

# 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:

- Bonta, our Flemish Duroc comes from a farm in Dutch Flanders. The 100% Duroc pigs are raised here with respect for the animal, the environment and the surroundings. We opted for the Bonta with 24 months of maturation;
- 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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€ 24,00

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**Terrine de campagne & foie**

Homemade terrine of pork, foie gras and macadamia. Served with a crispy brioche and quince compote.

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€ 18,00

**Falafel and dip**

Homemade Mediterranean falafel (6 pieces), hummus and yogurt curry dressing.

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€ 9,00

**Artichoke Wings**

Crispy artichoke buffalo wings with green herbs mayonaise.

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€ 9,50

**Boudin Blanc**

Traditional Antwerp roasted white sausage, served with Ghent pickles.

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€ 12,00

**Tataki of Saku Tuna**

Briefly fried tuna with spicy sesame furikake, an ice-cold vinaigrette of dashi and lemongrass, sweet and sour radish salad, cucumber and kohlrabi.

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€ 21,00

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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 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, miso butter, sesame furikake, spring onion.

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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

**The Green Monk (2 pcs)**

Fresh preparation of Zeeland creuses "Oesterij special" no.3, Granite of basil, gel of green apple, Tobiko and chives.

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€ 10,00

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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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**Robiola 3 latti**

Italian cheese from raw cow, goat and sheep milk. Ripens for at least 20 days and originates from the Langhe Piemonte.

**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.

### **La Mère Michel**

The cheese is made by La Fromagerie du Gros Chêne in Huy in the province of Namur. The crust is washed with red grease and this gives it its somewhat spicier taste. Raw cow's milk.

### **Aurelie**

Aurelie is a Belgian organic raw milk goat cheese in stump shape. It is reminiscent of the French Saint Maure but without an ash layer. It is made by Kaasmakerij Karditsel in Lummen. A collaboration between 2 young farmers and an experienced couple of cheese makers makes for an extremely accessible and creamy goat's cheese.

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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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**Blu di Bufala**

Pasteurized blue cheese from buffalo milk. Made in the buffalo mozzarella region, Campania. The rich buffalo milk gives the cheese a nice structure.

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# COCKTAILS

## THE PERFECT APERITIF

### **Martinis**

More than a century old and probably one of the most iconic drinks in the world. This complex cocktail originally only contained two ingredients, but now knows dozens of variants. You will find our favourites below.

### **Dry Vodka Martini**

Grey Goose vodka, Noilly Prat Dry vermouth.

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€ 15,00

### **Dry Gin Martini**

Bombay Sapphire Premier Cru gin,  
Noilly Prat Dry vermouth.

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€ 14,00

### **Rose Petal Martini**

Bombay Sapphire gin, Martini Riserva  
Ambrato vermouth, St. Germain Elderflower  
liqueur, rose petals.

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€ 11,00

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## APERRO

### **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

### **Classic Daiquiri**

Bacardi Añejo Cuatro, lime, cane sugar.

Classic cocktail of 1898. In its purest form, the daiquiri is simple and sublime, a delicate blend of the sweetness of rum and fresh lime juice.

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€11.00

### **Last Word**

Bombay Sapphire Premier Cru gin, Chartreuse Verte, Luxardo Maraschino, Timut pepper, citric acid. A classic, conceived before Prohibition in America. This blend of gin and Chartreuse is ideal for those who like a spicy aperitif. Our team took the classic recipe and added some citrus notes to put the delicious Bombay Sapphire Premier Cru in the spotlight.

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€ 15,00

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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

### **Cherry Aviator**

Grey Goose Le Citron vodka, Cherry Heering, Luxardo Maraschino, violet, lemon. Fan of the sour cherry taste? Then you have definitely come to the right place. In collaboration with the Antwerp eyewear brand Odette Lunette, our head bartender Yuni came up with this fresh, slightly sour apero cocktail.

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€ 13,00

### **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

### **Boulevardier**

Maker's Mark Bourbon, Martini Bitter, Martini Rubino vermouth, Carpano Antica Formula vermouth, Cynar. A simple twist on the classic Negroni, loved for its balance between bitter, sweet and boozy. Rich and warm in taste, ideal for a cold evening.

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€ 13,00

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## BUBBLES

### **Chique Madam**

Grey Goose vodka, passion fruit, vanilla, Mont Marçal Cava Brut Reserva. 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

### **Martini Spritz**

Martini Bitter, Martini Vibrante, strawberry, Mont Marçal Cava Brut Reserva. 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

### **Monroe Mule**

42 Below vodka, soda, ginger, 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

### **Pony's Tail**

Maker's Mark bourbon, Mandarine Napoleon, apricot, Fever-Tree Ginger Ale. A funky longdrink with the classic Horse's Neck as a base. Deliciously fresh and slightly spicy.

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€ 14,00

### **French Lemonade**

Cointreau, St. Germain Elderflower liqueur, lime, soda. A delicious thirst-quenching lemonade for adults.

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€ 10,00

### **Bourbon Beets**

Maker's Mark bourbon, lemon, walnut, beet juice. One of Yuni's first creations, from when it was still a dark biker bar here. We are happy to bring it out of the woodwork.

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€ 16,00

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**Ax'ident**

Bacardi Ocho rum, Licor 43, orange, passion fruit, lime. Bittersweet and deliciously fruity, a creation by Axel, one of the virtuosos behind the bar.

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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 Sinatra'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

**Dark 'n Stormy**

Mount Gay Black Barrel rum, pimento syrup, lime, Fever-Tree Ginger Beer. A spicy 'modern classic' with a tropical touch, ideal for the long winter evenings.

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€ 16,00

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## FLAVOUR BOMBS

### **New York Sour**

Michter's Bourbon, lemon, Carmenère.  
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 wines.

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€ 15,00

### **OG Smoked Old Fashioned**

Maker's Mark bourbon, sugar, aromatic cocktail bitters. This Old Fashioned, based on Maker's Mark bourbon, is prepared as classically as possible and comes to your table smoked with cherry wood.

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€ 14,00

### **Spicy Mezcal Margarita**

Mezcal Verde, Ancho Reyes chile ancho liqueur, lime, agave, aromatic cocktail bitters. The smoking hot cousin of the classic margarita. A smoky mezcal drink flavoured with a deliciously spicy liqueur based on Ancho peppers.

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€ 15,00

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### **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

### **Bloody Mary**

Grey Goose vodka, Taylor’s red port, Big Tom tomato juice, Ancho Reyes chile ancho liqueur, Toxic Minds hot sauce, lemon, pepper, salt. No extra explanation is needed with this cocktail, Grey Goose and Big Tom tomato juice is flavoured with the deliciously smoky Toxic Minds hot sauce from our friends at Black Smoke.

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€ 16,00

### **Monte Cassino**

Jim Beam Rye whisky, Chartreuse Jaune, DOM Bénédictine, lemon. The Monte Carlo first appeared on cocktail menus in 1949, this twist on the Manhattan replaces the classic vermouth with DOM Bénédictine, a sweet French herbal liqueur. The Monte Cassino goes one step further with yellow Chartreuse and lemon juice to create this wonderfully fresh, spicy sipper.

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€ 14,00

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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

**Pom Pom**

Apple, beet juice, walnut, lemon, liège syrup. An alcohol-free drink full of vitamins and minerals with a delicious winter touch.

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€ 8,00

**Noord**

BRON Yuzu kombucha, raspberry, lime.

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€ 8,00

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## BUBBLES & CHAMPAGNES

### **Mont Marçal Cava Brut Reserva Macabeo, Parellada, Xarel-Lo | Penedes, Spain**

Light yellow colour with fine sparkles. In the nose of the wine, you find aromas of citrus in combination with light notes of yeast and brioche. Pleasant taste in which the balance between the fresh acidity and the soft fruitiness ensure a pleasant aftertaste.

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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 € 13,00*

*Bottle € 69,00*

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# 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*

### **Bon Courage**

### **Chardonnay | Western Cape, South Africa**

A Chardonnay with tropical aromas of melon, orange and lime. It is fresh and at the same time has a full texture that ensures a plump white wine and a smooth finish.

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*Glass € 7,50 | Carafe € 28,00 | Bottle € 40,00*

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RED

**JJ Hahn 'Oakden'**

**Shiraz | Barossa Valley, Australia**

The exclusive and limited wines of the domain J.J. Hahn are vinified by top winemaker Rolf Binder. Binder has been recognized as one of Australia's leading Shiraz specialists for over 25 years. The 'Oakden' Shiraz comes largely from vineyards in the famous Barossa Valley region. A typical, nicely balanced Shiraz, nice and juicy and spicy.

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

**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 € 7,00 | Carafe € 27,00 | Bottle € 39,00*

**Contemplation Katarzyna**

**Malbec, Merlot | Thracian Valley**

The wine has a cherry red colour with ruby red shades. In the nose of the wine, you will mainly find aromas of black forest fruit, pepper and earthy notes with nuances of tobacco and spices. The taste is subtle with silky tannins and a striking and pleasant acidity.

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*Glass € 8,50 | Carafe € 31,00 | Bottle € 45,00*

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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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€ 3,80

### **Tripel d'Anvers**

8,0° - 25cl

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€ 5,00

### **Duvel 666**

6,6° - 25cl

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€ 4,50

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# BOTTLED BEERS

**Vedett Extra Playa**

**5,2° - 33cl**

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€ 5,00

**Wild Jo**

**5,8° - 33cl**

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€ 4,50

**Vedett Blond**

**5,2° - 33cl**

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€ 4,50

**Vedett Extra White**

**4,7° - 33cl**

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€ 4,50

**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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€ 5,00

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

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€ 3,80

**Tank 7**  
**8,5° - 33cl**

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€ 5,00

**Duvel**  
**8,5° - 33cl**

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€ 5,50

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

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€ 5,50

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

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€ 3,80

**Carlsberg**  
**0,0° - 25cl**

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€ 3,50

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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 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

**Noilly Prat Dry**

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€ 6,00

**Carpano Antica Formula**

-

€ 7,50



# SPIRITS

## VODKA

### **42 Below**

-

€ 9,00

### **Grey Goose**

-

€ 11,50

### **Grey Goose Le Citron**

-

€ 12,50

### **Dada Chapel Potato Vodka**

-

€ 9,50

### **Zubrowka**

-

€ 9,00



## **GIN**

### **Bombay Sapphire**

-

€ 8,00

### **Bombay Sapphire Premier Cru**

-

€ 12,00

### **Bombay Bramble**

-

€ 11,00

### **Roku Gin**

-

€ 12,00

### **Hendrick's**

-

€ 12,00

### **Copperhead**

-

€ 15,00

### **Oxley**

-

€ 16,00

### **Heppele**

-

€ 15,00

### **Filliers Sloe Gin**

-

€ 10,00

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## **RUM**

### **Bacardi Añejo Cuatro**

-

€ 9,00

### **Bacardi 8 Años**

-

€ 10,00

### **Bacardi Gran Reserva Diez**

-

€ 12,00

### **Bacardi Facundo Paraiso XA**

-

€ 11,00/cl

### **Santa Teresa 1796**

-

€ 15,00

### **Mount Gay Black Barrel**

-

€ 13,00

### **Mount Gay Extra Old**

-

€ 14,00

### **Mount Gay 1703**

-

€ 25,00

### **Plantation 3 Stars**

-

€ 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



## 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

### **Maker's Mark Bourbon**

Always wonderfully soft, a bourbon made with red winter wheat, full of flavor but surprisingly smooth. Aged in American white oak barrels, which are turned by hand to achieve the perfect taste.

-

€ 11,00

### **Maker's Mark 46**

French oaked for layers of flavor. Creating signature bourbon requires first-of-its-kind finishing that begins with fully matured cask strength Maker's Mark. Ten seared French oak staves are fitted into the barrel before the whisky is finished to maturity under ideal conditions in their limestone cellar. The result is an easy-to-sip bourbon with notes of caramel, vanilla and baking spice that greet the palate in layers.

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€ 18,00

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**Booker's 62,40%**

Booker's Bourbon is a rare barrel-strength bourbon, bottled uncut and unfiltered. They don't advertise or do social media. They just do bourbon.

They focus on the sweet spot. The center of the rackhouse where the temperature and humidity stars align to create the deepest and most intense flavors. Once it's aged to perfection, which always varies, the liquid is bottled uncut and unfiltered. They don't add, they don't water down, and they don't apologize for it. For some people, it may be too much. But for true bourbon fans, it's probably the best ever.

-

€ 25,00

**Jim Beam Kentucky Straight Bourbon**

The Beam family has been producing delicious Bourbon for 7 generations and over 200 years. Corn, rye, malted barley and the typical low-iron water from Kentucky provide a delicious base. After distillation, it goes on American white oak barrels for 4 years.

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€ 8,00

**Jim Beam Rye**

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€ 10,00

**Jim Beam Single Barrel**

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€ 11,00

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

-

€ 14,00

**Michter's Sour Mash**

-

€ 15,00

**Michter's Straight Rye**

-

€ 15,00

**Knob Creek**

-

€ 14,00

**Basil Hayden's**

-

€ 15,00

**Hudson Baby Bourbon**

-

€ 16,00

**Hudson Manhattan Rye**

-

€ 20,00



## **JAPAN**

### **Hibiki**

-

€ 25,00

### **Toku Suntory**

-

€ 13,00

## **TEQUILA & MEZCAL**

### **Cazadores Blanco**

-

€ 9,00

### **Cazadores Reposado**

-

€ 10,00

### **Patrón Silver**

-

€ 13,00

### **Patrón Reposado**

-

€ 13,50



### **Patrón Añejo**

-

€ 14,00

### **Mezcal Verde**

A soft and accessible mezcal, ideal for the mezcal-lover but also for those who want to discover the product.

-

€ 11,00

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

-

€ 6,00 /cl

## **ARMAGNAC & CALVADOS**

### **Armagnac Janneau VSOP**

-

€ 9,00

### **Calvados Boulard**

-

€ 9,00

### **Calvados Château du Breuil**

-

€ 10,00

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## **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

### **Rémy Martin VSOP**

-

€ 12,00

### **Rémy Martin Accord Royal 1738**

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€ 15,00

### **Rémy Martin XO 85% Grand Champagne**

-

€ 21,00

### **Rémy Martin Louis XIII**

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€ 110,00

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## **LIQUEUR**

**St. Germain Elderflower**

-

€ 11,00

**Disaronno**

-

€ 8,00

**Disaronno Velvet**

-

€ 9,00

**Hierbas de las Dunas**

-

€ 9,00

**Grand Marnier**

-

€ 8,00

**Cointreau**

-

€ 8,00

**Cointreau Noir**

-

€ 9,50

**Mandarine Napoléon**

-

€ 9,00

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**Licor 43**

-

€ 8,00

**Tia Maria**

-

€ 8,00

**Isolabella**

Sambuca

-

€ 9,00

**Elixir d'Anvers**

-

€ 8,00

**Lazzaroni Limoncello**

-

€ 8,00

**Drambuie**

-

€ 8,00

**Drambuie 15y**

-

€ 12,00

**Fernet Branca**

-

€ 8,00

