

SNACKS

Bread and butter	6
Garlic bread sourdough	8
Chickenliver parfait sourdough, homemade pickles	12
Bitterballen	9
Fries mayonnaise	6
Oyster 3 pieces	12
Olives	5
Olives filled with ricotta and fennel	10
Jalapeño cheese poppers	10
Charcuterie pata negra	15
Cheese platter from Kef	16

BEER

Heineken 25cl / 50cl pilsner 5%	4,25 / 8,5
Lagunitas IPA 30 cl / 50cl west coast IPA 6,2%	6,5 / 11
Lellebel De Eeuwige Jeugd 30cl / 50cl blond beer 5,7%	6,5 / 11
Texels Skuumkoppe 30cl / 50cl dark wheat beer 6,0%	6,5 / 11
Somersby Cider 30cl Cider 4,5%	5,5

ZERO POINT ZERO

Homemade Iced Tea <i>seasonal</i>	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	12
Lyres Amaretti 0,0 - lemon - sugar	
Virgin Pornstar	12
Tanqueray 0,0 - passionfruit - vanilla	
Spritz	9
Martini Vibrante - Fever Tree Grapefruit Soda	

COCKTAILS all 14,-

Whiskey Sour Toki Japanese whisky - peach - lemon - sugar - bitters - foam
Negroni Tanqueray gin - Campari - sweet vermouth - smoked orange
Paloma Don Julio Blanco tequila - lime - Fever Tree Grapefruit soda
Espresso Martini Ketel One vodka - espresso - muscovado
Old Fashioned Woodford Reserve bourbon - muscovado - black walnut
Freezer Martinez Tanqueray Ten gin - sweeth vermouth - maraschino - orange bitters
Moscow Mule Ketel One vodka - lime - Fever Tree Ginger Beer
Penicillin Johnnie Walker Black - Laphroaig 10 - honey - ginger - lemon
Naked Spy Sipsmith Sloe gin - Belsazar Rose - bergamot
Ryes & Shine Ron Colón RumRye - honey - ginger - lime - Fever Tree Ginger Beer
Corpse Reviver no. 2 Roku gin - Cointreau - lemon - Cocchi Americano - absinthe
Margarita Don Julio Blanco tequila - Cointreau - lime - salt

SPRITZ all 11.50,-

Aperol Aperol - cava - sparkling water - orange
Limoncello Limoncello - cava - sparkling water - lemon
Elderflower St. Germain - cava - sparkling water - mint

Please inform the staff about any allergies or dietary requests.

SPARKLING

Cava Pasos de Oro	7/38
<i>strawberry, cherry, pepper</i>	
Cremant de Bourgogne, Joillot	11/59
<i>Dry, mineral, strong bubble and depth</i>	
Champagne P. Lancelot	75
<i>Blanc de Blanc, elegant and complex</i>	

WHITE

Verdejo 2022, Javier Sanz	6/32
<i>Verdejo, fresh, fruit and flowers</i>	
Sauvignon 2022, Bordeaux	7/38
<i>Sauvignon blanc, citrus, exotic fruit, round</i>	
Rioja Blanco, M. Garoa	8/42
<i>Vanilla, oak, exotic fruit</i>	
Mâcon-Villages 2022, Domaine Seve	9/49
<i>Bourgogne, chardonnay, fruit and minerality</i>	

Riesling Trocken 2022	42
<i>Elegance and finesse, fruity, fresh, round</i>	
Viognier 2021, Bomary	43
<i>Aromatic, peach and apricot, floral notes</i>	
Catarrato 2022, Vaccaro	47
<i>Nectarine, crunchy, organic</i>	
Pouilly-Fume 2023, Chauveau	50
<i>Sauvignon blanc, mineral, citrus, dry</i>	
Cortese La Rocca D.O.C	59
<i>Piemonte, nuts, minerals, marzipan, oak</i>	
Bourgogne Côte d'Or 2022	72
<i>Chardonnay, oak, mineral, honey</i>	

ROSE

Rose 2023, Girard	7/38
<i>Fresh, fruity, light</i>	
La Source 2022	45
<i>Fresh, fruity, light, Aix en Provence - bio</i>	

RED

Tempranillo 2022, Rudeles	7/38
<i>young vines, raspberry and cherry</i>	
Merlot-Cabernet Franc 2020, Girard	8/42
<i>Merlot, blackberry, full bodied</i>	
Chianti 2022, La Striscia	9/49
<i>Bio, medium bodied, plum, herbs</i>	

Pinot Noir 2023, Girard	39
<i>Pays d'Oc, vanilla, strawberry, dark cherry</i>	
Malbec 2022, Chateaux de La Grave	42
<i>Bordeaux, blackberry, delicate</i>	
Langhe Nebbiolo 2022, Albino Rocca	49
<i>Strawberry, cherry, raspberry red colour</i>	
Lirac Rouge 2020, Chateau de Ségriès	52
<i>Sister of Châteauneuf-du-pape</i>	
Ribera del Duero, 2020, Rudeles	65
<i>Rich wine, plum, cherry, chocolate, pepper</i>	
Barolo 2018, Scarzello	80
<i>Red fruit, rose petals, mushroom, licorice</i>	
Gevrey Chambertin 2022, Clos du Couvent "Monopole"	95
<i>Raspberry, ruby red, delicate tannins</i>	

CAFE - RESTAURANT - BAR

MH

The hidden gem of the Red Light District