

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 APERO

Thai crackers

Thai cassava crackers, sweet chili, kaffir lime & lemongrass dip, toasted sesame.

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€ 5,00

“Bella Di Cerignola”

Top quality green olives from Italy, Arbequiña extra virgin olive oil.

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€ 5,00

Salchichón Ibérico Bellota

Dried sausage made from 100% pure-bred Ibérico pork.

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€ 9,00

Iberico croquettes (2 pieces)

Two delicious creamy jamón Ibérico croquettes, jalapeño and tarragon dressing.

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€ 8,00

SHARING 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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€ 26,00

+ *Supplement grilled piment de padron peper*
€ 3,00

Steak tartare “Monroe”

Hand-cut steak tartare from the West Flanders Red Cattle seasoned with beurre noisette, sumac, tarragon mayo, crispy brioche and mustard greens. Also nice to share.

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€ 17,00

Falafel and dip

Homemade Mediterranean falafel (4 pieces), hummus and yogurt curry dressing.

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€ 11,00

Boudin Blanc

Traditional Antwerp roasted white sausage, served with Ghent pickles.

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€ 12,00

BBQ Grilled Pimiento de Padrón Peppers

On our bastard BBQ grilled mild Spanish peppers with smoked Maldon salt and smoked paprika powder.

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€ 9,00

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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€ 23,00

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 pieces)

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

Nikkei Oysters (2 pieces)

Cold-served fresh Zeeland creuse "Oesterij special" no. 3, miso butter, sesame furikake, spring onion.

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€ 10,00

Le bon vivant chaud (2 pieces)

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

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€ 10,00

Phuket delight (2 pieces)

Warm preparation of Zeeland creuses "Oesterij special" no. 3, Tom kha kai dressing, Thai basil oil and spring onion.

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€ 10,00

Supplement Caviar “Tresor” € 20,00

You can really go all out with a generous portion (10 grams) of delectable caviar. The perfect addition to some of our starters. Spoil yourself!

A wonderful collaboration between the masters of caviar at Imperial Heritage Caviar and Bistro Monroe. Under our own label, we offer this exclusive caviar from the Siberian sturgeon for those looking for just that little extra.

Thanks to its distinctive maturation, this classic yet very elegant caviar is a true delight. Enjoy the soft, salty and buttery taste of these medium-sized and glossy grey pearls.



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.

-

€ 18,00

Saulzais Berry

Raw milk sheep's cheese from the Loire region. Rich and full of flavour when ripe. Farm-made.

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.

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 Chene 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.

Tomette chèvre cendré

Ash-coated goat cheese from a double pressing, meaning the curd leaks out twice. The first time the cheese leaks into a muslin cloth in a provisional mold, the second time into its final mold where it is lightly pressed. This creates a slightly firmer dairy, yet it still melts creamily in the mouth. The cheese is made from raw milk by the Bajocasse farm in Nonant in Lower Normandy.

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.

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.

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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€ 13,00

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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€ 12,00

Roku Gimlet

Roku Gin, yuzu, lemongrass and lime. A classic gimlet based on the exclusive Japanese Roku gin infused with the fresh oriental flavours of lime, yuzu and lemongrass.

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€16,00

Americano

Carpano Antica Formula vermouth, Cynar, Martini Bitter, soda. The first cocktail ever ordered by James Bond in Casino Royale. Fresh, bitter and low in alcohol, the ideal aperitif for a sultry summer evening.

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€ 9,50

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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€ 14,00

Oxy

Jim Beam rye, Chartreuse verte, DOM Bénédictine, ginger and lemon. "A cure-all," a fresh and spicy twist on the classic Penicillin.

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€ 15,00

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

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

French '75

Bombay Sapphire gin, champagne syrup, lemon, rose petals and Piper Heidsieck Essentiel by Taste! First found in cocktail books from 1927 and named after a World War I weapon. It doesn't get more classic than this fresh cocktail based on our house champagne.

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€ 18,00

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 Cava. An ideal spritz!

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€ 9,50

LONGDRINKS, HIGHBALLS AND COOLERS

Palomas

Cazadores Blanco tequila, Fever-Tree Pink Grapefruit soda 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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€ 12,00

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

Hemingway Highball

Bacardi Añejo Cuatro rum, Oloroso sherry, grapefruit, pineapple and lime. Ernest Hemingway enjoyed his glass of liquor and, along with the local bartenders, often came up with recipes while writing. This fresh, tropical highball is what we would serve him if he were sitting in front of us right now.

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€ 11,00

Mon Collins

Bombay Sapphire, green tea, cardamom, Fever-Tree Premium Tonic. A fresh, slightly spicy Collins, one of our favourite go-to-summer drinks.

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€ 12,00

French Lemonade

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

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€ 10,00

Irish Maid

The Busker Triple Cask Irish whiskey, St. Germain Elderflower liqueur, cucumber and lemon.

Irish whiskey in a fresh summer cocktail.

Not something we encounter often, which is precisely why this great drink with The Busker Triple Cask is on our summer menu.

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€ 15,00

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

Southern Daze

Maker's Mark bourbon, strawberry, lemon and Fever-Tree Sicilian Lemonade. Take a sip, close your eyes and follow us to a sun-drenched patio somewhere in the southern states.

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€ 14,00

Dark 'n Stormy

Bacardi Ocho rum, pimento syrup, lime, Fever-Tree Ginger Beer. A spicy 'modern classic' with a tropical touch.

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€ 14,00

FLAVOUR BOMBS

Le Premier

Bombay Sapphire Premier Cru gin, thyme, rosemary blossom, wild juniper and Fever-Tree Mediterranean Tonic water. A fresh nod to the classic Gin and Tonic, flavoured with a rich array of herbal notes.

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€ 16,00

OG 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.

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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

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

Penúltimo

Bacardi Añejo Cuatro rum, mango, mint, chili and lime. We always drink the penultimate ... Nice summery, fruity and fresh with a very light spicy touch.

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€ 11,00

Bloody Mary

Grey Goose and Big Tom tomato juice is flavoured with the deliciously smoky Toxic Minds hot sauce from our friends at Black Smoke. Taylor's red port, Ancho Reyes Chile liqueur, lemon, pepper and salt.

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€ 17,00

Black Velvet

Frapin 1270 cognac, Disaronno, lime and sesame seeds. The stunner during Fashion Week 2022. A surprising nod to the classic Sidecar cocktail.

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€ 16,00

LIQUID DESSERTS

Rum Smuggler

Bacardi Ocho rum, Plantation Pineapple rum, Big Daddy falernum, chocolate. One for those who love their rum! A wonderful sweet version of the Rum Old Fashioned, that pairs perfectly with our desserts.

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€ 16,00

Espresso Martini

Grey Goose vodka, Tia Maria, Caffè Vergnano espresso "Something that wakes me up and then fucks me up!" These famous words preceded the creation of a drink in the '80s. Grey Goose vodka and a wonderful kick of bitterness from freshly brewed espresso but evened out with some Tia Maria liqueur. What could ever go wrong after this?

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€ 12,00

Joséphine

Mandarine Napoléon, Martini Riserva Ambrato vermouth, Luxardo Maraschino liqueur, green tea, cardamom, egg white. Fresh and deliciously sweet and sour, not what you might expect from an after-dinner cocktail, but this beauty goes perfectly with our heavier desserts.

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€ 10,00

Tempress

Bon Courage Cape Vintage port, Frapin 1270 cognac, Oloroso sherry, maple, cocoa. The subtle flavour of walnut, found in the Oloroso sherry and port, is central to this surprising after-dinner cocktail.

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€ 13,00

Coco Axelle

Bacardi Ocho rum, caffè Vergnano espresso, almond, tonka bean, orange. A creation of our bartender Axel, this is a bold after-dinner cocktail packed with flavour.

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€ 11,00

Cheesy

Jim Beam Rye, Château du Breuil calvados, Madeira, Comté Marcel. It ain't easy being cheesy - while stocks last - our bartenders got creative with this experiment. Calvados infused with Comté Marcel cheese and flavoured with rye whiskey and Madeira. Due to the complexity and preparation time of this drink, we can only offer a limited number of them per day.

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€ 12,00

Irish coffee

The Busker Triple Cask Whiskey, sugar, Caffè Vergnano espresso, cream.

The classic coffee cocktail, simply delicious and old school.

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€ 9,00

NON-ALCOHOLIC

Homemade Lemonade (45cl)

A fresh homemade lemonade with a citrus focus. Fresh lime and lemon juice form the basis of the drink and are flavored with lemongrass, dried lime leaf and orange.

-

€ 5,00

Homemade Iced Tea (45cl)

A thirst-quenching Ice Tea with our Satemwa Hibiscus, Passion and Peach as a base. We flavor this for you with fresh lemon juice, dried hibiscus and fresh orange.

-

€ 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

Make Love ...

Liefmans Fruitesse alcohol-free, peach, hibiscus and lemon. Our cherry candy, a deliciously sweet alcohol-free drink based on Liefmans alcohol-free fruit beer, with a surprisingly recognizable taste.

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€ 8,00

Mellow

Ginger, apple, mango and lime. Fresh, fruity and packed with vitamins. What else do you expect from a soft cocktail?

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€ 8,50

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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€ 7,00

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

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

**FOR MORE CHAMPAGNES AND WINES,
ASK FOR OUR EXTENSIVE WINE LIST.**

GRAPE VARIETIES 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 € 25,00 | Bottle € 38,00

Grand Cape

Chardonnay | Western Cape, South Africa

A chardonnay filled with tropical aromas of melon, orange and lime. Crisp and rich textures make it into a chunky white wine that holds a smooth finish. Fermented during 6 months without the contact of wood, hence the 'unwooded' on the label.

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Glass € 6,50 | Carafe € 25,00 | Bottle € 38,00

Vidilla - Juan Gil

Verdejo | Rueda, Spain

This wine has a charming straw yellow colour and aromas of white fruit, mixed with herbal notes of laurel, fennel and aromatic plants such as thyme. An equilibrated palate with light and refreshing acids. A long and tasteful aftereffect.

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Glass € 7,00 | Carafe € 27,00 | Bottle € 40,00

Rare Vineyards

Vermentino | Languedoc, France

Beautiful accents of elderflower and linden blossom, white stone fruit and citrus in the nose. Lots of freshness, subtle acidity and a gentle minerality on the palate.

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Glass € 5,50 | Carafe € 19,50 | Bottle € 28,00

40,00

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

Alves Vieira

Alicante Bouschet, Trincadeira e Castelão Alentejo, Portugal

This wine has a dark red colour that reminds us instantly of delicious plump black fruits, and in the nose an intense bouquet of ripe brambles, wild strawberries and dark cherries. Fleishy and mature in the mouth, with again lots of ripe black fruit and a long finish with nicely blended tannins.

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



Rare Vineyards

Cinsault | Languedoc, France

Fresh and fruity hints of strawberry and red berries, in scent as well as in taste. A charmingly smooth sip.

-

Glass € 5,50 | Carafe € 19,50 | Bottle € 28,00

ROSE

Le P'tit Ramatuelle

Carignan, Grenache, Merlot, Cinsault Provence, Côte d'Azur, France

Distinctive, fresh and playful rosé from the South of France. Fashionable pale pink colour, crispy red fruit with a dry and smokey taste and a pure, vivid aftertaste.

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*Glass € 6,50 | Carafe € 25,00 | Bottle € 38,00
Magnum € 75,00*

Château Saint-Maur 'You Are Maur' Rosé Mourvèdre, Cinsault, Ugni blanc, Grenache Côte d'Azur, France

A wonderful and summery rosé straight from the cellars of a grand Château at the Côte d'Azur! This summer's hype. This wine has a peachy colour with golden reflections, an expressive nose full of fruit with tones of white peach and red berries such as gooseberry. On the palate fresh and fruity with spicy notes of English sweets.

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Glass € 7,50 | Carafe € 28,00 | Bottle € 42,00

**ASK ABOUT OUR EXTENSIVE WINE LIST FOR
MORE WINES BY THE GLASS AND BY THE BOTTLE.**

BEERS ON TAP

Cristal

5,0° - 25cl

-

€ 3,50

Bolleke

5,2° - 25cl

-

€ 4,50

Tripel d'Anvers

8,0° - 25cl

-

€ 5,50

Duvel 666

6,6° - 25cl

-

€ 5,00

BOTTLED BEERS

Wild Jo
5,8° - 33cl

-

€ 4,90

Vedett Blond
5,2° - 33cl

-

€ 4,90

Vedett IPA
5,5° - 33cl

-

€ 4,90

Maredsous Bruin
8,0° - 33cl

-

€ 4,90

La Chouffe
8,0° - 33cl

-

€ 5,50

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

-

€ 4,20

Duvel
8,5° - 33cl

-

€ 5,50

Duvel Tripel Hop
9,5° - 33cl

-

€ 6,00

Chouffe Alcohol Free
0,4° - 33cl

-

€ 5,50

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

-

€ 4,20

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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€ 13,50

Duvel Magnum Sleeve **8,5°- 150cl**

-

€ 27,00

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.

-

€ 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

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

-

€ 3,50

Espresso

-

€ 3,50

Doppio

-

€ 6,00

Latte Macchiato

-

€ 4,50

Cappuccino

-

€ 4,50

Flat White

-

€ 4,50

Cortado

-

€ 4,50

Decaffeinato

-

€ 3,50

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

-

€ 3,50

White Hibiscus

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€ 3,50

Black & White

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€ 3,50

Green Mint

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€ 3,50

Fresh Mint

-

€ 4,50

CHAUDFONTAINE WATERS

Chaudfontaine - 20cl

-

€ 3,20

Chaudfontaine - 50cl

-

€ 6,00

FEVER-TREE PREMIUM MIXERS

Fever-Tree

Indian Tonic / Indian Light Tonic / Pink Grapefruit Soda
Mediterranean Tonic / Elderflower Tonic
Ginger Ale / Ginger Beer / Sicilian Lemonade

-

€ 4,70

SODAS

Coca-Cola / Coca-Cola Zero

-
€ 3,50

Sprite

-
€ 3,50

Minute Maid Apple / Orange

-
€ 3,50

Fuze Tea Sparkling Black Tea

-
€ 3,50

Big Tom Spiced Tomato Juice

-
€ 4,50

Homemade Iced Tea (45cl)

A thirst-quenching Ice Tea with our Satemwa Hibiscus, Passion and Peach as a base. We flavor this for you with fresh lemon juice, dried hibiscus and fresh orange.

-
€ 5,00

Homemade Lemonade (45cl)

A fresh homemade lemonade with a citrus focus. Fresh lime and lemon juice form the basis of the drink and are flavored with lemongrass, dried lime leaf and orange.

-
€ 5,00

APERITIF

Ricard de Marseille

-

€ 6,50

Pineau des Charentes

-

€ 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

-

€ 5,50

Taylor's White Port / Red Port

-

€ 5,50

Martini Riserva Ambrato

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€ 8,00

Martini Riserva Rubino

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€ 8,00

Martini Bitter 1872

-

€ 8,00

Martini Gran Lusso

-

€ 9,00

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

-

€ 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.

-

€ 8,00

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.

-

€ 8,00

Noilly Prat Dry

-

€ 6,00

Carpano Antica Formula

-

€ 7,50

SPIRITS

VODKA

42 Below (NZ)

-

€ 9,00

Grey Goose (FR)

This extraordinary vodka is made from the best ingredients from France. Each batch of Grey Goose starts with soft winter wheat that becomes fermented and distilled into a high proof spirit and then blended with pristine spring water from the Cognac region.

-

€ 11,50

Grey Goose Le Citron (FR)

-

€ 12,50

Dada Chapel Potato Vodka (BE)

-

€ 9,50

Zubrowka (PL)

-

€ 10,00

GIN

Bombay Sapphire (UK)

-

€ 8,00

Star Of Bombay (UK)

-

€ 12,00

Bombay Sapphire Premier Cru (UK)

Discover the bright, bold citrus notes of sustainably grown Spanish Fino lemons, mandarins and sweet Navel oranges from Murcia. A celebration of the finest flavors. A super elegant gin!

-

€ 12,00

Bombay Bramble (UK)

-

€ 11,00

Roku Gin (JPN)

-

€ 12,00

Hendrick's (SCO)

-

€ 12,00

Copperhead (BE)

-

€ 16,00

Dada Chapel Organic Dry Gin (BE)

-

€ 11,00

Oxley (UK)

-

€ 16,00

Filliers Sloe Gin (BE)

-

€ 10,00

RUM

Bacardi Añejo Cuatro (CUB)

-

€ 9,00

Bacardi 8 Años (CUB)

Bacardí Reserva Ocho is a complex golden rum with a deep, layered and smooth taste of dried fruit, spices and oak/vanilla. Aged in barrel for a minimum of 8 years.

-

€ 12,00

Bacardi Gran Reserva Diez (CUB)

-

€ 14,00

Bacardi Facundo Paraiso XA (CUB)

Facundo "Paraiso" XA, the rare blend. A blend of the rarest aged rums from the private collection of the Facundo Bacardi family. Finished in French XO Cognac barrels, the aromas of vanilla, almond and toasted oak come into their own beautifully. The best to enjoy pure with its luxurious soft aftertaste.

-

€ 11,00/cl

Santa Teresa 1796 (VEN)

-

€ 16,00

Mount Gay Black Barrel (BRB)

-

€ 13,00

Mount Gay Extra Old (BRB)

-

€ 14,00

Mount Gay 1703 (BRB)

-

€ 25,00

Plantation 3 Stars (BRB)

-

€ 8,50

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

SPEYSIDE

Glenfiddich 12y - *Single malt*

-

€ 12,00

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

-

€ 8,50

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.

-

€ 18,00

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.

-

€ 8,00

Jim Beam Rye

-

€ 10,00

Jim Beam Single Barrel

-

€ 11,00

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

Toki 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

COGNAC

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

-

€ 13,00

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

Grand Marnier

-

€ 10,00

Cointreau

-

€ 8,00

Mandarine Napoléon

-

€ 9,00

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

-

€ 13,00

Fernet Branca

-

€ 8,00

