



WINES**White****Weinviertel** 5, 50 / 26*Grüner Veltliner, Austria***Quartaut Languedoc** 6 / 28*Chardonnay, France***Rioja Muga 2017** 38*Viura, Malvasia, White Garnacha, Spain***Wairau River** 8/ 36*Sauvignon Blanc, New Zealand***Rueda Oro de Castilla** 32*Vireo, Spain***Bottega Vinai** 32*Pinot Grigio, Italy***Red****Rosso Piceno "Viavore"** 5 / 24*Montepulciano, Sangiovese, Italy***Les Grès Languedoc 2018** 6 / 28*Grenache, Syrah, France***Ribera del Duero "La Planta" 2018** 7, 50/ 34*Tempranillo, Spain***Fabre Montmayou "Reservado" 2017** 36*Malbec, Argentina***Diemersdal Estate** 40*Pinotage, South-Africa***Terra Barosa 2016** 36*Shiraz, Australia***Domaine de Peyrelongue,** 45**Bordeaux, Saint Emilion***Cabernet Franc, Merlot, France***Rosé** 5 / 24**Blush "Principato"***Pinot Grigio, Italy*

APERITIF & DIGESTIVES**Aperol Spritz & prosecco** 12, 50**Port white** 4**Port red** 4**Ricard** 4**Campari** 4**Armagnac V.S.O.P.** 6**Remy Martin X.O.** 22**Remy Martin V.S.O.P.** 8**Martell V.S.** 7**Grappa** 6**Hennessy** 9**Baileys** 6**Sambuca** 6**Cointreau** 6**Amaretto Disaronno** 6

BUBBLES**Corte Calli Prosecco frizzante** 6/ 27**Cava Brut – d'Arciac** 29**Cava Gramona La cuvee gran reserve** 37**Champagne Brut-Laurent Perrier** 65

GIN & TONIC**Bombay Sapphire Star** 14**Hermit Gin** 14**Hendrick's** 12**Bobby's** 12**V2C** 12**Copperhead Black Batch** 14**Gospel** 12**Tanqueray** 10

WHISKEYS**Lagavulin (16 years old)** 12**Oban (14 years old)** 9**Jonnie Walker black label** 8**Chivas Regal** 8**Jameson Irish** 6**J&B** 6**Jack Daniel's** 7*35ml of alcohol per glass*

SPIRITS**Grey Goose Vodka** 8**42 below** 6**Ketel One Vodka** 6**Captain Morgan Spiced** 6**Havana Club Rum** 6**Tequila Patron** 8**Limoncello** 4, 50**Jägermeister** 4, 50**Ouder Jenever** 4, 50**Jonge Jenever** 4

DRAUGHT BEER**Hertog Jan Pilsener** 0,25 / 0,45 4, 00 / 7, 50**Hertog Jan Weizener** 0,25 / 0,45 4, 25 / 8, 00**Leffe Blonde** 0,25 / 0,50 5, 50 / 8, 50**Leffe Bruin** 0,25 / 0,50 5, 50 / 8, 50**Trippel Karmeliet** 0,25 5, 50**Jopen Mooie Nel IPA** 0,25 5, 50

BOTTLED BEER**Hertog Jan 0.0%** 4**Bud 0,33** 5**Corona** 6**Duvel** 6**La Chouffe** 6

COFFEE & TEA**Coffee** 3, 20**Cappuccino** 3, 50**Latte Macchiato** 3, 50**Espresso** 3, 20**Double espresso** 4, 20**Hot chocolate** 3**Tea** 3*All our coffee is 100% Rainforest Alliance Certified*

SOFT DRINK**Pepsi, Pepsi Max** 3, 20**Sisi orange** 3, 20**7up** 3, 20**Cassis** 3, 20**Ice tea lemon, Ice tea green** 3, 20**Ginger ale** 3, 20**Bitter lemon** 3, 20**Indian tonic** 3, 20**Spa still, Spa sparkling 0, 25** 2, 90**Spa still, Spa sparkling 1 L** 6, 25

JUICES**Fresh orange juice** 4, 75**Appelaere** 3, 40**Perelaere** 3, 40**Tomato juice** 3, 40



FOOD MENU

From 17:00 to 22:00

Crispy salad with grilled chicken 14
Crunchy little gem lettuce, Old Amsterdam cheese, garlic croutons and creamy buttermilk dressing. We serve it with poached free-range egg.

Double Dutch burger in a brioche bun with artisan fries "uit Zuyd" 19
This tender, juicy, tasty meat is perfect for hamburgers. A light brioche bun matches perfectly with fresh tomato sauce to complete this burger.

-Extra bacon (+ €1)
-Egg (+ €1)
-Matured Beemster cheese (+ €1, 50)

Linguine with mushroom, onion and parsley (vegan) 16
Creamy and fragrant mushroom sauce with onion and cloves of garlic. The vegan cheese and fresh cream give a really fine texture to this healthy and colorful dish.

Linguine alla Bolognese 16
Classical recipe

Linguine alla Carbonara 16
Classical recipe

PIZZA DONNA ITALIA

Pizza Margherita 16

Pizza Peperoni 16

Pizza Quattro Formaggi 16

Pizza Hawaiana 16

SWEETS

From 17:00 to 22:30

Chocolate mousse with crumble from Oreo cookies 8
This dessert is a great combination between the deep flavour of the dark chocolate and the slightly sweet and sour taste of the Oreo cookies and fresh mint. Sweet mood!

Fruit salad with a scoop ice cream 6

KIDS MENU

(for kids under the age of 12)

Tomato soup 5

Sliced ham with melon 5

Linguine Bolognese 10

Pizza Margherita 10

Cheese Burger 10
Served with fries and salad

Pan-fried chicken breast 14
Served with fries and salad

Fresh fruit salad 4

SIDES

Green salad with house dressing 4

Seasonal vegetables 4

Artisan fries "uit Zuyd" 5



We use certified Double Dutch beef
*Double Dutch Beef scores high in terms of sustainability, with meat from cows that originally gave milk.
The meat is deliciously tender and juicy with a round, somewhat grassy and very accessible flavour. Without "food miles"!*

PICK-UP RESTAURANT

From 17:00 to 22:00

Dial number 1643

call +31 20 431 36 43

pick up your order and take it to your room.

STACH

STACH Food available 24/7

Tasty and healthy snacks, sandwiches and local drinks are available for self-service anytime in our ground floor shop STACH.

BAR BITES

The Butcher shop 9
Finest local cured pork sausages (80 gr) served sliced with pickles and sourdough bread

Bittergarnituur
Assortment of fried snacks based on meat, vegetarian or fish served with grain mustard and sweet chilli sauce
Classical (8 pieces) 8
Asian (8 pieces) 8

Bitterbal (Bourgondiër) 7
Dutch "bitterballen" filled with pulled beef

Dutch cheese 9
Old Amsterdam cheese with mustard and pickled onion from Amsterdam

Olives 5
Marinated in a fragrant mix of herbs

Vegetable chips 5
Crispy vegetarian chips served with a dip of Ras el Hanout
