

# BAR MONROE

Welcome to Monroe's! With a catchphrase that says that we are 'Blending old world elegance with a touch of modern boldness', Monroe does not only build a bridge between the Old and New South, but also makes the connection between yesteryear's classic drinks and modern creations.

Head bartender Yuni Herremans and his team got to work on this and serve classics in their purest form or with a personal touch and contemporary drinks.

## BAR SNACKS

### **Monroe's selection of cold cuts**

A platter of several surprising and known delicacies from all over the world:

- Dry-aged West Flanders prime rib from Dierendonck. Beautifully aged meat that has dried for months, after which it received several herbal treatments;
- Northern Italian Coppa Stagionata. Lean, seasoned pork neck, dried and slightly salted;
- Salchichón Iberico Bellota. This dried sausage is made from 100% pure-bred Iberico pork;
- Morcilla Ibérica de Bellota, dried black pudding from Spain;
- Paleta Cebo de Campo, Spanish pork shoulder;
- Mortadella Classica 'Presidio Slow Food' from Emilia Romagna, a traditional, velvety sausage from Italy.

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€ 22,00

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**Tartelette Vitello Tonnato**

Fine brick dough tartlet filled with slow-cooked veal, grilled veal tongue and a creamy tuna-based sauce. Finished with pickled red onions, capers and rocket salad.

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€ 17,00

**Artichoke Wings**

Crispy artichoke buffalo wings with a vegan basil dip.

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€ 9,50

**Pulpo Gallega**

Slow-cooked octopus from Galicia, roasted cauliflower, dried cherry tomatoes and a basil dip. Served on a crispy Pinsa Romana.

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€ 23,00

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# OYSTERS

We love oysters! Purely fresh or originally prepared warm or cold by our kitchen team. We prefer to work with the delicious oysters from the Oesterij (Oysterfarm) in Yerseke and always serve them with one or two artisanal SWET hot sauces from Brussels for the extra kick!

## **Fresh oysters (6 pcs)**

Creuse no. 3 from Zeeland, served fresh or with a classic mignonette sauce of shallot and red wine vinegar.

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€ 19,00

## **Extra Iranian caviar € 20,00**

High-quality Baeri caviar from Iran, from the house Céleste Caviar. Fine grain, nutty and buttery in taste and a super smooth consistency. Delicious!



**Nikkei Oysters (2 pcs)**

Fresh Zeeland creuse "Oesterij special" no. 3, nature served with Saké-Soy dressing, Tobiko, spring onion, coriander.

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€ 9,00

**Le bon vivant chaud (2 pcs)**

Gratinated Zeeland creuse "Oesterij special" no. 3, nature with beurre Maitre d'Hotel and Oud Brugge cheese and chives.

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€ 9,00

**Pink Panther (2 pcs)**

Crisp preparation of Zeeland creuses no. 3. Rhubarb granité, margarita dressing and tajín seasoning.

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€ 9,00

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# CHEESE

A unique selection of cheeses refined by cheese masters Van Tricht. Served with brioche bread and fig compote. Choose from 8 options below.

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4 cheeses € 16,00

8 cheeses € 30,00

## DRINK SUGGESTIONS WITH THE CHEESES

### **Bon Courage Cape Vintage Port 2018 Robertson - South Africa**

Recommended to pair with our cheese platter! Hints of plum and black cherry. Outstanding berry fruit with aromatic notes of mocha and chocolate, with a long, complex finish.

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*Glass € 8*

### **Madeira Marvilha**

This madeira wine has scents of dried fruit. Light, velvety and balanced in the mouth with a long, dry finish.

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*Glass € 8*

### **Liefmans Goudenband 8° - 75cl**

A one of a kind, mixed fermentation beer that is lifted by its soft acidity, elegance and vinous flavours. Pairs fabulous with some cheese, or to sip just like that.

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€ 18,00

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### **Chanteraine**

Triple cream cheese from raw cow's milk from Île-de-France. The paste is softly sweet and pleasant in taste. Cream is added to the milk to make it extra full. The cheese is rich and buttery, and is produced in Seine-et-Marne, a department with a rural side as well as the Parisian suburbs. They also make Brie de Meaux and de Brie de Melun here. This is a rather young variety of cheese, since it was only in the '30s it first saw the light of day. The cheese is named after the famous connoisseur Brillat-Savarin.

### **Alex**

Alex is a semi-hard cheese, coming from the Allgäu region in Southern Germany. It's a typical mountain cheese, that is full in flavour and has matured for nine months. The rind is covered in a mixture of ash and elderflower syrup. When the cheese refiner made his very first cheese, he didn't have a name for it while travelling to the shop in Munich to present it there. Therefore he named it after the train he was on: the Allgäu Express, or Alex in short.

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### **Le Petit Diable**

Le Petit Diable is a creation of the master refiners Van Tricht themselves. This lovely cheese is made from pasteurized cow's milk, coming from the North of France. Cows graze near the coast and thus eat their grass pre-salé. This gives a specific taste to their milk. During the production process a strong blond beer of high fermentation is added to this cheese. Afterwards the rind is also washed multiple times with the same beer. A coat of breadcrumbs holds on to the beer aromas.

### **Cheddar Farmhouse Quicke**

This cheddar cheese is made by the family Quicke in Exeter in the Southwest of England. Pasteurized milk from their own cows is processed on their farm. This cheese matures for one year in a muslin which leads to a special earthy taste. A complicated flavour combination of sour, salt and bitter.

### **Vanillien**

Farm-made cheese from raw goat's milk, marbled with vanilla powder, coming from Normandy. This cheese was developed by cheese refiners Van Tricht and is made just for us. Not very sweet, but rather slightly salted. You'll find a salty flavour first and afterwards the vanilla breaks through elegantly.

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### **Comté Marcel Petite Fort Saint Antoine Réserve**

Renowned hard cheese from the Jura, made from raw cow's milk. This cheese has matured in an old military fort at about 1100 meter altitude, where temperature as well as humidity are constant. The perfect environment to ripen your cheese. The natural flora in this fort brings a rather unique taste to their cheeses. The curiosity of this Réserve is that refiners Van Tricht selected the wheels upon their taste and made them put aside in the fort, after which they are brought to the maturing room in the city brewery to proceed their ripening process.

### **Shropshire Blue**

This high-class cheese from cow's milk is made in the United Kingdom and is related to the Stilton cheese. This one was first produced in 1970 at the milk factory Castle Stuart in Inverness in Scotland, by Andy Williamson, a cheese maker who was trained in the production of Stilton in Nottinghamshire in the UK. Therefore this cheese was first known by the name 'Inverness-shire Blue' or 'Blue Stuart', but later rebaptized to Shropshire Blue to draw more attention to it. So for the record: it has nothing to do with the place called 'Shropshire'.

Nowadays, it is produced in cheese factories in Clawson, Leicestershire, Cropwell Bishop and Colston Bassett, where they also make Stilton. This blue cheese gets its orange colour by the addition of annatto, some natural food coloring. Shropshire is softer than Stilton but equally creamy in texture. Aside from the spiciness coming from the blue marbles, you'll also get a sense of caramel flavour.

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**Picon Bejes**

Strongly pronounced flavours in this blue cheese, with DOP Cantabria label, from Northern Spain. Depending on the season, it is made from a mix of cow, goat and sheep's milk. But most of the time, it's just cow's milk. The appellation demands that its maturing process takes place in natural caves. The blue mould has a special irregular structure and tastes somewhat smoky. The farmer has no more than about 20 cows and processes their milk on the farm.

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# COCKTAILS

## THE PERFECT APERITIF

### **Golden Negroni**

Patrón Silver tequila, Suze, Martini Floreale, grapefruit. The negroni, king amongst the bitter cocktails, has been our favourite for years. This golden twist changes its iconic red colour but keeps the bitterness in taste.

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€ 12,00

### **Modern Aviation**

Barsol Pisco, St. Germain Elderflower liqueur, lime, lavender, rose water. A 1916 creation adjusted to modern taste by our bartenders. Floral and fresh, and thus an ideal opener for our fish courses.

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€ 11,00

### **Pink Margarita**

Cointreau, Cazadores Blanco tequila, hibiscus, lime. This fresh-and -our cocktail could not be left out on our summer menu. We try to remain modest, but our pink variant is really 'to die for'.

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€ 10,00

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**Clover Club**

Bombay Sapphire gin, Martini Floreale, lemon juice, raspberry, egg white. Velvety, fruity and fresh. That just says it all!

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€ 11,00

**Cosmopolitan**

Grey Goose Le Citron, Cointreau, cranberry, lime. This fresh, slightly sour cocktail goes back all the way to the 30's. Thanks to Carrie and her Sex and the City it got a revival.

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€ 13,00

**Ocho Tropical**

Bacardi Ocho rum, Big Daddy falernum, pineapple, almond, lime, aromatic cocktail bitters. Sweet and tropical, ideal for those who like to vacation in their own country.

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€ 14,00

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## BUBBLES

### **Chique Madam**

Grey Goose vodka, passion fruit, vanilla, Massimo Leone Falanghina prosecco. A creation of Black Smoke's friends. This lady was too fair to ignore. Deliciously sparkling, fruity and nicely sweet.

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€ 10,00

### **La Douce**

Bombay Sapphire gin, Champagne Piper-Heidsieck Essentiel Brut by Taste!, elderflower. A floral, lightly sweetened touch of elderflower, lovely citrus scents from the Bombay Sapphire gin and gentle flavours of our very own champagne. This one is a must-try!

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€ 17,00

### **Martini Spritz**

Martini Bitter, Martini Vibrante, strawberry, Massimo Leone Falanghina prosecco. A slightly bitter combination of Martini Bitter and Martini Vibrante, infused with fresh strawberries and topped off with our Italian sparkling wine. An ideal spritz!

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€ 9,50

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## LONGDRINKS, HIGHBALLS AND COOLERS

### **Palomas**

Patrón Silver tequila, pomegranate, grapefruit, lime. "¡Más por favor!", is the only thing that comes to mind after drinking this fresh, slightly bitter Mexican longdrink.

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€ 15,00

### **The Hipster**

Bombay Bramble gin, Del Maguey Vida mezcal, BRON Yuzu kombucha, lime. Our bartenders are given the honour of working with BRON's delicious kombuchas. He started with their favourite one and created this amazing longdrink with a slightly smokey touch...

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€ 15,00

### **Hurricane**

Bacardi Cuatro Añejo rum, passion fruit, orange, pomegranate. A playful cocktail from the vibrant city of New Orleans, and an outsider amongst all classics. When everyone was into the heavy and complex drinks, this is where they went for a cool cocktail filled with fruit.

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€ 12,00

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**Monroe Mule**

42 Below vodka, soda, ginger, black pepper, lime  
Our reaction to the Moscow Mule. A tight long  
drink with the same spiciness and freshness in its  
profile.

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€ 13,00

**Southside Fizz**

42 Below vodka, soda, ginger, black pepper, lime  
Our reaction to the Moscow Mule. A tight long  
drink with the same spiciness and freshness in its  
profile.

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€ 13,00

**Rusty Rabbit**

Dewar's 12 Year Old Blended Scotch, Drambuie,  
aromatic cocktail bitters, Fever-Tree Ginger Ale.  
A fresh twist on the Rusty Nail, one of Frank Sina-  
tra's favourite drinks. The classic combination of  
Scotch and Drambuie is flavoured with acidity and  
the fresh taste of Ginger Ale. Ideal as an aperitif or  
during dinner.

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€ 12,00

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## FLAVOUR BOMBS

### **New York Sour**

Michter's Bourbon, lemon, Contemplation Malbec - Merlot. A wonderfully tasty classic. The base of a whiskey sour is flavoured in this sipper with the silky tannins of one of our favourite red suggestion wines.

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€ 15,00

### **Misty Old Fashioned**

Highland Park 10y single malt scotch, Highland Park 12y single malt scotch, Lapsang Souchong syrup, Angostura bitters. The Old Fashioned, a classic with guts. Enjoy the smokey version, made from the finest ingredients you'll find on the foggy Scottish Orkney Island.

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€ 15,00

### **La Bella Mafia**

Disaronno, The Busker Triple Cask Blended Irish whiskey, apple, orange blossom, rose water, lemon, egg white. A fresh summer "sour" based on The Godfather, not only a blockbuster from the 70's, but also a delicious cocktail starring Disaronno.

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€ 10,00

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## NON-ALCOHOLIC

### **Homemade Lemonade** (40cl)

Lemonade from fresh lime, lemon, orange and dried lemon leaf.

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€ 5,00

### **Homemade Iced Tea** (40cl)

Delicious iced tea with red fruits and lemon.

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€ 5,00

### **Ceci n'est pas un pigeon**

Grapefruit, lime, pomegranate

Our non-alcoholic reply to the Paloma, fresh and slightly bitter.

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€ 9,00

### **Bundaberg Ginger Beer** (37,5CL)

A Ginger Beer 'from down under', bottled - and immensely popular - in Australia. We are happy to be serving you this one to enjoy on the other side of the world too.

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€ 6,00

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### **BRON Yuzu Kombucha**

Kombucha from our Antwerp friends. Since 2020, they have been brewing kombucha at BRON's artisan microbrewery in Antwerp North. Try out our favourite here!

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€ 7,00

### **Noord**

BRON Yuzu kombucha, raspberry, lime. The base of our "Hipster" cocktail is just too good not to offer it in a non-alcohol version. We are pleased to serve you this "kombucha drink" without alcohol. Enjoy!

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€ 8,00

### **Zuid**

Cucumber, lemon, mint, soda. A fresh, but first and foremost thirst-quenching mocktail, ideal for you to enjoy on our sun-drenched terrace.

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€ 8,00

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# BUBBLES & CHAMPAGNES

## **Massimo Leone Falanghina Brut IGT Falanghina, Puglia, Italy**

This highly refined and fragrant sparkling wine made from 100% falanghina grape has a delicious flavour and a sparkle that lasts. The palate is full and fruity, with hints of white flowers and chamomile. Its long and elegant finish is fresh and full of taste.

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*Glass € 8,00*

*Bottle € 39,00*

## **Piper-Heidsieck Essentiel Brut by Taste!**

Especially made to pair with the elegant dishes of Bar & Bistro Monroe. This champagne is from the harvest of 2014 and has ripened in the cellars for five years before it was disgorged in 2020. It is a blend of 47% pinot noir, 31% meunier and 22% chardonnay grapes and 18% of this champagne are the finest reserve wines.

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*Glass € 12,00*

*Bottle € 69,00*



# HOUSE WINES

## **Rare Vineyards Languedoc, France**

These wines are carefully composed wines from high-quality selected grapes. We proudly present them as our house wines, since we only serve the best for our guests.

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*Glass € 5,00 | Carafe (50 cl) € 19,00 | Bottle € 27,00*

## WHITE

### **Vermentino**

Beautiful accents of elderflower and linden blossom, white stone fruit and citrus fruit in the nose. Generously fresh, with subtle acidity and light minerality on the palate.

## RED

### **Carignan**

Easy going and succulent red wine, 100% carignan grape based. Scents of berries, herbs, vanilla with subtle notes of wood.

## ROSÉ

### **Cinsault**

Fresh and fruity hints of strawberry and red berries, in fragrance as well as in taste. Charming and smooth-drinking.



# WINE BY THE GLASS

## WHITE

### **Nyakas Sauvignon Blanc | Buda, Hungary**

The Nyakas Winery is run by a cooperation of which all employees are also co-owner. One of them is the female winemaker Nyúlné Pühra Beáta, who was recently proclaimed Hungary's 'Winemaker of the Year'. A white wine with crisp and fresh aromas of green apple, citrus fruit and even a hint of grass. Through its range of modest, yet herbal flavours, this sauvignon blanc reveals itself as a wine of great class.

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*Glass € 6,50 | Carafe € 24,00 | Bottle € 35,00*

### **Albano Langhe Arneis, Cascina Albano (Biodynamic)**

#### **Arneis | Piemonte, Italië**

Typically straw-coloured with green hues. A fresh fragrance with tones of exotic fruits, citrus fruit and dill. Beautifully rounded and dry, with a taste of lemon and mango. The gentle acidity makes it light and mildly tangy in the end.

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*Glass € 8,00 | Carafe € 30,00  
Bottle € 43,00*

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## RED

### **De'Conti Appassimento Primitivo | Puglia, Italy**

Tasteful, firm and fruity red from the Puglia region. Here you will find a variety of black fruit aromas, herbal scents, black pepper and notes of chocolate. A beautifully round finish with soft tannins.

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*Glass € 6,50 | Carafe € 24,00 | Bottle € 35,00*

### **The Wayward Cardinal Red Pinot Noir, Blaufränkisch, Zweigelt Stajerska, Slovenia**

A magnificent wine with delicate scents of ripe fruit. This one is elegant with a lovely freshness that wanders through the beautiful, silk and mature tannins. It's the impression of smoke that surprises towards the end, in this delightful pinot noir.

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*Glass € 8,50 | Carafe € 32,00 | Bottle € 43,00*

## ROSÉ

### **Le P'tit Ramatuelle Carignan, Grenache, Merlot, Cinsault Provence, Côte d'Azur, Frankrijk**

A distinctive, fresh and playful rosé from southern France, with a fashionable light pink colour, crisp red fruit, dry and smokey in taste and with a clean, lively aftertaste.

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*Glass € 6,50 | Carafe € 25,00 | Bottle € 37,00  
Magnum € 65,00*

*Didn't find the wine you were looking for?  
Please ask for our extensive wine list.*

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## BEERS ON TAP

### **Cristal**

5,0° - 25cl

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€ 3,00

### **Bolleke**

5,2° - 25cl

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€ 3,60

### **Tripel d'Anvers**

8,0° - 25cl

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€ 4,50

### **Duvel 666**

6,6° - 25cl

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€ 4,00

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# BOTTLES BEERS

## **Vedett Extra Playa**

**5,2° - 33cl**

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€ 4,50

## **Wild Jo**

**5,8° - 33cl**

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€ 4,20

## **Vedett Blond**

**5,2° - 33cl**

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€ 4,00

## **Vedett Extra White**

*4,7° - 33cl*

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€ 4,00

## **Vedett IPA**

**5,5° - 33cl**

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€ 4,50

## **Maredsous Bruin**

**8,0° - 33cl**

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€ 4,50

## **La Chouffe**

**8,0° - 33cl**

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€ 4,50

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**Liefmans Fruitesse On The Rocks**  
**3,8° - 25cl**

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€ 3,70

**Tank 7**  
**8,5° - 33cl**

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€ 4,70

**Vedett Extra Playa**  
**5,2° - 33cl**

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€ 4,50

**Duvel**  
**8,5° - 33cl**

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€ 5,00

**Duvel Tripel Hop**  
**9,5° - 33cl**

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€ 5,00

**Liefmans Fruitesse Alcohol-free**  
**0,0° - 25cl**

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€ 3,70

**Carlsberg**  
**0,0° - 25cl**

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€ 3,00

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## DUVEL AND FRIENDS

At Monroe's Duvel is the king of the castle! But most of all, we like our heavenly beers to be served from big bottles. That way, you can fully enjoy them with friends and family. Together with Duvel's beer sommelier, we have made a fine selection. Parallel to the fixed range of beers on our menu, you'll be happy to find something from our secret drawer once in a while. These are limited edition and available for #aslongasthestocklasts.

### **Duvel** **8,5°- 75cl**

An iconic beer that doesn't need an explanation, perfect appetizer or to have after dinner. But also a great combo with plenty of our dishes. Always a winner.

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€ 12,50

### **Duvel Magnum Sleeve** **8,5°- 150cl**

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€ 25,00

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### **Liefmans Kriek Xtra Blend**

**9° - 75cl**

A mature brown beer, aged with cherries from Limburg, which leads to a round and fruity ale with beautifully present acids. The blend, the barrel aging, the bourbon, the pinot noir ... Liefmans brewmaster's successful experiment and the ultimate companion for our chocolate soufflé.

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€ 15,00

### **Liefmans Goudenband**

**8° - 75cl**

A one of a kind, mixed fermentation beer that is lifted by its soft acidity, elegance and vinous flavours. Pairs fabulous with some cheese, or to sip just like that.

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€ 18,00

### **Houblon Chouffe**

**9° - 75cl**

A brewery, hidden deep in the Ardennes, gives birth to one of the first Belgian IPAs, that's well-disguised as 'Houblon'. Try it and discover the taste of a perfectly balanced hopped beer, as one should be! Fresh, yet full in the mouth. A pretty pair with grilled fish or poultry.

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€ 15,00

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#ASLONGASTHESTOCKLASTS.

**Love Child N°10**

**7,6° - 75cl**

Inspired by West-Flemish red-brown beer but lifted to the next level by our brewers from the Boulevard Brewery in Kansas City! When sour ales go through different barrel aging processes and new oak, sangiovese barrels, wine casks with apricot and wild yeast are added to that, something quite unique sees the light of day. A love child that is second to none. Perfect apero, but for those who dare: have it with a nice piece of smoked meat or pork belly.

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€ 18,00

**Duvel Barrel Aged, Jamaican Rum Edition**

**11° - 75cl**

Duvel's sixth barrel aging, matured in rum barrels from Jamaica, full and funky, rasta-style, for daredevils and experts. A beer bomb, but still a very easy-drinker and perfect to have with a nice piece of grilled red meat.

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€ 39,00

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# HOT DRINKS

## Caffè Vergnano Coffee

Passionate about coffee since 1882, this Caffè Vergnano is the oldest Italian coffee roaster, and it has been in the hands of the Vergnano family for five generations. For all our coffee preparations we use the Crema 800 coffee beans, a blend of 80% Arabica and 20% Robusta. It has a gentle aroma and finds a perfect balance between flavour and character.

### **Lungo**

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€ 3,00

### **Espresso**

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€ 2,80

### **Doppio**

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€ 5,00

### **Latte Macchiato**

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€ 3,70

### **Cappuccino**

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€ 3,70

### **Flat White**

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€ 3,70

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**Cortado**

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€ 3,70

**Decaffeinato**

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€ 3,00

*All of our milk drinks are also available  
with gluten-free oat or almond milk.*



# SATEMWA TEA

This tea domain, located in the Shire Highlands of Malawi for three generations, was founded in 1928. For almost 100 years they have been making exquisite teas that they distribute all over the world. These teas are made with love, passion and respect for the environment. At Satemwa they contribute to the improvement of life standards in Malawi..

## **Earl Grey**

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€ 3,00

## **White Hibiscus**

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€ 3,00

## **Black & White**

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€ 3,00

## **Green Mint**

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€ 3,00

## **Fresh Mint**

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€ 4,00

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## CHAUDFONTAINE WATERS

### **Chaudfontaine - 20cl**

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€ 3,00

### **Chaudfontaine - 50cl**

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€ 5,50

## FEVER-TREE PREMIUM MIXERS

### **Fever-Tree**

Indian Tonic / Indian Light Tonic

Mediterranean Tonic / Elderflower Tonic

Ginger Ale / Ginger Beer / Sicilian Lemonade

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€ 4,50

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# SODAS

## **Coca-Cola / Coca-Cola Zero**

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€ 3,20

## **Sprite**

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€ 3,50

## **Minute Maid Apple / Orange**

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€ 3,20

## **Fuze Tea Sparkling Black Tea**

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€ 3,50

## **Almdudler**

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€ 3,50

## **Big Tom Spiced Tomato Juice**

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€ 4,50

## **Homemade Iced Tea**

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€ 5,00

## **Homemade Lemonade**

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€ 5,00

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# APERITIF

## **Ricard de Marseille**

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€ 6,50

## **Pineau des Charentes**

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€ 5,50

## **Ratafia de Champagne Rubis 18%**

### **Distillerie Jean Goyard**

A rich and soft cuvée that gets its character from the subtle marriage of grape juice and oak barrel aged eau de vie. In colour, bright amber and in the nose, hints of sweet and spicy unfold. Impressions of candied fruit and quince jelly on the palate.

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€ 9,00

## **Domecq Dry Sherry**

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€ 5,50

## **Taylor's White Port / Red Port**

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€ 5,50

## **Martini Riserva Ambrato**

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€ 8,00

## **Martini Riserva Rubino**

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€ 8,00

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**Martini Bitter 1872**

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€ 8,00

**Martini Gran Lusso**

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€ 9,00

**Martini**

**Bianco / Rosso / Rosato / Extra Dry / Fiero**

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€ 6,00

**Martini Floreale 0,5%**

A full aromatic aperitivo with less than 0,5% alcohol, Italian-style, inspired by the 150 years of Martini expertise in both wine and herbal mixes. This refreshing, light and floral aperitivo unravels artemisia and Roman chamomile.

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€ 7,50

**Martini Vibrante 0,5%**

A full aromatic aperitivo with less than 0,5% alcohol, Italian-style, inspired by the 150 years of Martini expertise in both wine and herbal mixes. This refreshing, light and floral aperitivo unravels bergamot and artemisia.

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€ 7,50

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# SPIRITS

## VODKA

### **42 Below**

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€ 9,00

### **Grey Goose**

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€ 11,50

### **Grey Goose Le Citron**

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€ 12,50

### **Dada Chapel Potato Vodka**

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€ 9,50

### **Zubrowka**

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€ 9,00



## **GIN**

### **Bombay Sapphire**

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€ 8,00

### **Bombay Sapphire Premier Cru**

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€ 12,00

### **Bombay Bramble**

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€ 11,00

### **Hendrick's**

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€ 12,00

### **Copperhead**

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€ 15,00

### **Oxley**

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€ 16,00

### **Hepple**

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€ 15,00

### **Filliers Sloe Gin**

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€ 10,00

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## **RUM**

### **Bacardi Añejo Cuatro**

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€ 9,00

### **Bacardi 8 Años**

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€ 10,00

### **Bacardi Gran Reserva Diez**

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€ 12,00

### **Bacardi Facundo Paraiso XA**

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€ 11,00/cl

### **Santa Teresa 1796**

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€ 15,00

### **Mount Gay Black Barrel**

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€ 13,00

### **Mount Gay Extra Old**

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€ 14,00

### **Mount Gay 1703**

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€ 25,00

### **Plantation 3 Stars**

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€ 8,50

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**Plantation Barbados 5 years**

-

€ 10,00

**Plantation XO 20th Anniversary**

-

€ 12,00

**WHISK(E)Y**

**SCOTCH**

**HIGHLANDS**

**Dewar's 12y - Blended**

-

€ 9,50

**Dewar's 18y - Blended**

-

€ 15,00

**Aberfeldy 12y - Single malt**

-

€ 12,00

**LOWLANDS**

**Waterproof Blended Scotch by MacDuff**

-

€ 10,00

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## SPEYSIDE

**Monkey Shoulder** - *Blended*

-

€ 9,00

**Glenfiddich 12y** - *Single malt*

-

€ 11,00

**Glenfiddich 21y** - *Single malt*

-

€ 20,00

**Aultmore 12y** - *Single malt*

-

€ 13,00

**Balvenie Double Wood 12y** - *Single malt*

-

€ 15,00

**Balvenie Caribbean Cask 14y** - *Single malt*

-

€ 15,00

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## ISLANDS

**Highland Park 10y** - *Single malt*

-

€ 12,50

**Highland Park 12y** - *Single malt*

-

€ 15,00

## ISLAY

**Bruichladdich The Classic Laddie** - *Single malt*

-

€ 18,00

**Bruichladdich Port Charlotte** - *Single malt*

-

€ 20,00

**Octomore 07.1** - *Single malt*

-

€ 7,00 /cl



## IRELAND

### **The Busker Triple Cask Blended**

-

€ 7,50

### **Jameson - Blended**

-

€ 8,00

### **Tullamore Dew - Blended**

-

€ 9,00

## NORTH AMERICA

### **Michter's US\*1 Bourbon**

-

€ 14,00

### **Michter's Sour Mash**

-

€ 15,00

### **Michter's Straight Rye**

-

€ 15,00

### **Hudson Baby Bourbon**

-

€ 16,00

### **Hudson Manhattan Rye**

-

€ 20,00

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## **TEQUILA & MEZCAL**

### **Cazadores Blanco**

-

€ 9,00

### **Cazadores Reposado**

-

€ 10,00

### **Patrón Silver**

-

€ 13,00

### **Patrón Reposado**

-

€ 13,50

### **Patrón Añejo**

-

€ 14,00

### **Vida del Maguey Mezcal**

-

€ 13,00

### **Vida del Maguey Azul Mezcal**

-

€ 6,00 /cl

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## ARMAGNAC & CALVADOS

### Armagnac Janneau VSOP

-

€ 9,00

### Calvados Boulard

-

€ 9,00

### Calvados Château du Breuil

-

€ 10,00

## COGNAC

### Baron Otard

-

€ 8,00

### Cognac Frapin, 1270

*Gorgeous 100% Grande Champagne  
& premier cru de Cognac*

-

€ 11,50

### Frapin Château Fontpinot XO

*Balanced, rich and complexe on the palate,  
with aromas of dried and candied fruit, and  
an exceptionally long finish.*

-

€ 25,00

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**Rémy Martin VSOP**

-

€ 12,00

**Rémy Martin Accord Royal 1738**

-

€ 15,00

**Rémy Martin XO 85% Grand Champagne**

-

€ 21,00

**Rémy Martin Louis XIII**

-

€ 110,00

**LIQUEUR**

**St. Germain Elderflower**

-

€ 11,00

**Disaronno**

-

€ 8,00

**Disaronno Velvet**

-

€ 9,00

**Hierbas de las Dunas**

-

€ 9,00

**Grand Marnier**

-

€ 8,00

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**Cointreau**

-

€ 8,00

**Cointreau Noir**

-

€ 9,50

**Licor 43**

-

€ 8,00

**Tia Maria**

-

€ 8,00

**Isolabella**

Sambuca

-

€ 9,00

**Elixir d'Anvers**

-

€ 8,00

**Lazzaroni Limoncello**

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€ 8,00

**Drambuie**

-

€ 8,00

**Drambuie 15y**

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€ 12,00

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