



D R I N K S M E N U

WELCOME ABOARD!

WE'VE PUT TOGETHER A FANTASTIC
SELECTION OF DRINKS!

FROM WELL-KNOWN COCKTAILS AND
CRAFT BEERS TO DELICIOUS WINES AND
REFRESHING NON-ALCOHOLIC OPTIONS –
SOMETHING TO SUIT EVERYONE'S TASTE.

WE CAN'T WAIT TO WELCOME YOU!

ENJOY.





S O F T D R I N K S

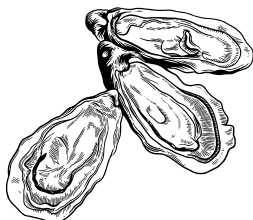
Coca cola	3,5
Coca cola zero	3,5
Fanta	3,5
Sprite	3,5
Tonic	3,5
Bitter lemon	3,5
Ice tea	4
Ice tea green	4
Chocolate milk	4
Fristi	4

F R U I T J U I C E S

Orange juice	5
Apple juice <i>Schulp</i>	5

W A T E R

Still water	500 ml	3,5
	750 ml	8
Sparkling water	500 ml	3,5
	750 ml	8





COFFEE AND COCKTAILS

Coffee	3,5
Espresso	3,5
Double Espresso	4
Cappuccino	4
Café au lait	4
Latte Macchiato	4,5
Tea	3,5
Ginger Tea	4,5
Mint Tea	4,5
Hot Chocolate with Whipped Cream	5

SPECIAL COFFEES

Irish Coffee <i>Jameson</i>	13
Spanish Coffee <i>Tia Maria</i> or <i>Licor 43</i>	13
Italian Coffee <i>Disaronno</i>	13
Kiss of Fire <i>Cointreau & Tia Maria</i>	13
Affogato with <i>Tia Maria, Baileys</i> or <i>Limoncello</i>	13

COCKTAILS

Gordon's Gin Tonic	13
Aperol Spritz	13
Mocktail 0.0%	9

DESSERT WINE

<i>Coteaux du Layon, Chenin Blanc</i> Maison Foucher le Brun, France	7
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B E E R S

B E E R S O N T A P

Heineken

from 3.5

small glass | pint | tankard

Heineken, the most refreshing pilsener. Thanks to its light, fruity taste, which is perfectly balanced with the bitterness of the hops.

Heineken 0,0

from 3,8

pint | tankard

Heineken 0.0%: experience the refreshing taste of an alcohol-free beer, with its characteristic fruity notes and slightly bitter aftertaste.

Skuumkoppe

from 6

pint | tankard

Dark wheat beer full of character. With hints of caramel and apricot, and a creamy, slightly sweet aftertaste. Named after the white crests of the ocean waves.

Affligem Blond

from 6,5

pint | tankard

Soft blond abbey beer with a fruity and lightly spiced flavour.

B O T T L E D B E E R S

Zeezuiper

6,75

Tripel

0 . 0 %

Radler 0.0

5

Affligem Blond 0.0

6





DISTILLED

INTERNATIONAL

Cognac Hennessy	10
Whiskey Bourbon Jack Daniels	8
Whiskey Jameson	6
Vodka Absolut	6
Rum Bacardi Carta Blanca	6
Grappa Botega Alex	6

NATIONAL

Korenwijn Bols	5
Young Jenever Bols	5

LIQUEURS

Grand marnier	6
Tia Maria	6
Amaretto Disaronno	6
Limoncello Villa Massa	6
Bailey's	6
Licor 43	6
Campari	6
Cointreau	6

PORT

Port Kopke red	6
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S P A R K L I N G



Prosecco Brut Motivo Asolo D.O.C.G

Borgo Molino, Italy, Veneto

Piccolo 200ML

40

13

A fresh, lively Prosecco from the Asolo D.O.C.G. quality region, with fine bubbles and elegant notes of pear and white flowers. Delightful as an aperitif and a perfect companion to oysters, sushi, mussels, kibbeling and other light fish dishes from our kitchen.

Prosecco Rosé Extra Dry Motivo

Borgo Molino, Italy, Veneto

40

A fresh, fruity Prosecco Rosé with refined bubbles and elegant notes of red fruit and flowers. Delightful as an aperitif and a perfect companion to sushi, prawns and salmon dishes from our kitchen.

Champagne, Brut Reserve

Jorez-LeBrun, France, Champagne

78

A lush champagne with a pleasant mousse, suitable for any moment. Taste the delicious flavours of tropical fruit, peach, and apricot, with complexity and a hint of mint. Best served with oysters.

Champagne, chardonnay, blanc de blancs

Ruinart, France, Champagne

155

Ruinart champagnes are renowned worldwide for their purity, clarity, and perfection. A fairly long and particularly refreshing finale with a lovely mineral accent. We recommend serving this excellent wine with great company to celebrate something. Naturally paired with oysters.





W H I T E



Sauvignon Blanc, Saint-Bris

48

Bruno Verret, France, Bourgogne

Unique to Burgundy: a rich Sauvignon Blanc with a subtle Burgundian character and malolactic fermentation. Refreshing thanks to the Sauvignon Blanc, which makes this wine more accessible than the average Chardonnay with higher acids common to Burgundy. Saint-Bris will suit every palate when paired with fried dishes; this versatile wine can accompany different flavours. Scallops are its favourite.

Pouilly-Fumé Cuvée du Bois Joli

60

Masion Foucher-LeBrun, France, Loire

A refined Pouilly-Fumé in an elegant style, slightly lighter than Sancerre. Lively notes of lime, passion fruit and elderflower, with a balanced minerality and a long finish. A highly gastronomic wine, versatile with cold fish. Such as smoked eel or smoked salmon.

Sancerre, Le Chêne Marchand

78

Maison Foucher-LeBrun, France, Loire

Sancerre Blanc, originating from the prestigious Le Chêne Marchand vineyard, is a pure indulgence for the senses. This concentrated wine is exceptionally balanced and refined, with a seductive palette of ripe apple, pear, and orange peel. The flavour is clean and round, enriched with nuances of currant and refreshing notes of lime. The recommendation to order various appetisers alongside your meal is no exaggeration, as every bite brings out the wine in a different way.

Chablis

12

60

Bruno Verret, France, Bourgogne

This lively Chablis enchants with its pronounced minerality. You first taste refreshing citrus notes, followed by ripe almond undertones. Take your time to taste it and this wine will reveal more rounded, warmer notes. The long finish will delight with flavours of white fruit. A wine experience that unfolds and continues to surprise. The perfect pairing for oysters, salmon salad, sole and scallops. This refined white wine accentuates the delicate flavours of these fruits of the sea and emphasises their refreshing, mineral characteristics.





W H I T E



Chardonnay

6

30

Bruno Andreu, France, Pays d'Oc

This affectionately crafted Chardonnay from France offers a refined taste with aromas of ripe tropical fruit such as pineapple and mango. This elegant and full wine is characterised by its excellent balance and rich flavour, which makes it a superb choice with scallops.

Chardonnay, Oaked

8

40

Bruno Andreu, France, Pays d'Oc

This wine, aged in wood for four months, originates from 40-year-old vines. A silky-soft wine with exotic fruit notes of ripe pineapple and subtle vanilla accents. It is also referred to as a Burgundy-style Chardonnay. With so many soft flavours, this wine is a perfect match for cod or plaice.

Verdejo

6

30

Bodega Emina, Spain, Rueda

The tastebuds are pampered with a mix of tropical fruit. The mouth feel is a perfect balance between the lively acidity and a pleasant bitterness, characterised by the Verdejo grape. This delicious wine continues to delight with its refreshing character and full flavour. Enjoy every sip! A grilled tuna salad or sea bass is truly deserving of this wine.

Sauvignon Blanc

6

30

Bodega Emina, Spain, Rueda

Tropical aromas of pineapple and mango blend with yoghurt on the nose. Enriched with boxwood, spicy and refreshing citrus accents, and a hint of red pepper for an exciting backdrop. Dutch shrimp cocktail, sashimi, or prawn pil pil enrich the flavour of this wine.

Pinot Grigio delle Venezie DOC

6,5

32,5

Corte Molino, Italy, Veneto

A fresh and elegant Pinot Grigio from Corte Molino, part of Borgo Molino in Veneto. The nose reveals green apple, ripe pear, citrus and a hint of white blossom. The palate is dry and refined, with fresh acidity, juicy white fruit and a subtle minerality. A wonderfully approachable wine that pairs perfectly with white fish, mussels and grilled fish.

Riesling.

35

Weingut Braun, Germany, Pfälz

This Riesling is a lively expression of spicy lime and green apples, whereby the seductive nose in the glass only gives a glimpse of its true flavour profile. An honest and upright wine that will delight and please Riesling lovers with its unexpected depth.

This Riesling dares you to pair it with herring, smoked eel or shrimp croquettes





W H I T E



Mâcon-Vinzelles

50

JC Perraud, France, Bourgogne, Mâconnais

A fresh, elegant white Burgundy from the southern Mâconnais. This refined Chardonnay from the 'Les Morandes' vineyard offers a beautiful balance between creaminess and vibrant acidity, with aromas of apricot and peach. Perfect with delicate fish dishes such as sea bass or cod.

Saint-Véran.

55

JC Perraud, France, Bourgogne, Mâconnais

Elegant and powerful, with ripe aromas of exotic fruits such as juicy pear and melon, a hint of peach, a fine texture, and fresh minerality. This organically produced wine ages for 12 months on fine lees, adding depth and length. Delicious with grilled fish, shellfish and seafood.

Pouilly-Fuissé

73

JC Perraud, France, Bourgogne, Mâconnais

An elegant and powerful white Burgundy from organically certified vineyards in Fuissé. The combination of citrus zest, grapefruit and a hint of almond adds refinement, while the lively acidity and maturation in large oak casks give the wine structure and length. Ideal with delicate fish dishes such as pan-seared salmon, or sashimi. The fresh acidity and subtle touch of oak support the delicate flavours of the fish and elevate the dish to a higher level.

Pouilly-Loché 'Aux Barres'

58

JC Perraud, France, Bourgogne, Mâconnais

Refined, mineral-driven Chardonnay with citrus, stone fruit and a hint of hazelnut. The subtle touch of oak and fresh structure make this an elegant, gastronomic wine. Perfect with: Dover sole or sole meunière – dishes with finesse and creaminess that pair beautifully with the wine's round and mineral style.





R O S É



Grenache

6

30

Bruno Andreu, France, Pays d'Oc

A fresh, elegant rosé of Cabernet Sauvignon from Veneto with refined notes of red summer fruit and a subtle spicy accent. Beautifully dry in style and wonderfully refreshing, yet surprisingly versatile at the table. This rosé pairs particularly well with tuna dishes and our shrimp croquettes.

Grenache, Cinsault and Syrah.

8

40

Domaine de La Rose, France, Provence

A refined rosé from the Coteaux Varois en Provence by Domaine La Rose des Vents, sourced from higher-lying vineyards on chalk-rich soils that provide extra freshness and elegance. In the glass, lively notes of white peach, wild strawberry and a subtle Mediterranean spiciness, with a light tension and soft structure on the finish. A beautiful companion to salmon dishes and tuna steak.

Verdejo, Tempranillo

9

45

Prestigio Bodega Emina, Spain, Cigales

Emina Rosé Prestigio is an exclusive pale rosé wine, inspired by Provençal styles. Made from old vines over 70 years of age, it blends red grapes (Tempranillo, Garnacha Tintorera, Garnacha Gris) with white varieties (Verdejo, Albillo). The result is a refined, pale pink wine with aromas of wild berries, thyme, lavender and subtle mineral notes. Thanks to cold maceration, the wine is light and appealing with measured volume, enhanced by two months of ageing on fine lees. Let yourself be inspired in the kitchen — this versatile wine pairs beautifully with a variety of appetisers.





RED



Les Prunelles Merlot

6

30

Bruno Andreu, France, Pays d'Oc

Soft, round and full of dark fruit, with a hint of bay leaf and cocoa. Elegant and smooth on the palate, with a fresh undertone that pairs surprisingly well with grilled tuna or rich fish dishes.

Sangiovese, Chianti D.O.C.G.

7

35

Terre del Bruno, Italy, Tuscany

Terre del Bruno Chianti is a refined expression of Tuscan winemaking tradition. This wine enchants with its ruby-red colour and inviting bouquet of ripe cherries, violets and a hint of spice. On the palate, it reveals a harmonious balance of juicy red fruit, smooth tannins and lively acidity. Perfect with vegetarian pasta or cod.

Tempranillo

8

40

Bodega Emina, Spain, Ribera del Duero

The Tempranillo grape gives this wine its deep ruby-red colour and intense flavour. Aromas of ripe cherries, blackberries and plums are complemented by hints of vanilla and spices. Its full, velvety texture delivers flavours of ripe red fruit, cocoa and a touch of oak, adding extra complexity. Delicious with steak or pan-seared salmon.

ALCOHOL - FREE WINE

Verdejo 0.0%

6

30

Matarromera, Spain, Valbuena de Duero

This alcohol-free Verdejo from the renowned Matarromera winery offers an exceptionally refreshing and flavourful experience. The wine delights the tastebuds with a lively mix of tropical fruit and citrus, underpinned by the characteristic fresh acidity of the Verdejo grape. An ideal choice for anyone looking for a superior quality alcohol-free wine.

Verdejo Sparkling 0.0%

7

35

Matarromera, Spain, Valbuena de Duero

A modern alcohol-free sparkling wine from Spain, made from real wine whose alcohol has been carefully removed, preserving freshness and elegance. Lightly sparkling with lively notes of green apple and citrus and a refined, dry style. A festive glass that pairs beautifully with oysters and smoked salmon from our kitchen.





B I T E S M E N U

FRIED FISH

- | | |
|--|----|
| LEKKERBEK
Fillet dipped in a light batter and deep-fried until golden and crispy. | 16 |
| KIBBELING
Chunks of cod dipped in a light batter and fried to a crispy golden brown. | 16 |
| CRISPY SHRIMPS
Deep-fried shrimp in a crunchy coating. | 16 |

SNACKS

- | | |
|---|-------|
| BITTERBALLEN (MIN. 4 PCS)
Crispy, golden Dutch meat croquettes filled with creamy ragout, served with mustard. | 1,50 |
| CHEESE STICKS (MIN. 4 PCS)
Golden, crispy fried cheese sticks with a rich, melted cheese filling. A delicious savoury snack, perfect with drinks. | 1,50 |
| BREAD WITH DIPS
Artisan bread with a homemade dip and butter. | 4 P.P |

