i>Strawberry, cherry, light raspberry red colour</i>	49
Lirac Rouge 2020, Chateau de Ségrîès <i>Sister of Châteauneuf-du-pape</i>	52
Ribera del Duero, 2020, Rudeles <i>Rich wine, plum, cherry, chocolate, pepper</i>	65
Barolo 2018, Scarzello <i>Red fruit, rose petals, mushroom, licorice</i>	80
Gevrey Chambertin 2022 Clos du Couvent "Monopole" <i>Raspberry, ruby red, delicate tannins</i>	95

The hidden gem of the Red Light District

CAFE - RESTAURANT - BAR

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