



MENU



WELCOME

at the Boterhal.
We serve lunch,
dinner and a large
selection of beers
and wines.

Our selection consists of 26 draught beers, over a 100 bottled beers, 20 'open' wines (available by the glass), including 3 dessert wines and 20 'closed' wines. In addition we serve a wide range of international tapas and snacks. Feel free to browse through our menu. Please don't hesitate to ask our staff if you have any questions.

Our dinner dishes consist of international tapas which you can share. The dishes will be served in the middle of the table so everyone can taste something. You can also order the dishes per person. When you order a number of dishes at the same time, it is possible that some dishes will be served a little bit earlier than the other.

Have you tried our tapas platter already? This is a platter filled with different kind of tapas that go really well with our beers and wines. You can find these tapas platters at the Fingerfood, lunch and dinner part of the menu.






BOTERHAL

— **SPECIAALBIERCAFÉ ★ WIJNBAR ★ INTERNATIONALE TAPAS** —

WWW.DEBOTERHAL.NL | FACEBOOK.COM/BOTERHAL

FINGERFOOD

EVERY DAY FROM 12.00 AM UNTILL 12.00 PM










Tapas platter Vega Bread with aioli, crispy onion rings with chilli sauce, olives, smoked almonds, 2 cheeses, grilled vegetables, Caprese salad  € 19,60




Tapas platter Borrel Cruncy chicken wih chilli sauce, cheese spring rolls, 'bitterballen', Asian marinated chicken legs with lavas dipping sauce, mini 'frikandellen', cheese and salami € 20,40

Tapas platter Boterhal Bread with aioli, 'pinchos' wih goat cheese, serrano ham and grilled pepper, Asian marinated chicken legs with lavas dipping sauce, olives, cheese, mini tomatoes, onion rings with chili sauce, salami and wasabi nuts € 23,80

Tapas platter Deluxe Bread with red tapenade, shrimps with garlic and lemon, olives, smoked almonds, 'pinchos' wih goat cheese, serrano ham and grilled pepper, tuna sashimi with wasabi and soy, coppa di Parma, smoked Scharzwaldler ham, mini tomatoes and 2 cheeses € 27,40



Bread with aioli	 	€ 4,60
Bread with red tapenade made of tomato and cheese		€ 5,10
Marinated olives	  	€ 3,50
Wasabi nuts and smoked almonds		€ 3,70
Crispy onion rings in beer batter with chili sauce		€ 4,90
Homemade fries with mayonnaise	 	€ 3,90
Italian, German and Spanish sausage and ham		€ 9,30
Asian marinated chicken legs with sesame and a lavas dipping sauce		€ 6,90
Cheese with nut bread, grapes and apple syrup		€ 9,90
Vietnamese fishcakes with a yoghurt, cucumber and coriander sauce		€ 6,90
6 Crunchy chicken with chili sauce		€ 7,80
6 'Bitterballen' with mustard		€ 5,30
4 Baked dumplings with chicken, cabbage and kimchi mayonnaise		€ 5,60
6 Mini cheese spring rolls with chilli sauce		€ 6,60
'Bittergarnituur' 12 pieces		€ 9,20

 = vegetarian
  = lactose free
  = gluten free


FINGERFOOD

LUNCH




EVERY DAY FROM 12.00 AM UNTILL 4.30 PM

SANDWICHES

Served on white or whole wheat bread
(bread can be replaced with gluten-free bread)

Lukewarm spicy chicken with avocado, lettuce and sunflower seeds	€ 8,70
Carpaccio with truffle mayonnaise, Parmesan cheese and rocket	€ 9,80
Lukewarm rustic ham with mushrooms and honey mustard sauce	€ 7,90
Tuna salad with capers and spring onion	€ 7,50
Lukewarm goat cheese with bacon and tomato	€ 8,80
2 beef croquets with bread and mustard	€ 7,60
Farmers omelet with cheese, vegetables and mushrooms 	€ 8,80
Fried eggs with cheese and/or ham	€ 7,80

BOTERHAL SPECIALS

'Twaalf uurtje': mini Caesar salad with chicken, tomato soup or musterd-truffle soup with goatcheese and a Beef croquet with bread	€ 11,90
Wrap with fresh and smoked salmon, cucumber and pesto	€ 8,90
Wrap with fresh tuna tartar, sesame, avocado and wasabimayonnaise	€ 8,90
Pizza quattro formaggi 	€ 7,90
Pizza with Coppa di Parma, rocket and truffle mayonnaise	€ 8,50
Club sandwich with bacon, chicken, tomato, lettuce and mayonnaise	€ 9,40
Club sandwich with smoked salmon, tomato, lettuce and mayonnaise	€ 9,80
2 Mini 'Black Angus beef' hamburgers with pickles, red onions, salad, fries and mayonnaise	€ 12,90
2 Mini 'Black Angus beef' cheeseburgers with pickles, red onions, salad, fries and mayonnaise	€ 13,50
Homemade fries with mayonnaise  	€ 3,90

Please turn the page for more lunch dishes



= vegetarian




= lactose free



= gluten free

LUNCH

LUNCH

- Tapas platter Vega** Bread with aioli, crispy onion rings with chilli sauce, olives, smoked almonds, 2 cheeses, grilled vegetables, 'Caprese' salad  € 19,60
- Tapas platter Borrel** Cruncy chicken wih chilli sauce, cheese spring rolls, 'bitterballen', Asian marinated chicken legs with lavas dipping sauce, mini 'frikandellen', cheese and salami €20,40
- Tapas platter Boterhal** Bread with aioli, 'pinchos' wih goat cheese, serrano ham and grilled pepper, Asian marinated chicken legs with lavas dipping sauce, olives, cheese, mini tomatoes, onion rings with chili sauce, salami and wasabi nuts €23,80
- Tapas platter Deluxe** Bread with red tapenade, shrimps with garlic and lemon, olives, smoked almonds, 'pinchos' wih goat cheese, serrano ham and grilled pepper, tuna sashimi with wasabi and soy, coppa di Parma, smoked Scharzwalder ham, mini tomatoes and 2 cheeses €27,40






PANINI'S

- Panini ham-cheese € 4,00
- Panini with brie, tomato and pesto  € 5,00






SALADS

Served with bread





Caesar salad with chicken, Parmesan cheese, croutons and egg	€ 9,80
Caesar salad with shrimps, Parmesan cheese, croutons and egg	€ 11,90
Caprese salad: buffalo mozzarella, tomato, basil and olive oil  	€ 9,70
Salad with feta, watermelon, mint and cucumber  	€ 9,40
Thai salad with beef tenderloin, green beans and cashew nuts 	€ 12,90

SOUP

Served with bread

Tomato soup with parsley cream 	€ 5,80
Mustard-truffle soup  	€ 6,90

DESSERTS

Cheese with nut bread, grapes and apple syrup 	€ 9,90
Banana-almond cake with white chocolate and red fruit 	€ 7,50
Apple pie 	€ 3,50
Apple pie with whipped cream 	€ 4,00



= vegetarian



= lactose free




= gluten free

LUNCH

DINNER

DINNER FROM 4.30 PM


Tapas platter Vega Bread with aioli, crispy onion rings with chilli sauce, olives, smoked almonds, 2 cheeses, grilled vegetables, 'Caprese' salad  € 19,60


Tapas platter Borrel Cruncy chicken wih chilli sauce, cheese spring rolls, 'bitterballen', Asian marinated chicken legs with lavas dipping sauce, mini 'frikandellen', cheese and salami € 20,50

Tapas platter Boterhal Bread with aioli, 'pinchos' wih goat cheese, serrano ham and grilled pepper, Asian marinated chicken legs with lavas dipping sauce, olives, cheese, mini tomatoes, onion rings with chili sauce, salami and wasabi nuts € 23,90


Tapas platter Deluxe Bread with red tapenade, shrimps with garlic and lemon, olives, smoked almonds, 'pinchos' wih goat cheese, serrano ham and grilled pepper, tuna sashimi with wasabi and soy, coppa di Parma, smoked Scharzwaldler ham, mini tomatoes and 2 cheeses € 27,40

Bread with aioli   € 4,60

Bread with red tapenade made of tomato and cheese  € 5,10




Italian, German and Spanish sausage and ham  € 9,30

4 Cornetto with fresh salmon tartar, lime coriander and wasabi caviar € 8,40

Cheese with nut bread, grapes and apple syrup  € 9,90



Caesar salad with chicken, Parmesan cheese, croutons and egg	€ 7,80
Caprese salad: buffalo mozzarella, tomato, basil and olive oil  	€ 7,60
Salad with feta, watermelon, mint and cucumber  	€ 7,20
Tuna sashimi with wasabi mayonnaise, ponzu-soy and crispy rice paper 	€ 12,90
4 'Pinchos' with goat cheese, serrano ham and grilled pepper and olive	€ 7,60
Pealed shrimps in garlic oil, parsley and lemon  	€ 9,50
Crispy onion rings in beer batter with chilli sauce 	€ 4,90
Homemade fries with mayonnaise  	€ 3,90
Pizza quattro formaggi 	€ 7,90
Pizza with coppa di Parma, rocket and truffle mayonnaise	€ 8,50
4 Baked dumplings with chicken, cabbage and kimchi mayonnaise	€ 5,20
Vietnamese fishcakes with a yoghurt, cucumber and coriander sauce	€ 6,90
Lukewarm grilled vegetables with olive oil and smoked sea salt   	€ 6,50
Scallops gratin with chilli, lime, bokchoi and ginger  	€ 12,90
Truffle risotto with mushrooms, rocket and Parmesan cheese  	€ 8,90
Lukewarm pork belly with crab, mango and red curry  	€ 9,60
Asian marinated chicken legs with sesame and a lavas dipping sauce 	€ 6,90
Thai salad with beef tenderloin, green beans and cashew nuts 	€ 9,50
Saté ajam: 4 skewers chicken saté with peanut sauce and crispy onions	€ 8,20
4 Pancakes with lukewarm Chinese duck, cucumber and hoisin sauce 	€ 8,80
2 Mini 'Black Angus beef' hamburgers with lettuce, pickles and red onions	€ 9,00
2 Mini 'Black Angus beef' cheeseburgers with lettuce, pickles and red onions 	€ 9,60
4 Mini 'slavinken' with potato-herb mash and gravy	€ 8,00

 = vegetarian  = lactose free  = gluten free

DINNER



Group menu 1 (starting from 8 persons)



Per person	€ 26,90
Without dessert	€ 22,90

1st course

Tapas platter 'Boterhal' Bread with aioli, 'pinchos' wih goat cheese, serrano ham and grilled pepper, Asian marinated chicken legs with lavas dipping sauce, olives, cheese, mini tomatoes, onion rings with chili sauce, salami and wasabi nuts

2nd course

Caprese salad: buffalo mozzarella, tomato, basil and olive oil  



Pealed shrimps in garlic oil, parsley and lemon  

Baked dumplings with chicken, cabbage and kimchi mayonnaise


3th course

Saté ajam: skewers chicken saté with peanut sauce and crispy onions

2 Mini 'Black Angus beef' hamburgers with lettuce, pickles and red onions

Homemade fries with mayonnaise  

Dessert

Tiramisu with Frangelico and lime 



Group menu 2 (starting from 8 persons)


Per person € 35,50




Without dessert € 31,50

1st course



Tapas platter 'Deluxe' Bread with red tapenade, shrimps with garlic and lemon, olives, smoked almonds, 'pinchos' with goat cheese, serrano ham and grilled pepper, tuna sashimi with wasabi and soy, coppa di Parma, smoked Scharzwald ham, mini tomatoes and 2 cheeses

2nd course


Pancakes with lukewarm Chinese duck, cucumber and hoisin sauce 


Lukewarm grilled vegetables with olive oil and smoked sea salt   



Vietnamese fishcakes with a yoghurt, cucumber and coriander sauce



Salad with feta, watermelon, mint and cucumber  

3th course


4 Mini 'slavinken' with potato-herb mash and gravy 




Thai salad with beef tenderloin, green beans and cashew nuts 

Homemade fries with mayonnaise  

Truffle risotto with mushrooms, rocket and Parmesan cheese  

Dessert






Banana-almond cake with white chocolate and red fruit 

 = vegetarian  = lactose free  = gluten free

DINNER

DESSERT

Dessert

Cheese with nut bread, grapes and apple syrup 	€ 9,70
Banana-almond cake with white chocolate and red fruit 	€ 7,60
Tiramisu with Frangelico and lime 	€ 7,20
Dame Blanche: vanilla icecream with chocolate sauce and whipped cream 	€ 6,70
Grand dessert: a tasting of the dessert menu 	€ 8,90

Dessertwine

Bodegas Bertola Perdro Ximinez, Sherry	ES	€ 4,90
Muscat de Frontignan, white	FR	€ 3,80
Viu Manent Noble Semillon, white	CL	€ 4,20



= vegetarian



= lactose free



= gluten free



HOT DRINKS

Coffee and Tea

Coffee	€ 2,30
Espresso	€ 2,30
DoubleEspresso	€ 3,70
Espresso Macchiato	€ 2,50
Cappuccino	€ 2,50
Latte Macchiato	€ 2,60
coffee with hot milk and froth	€ 2,60
Décafé	€ 2,30
Tea (various flavours)	€ 2,30
Fresh mint tea with honey	€ 2,80
Hot chocolate milk	€ 2,60
Hot chocolate milk with whipped cream	€ 3,10

Special coffee

Irish Coffee	€ 6,50
Baileys Coffee	€ 6,50
French Coffee	€ 6,50
Spanish Coffee	€ 6,50
Italian Coffee	€ 6,50
Mexican Coffee	€ 6,50
Café 43	€ 6,50

To enjoy with a cup of coffee or tea

Apple pie	€ 3,50
Apple pie with whipped cream	€ 4,00

BEERS

BEERS ON TAP

Lagers

	% Vol.	Country	Content	Price
Jupiler	5,2	BE	25 cl	€ 2,50
Jupiler (1/2 liter)	5,2	BE	50 cl	€ 4,50
Brand	5,0	NL	25 cl	€ 2,70
Pilsner Urquell	4,4	CZE	33 cl	€ 3,30

Craft beer

Brewdog Punk IPA	5,6	GB	25 cl	€ 4,10
Guinness (pint)	4,4	GB	50 cl	€ 5,40
Guinness (1/2 pint)	4,4	GB	25 cl	€ 2,80
Hoegaarden Witbier	5,0	BE	33 cl	€ 3,40
La Chouffe	8,0	BE	25 cl	€ 3,90
La Trappe Dubbel	7,0	NL	25 cl	€ 3,90
Leffe Blond	6,5	BE	25 cl	€ 3,90
Liefmans Fruitesse	4,2	BE	25 cl	€ 3,80
Palm Spéciale Belge	5,4	BE	25 cl	€ 3,40
Paulaner Hefe Weisse (groot)	5,3	DE	50 cl	€ 4,90
Paulaner Hefe Weisse (klein)	5,3	DE	33 cl	€ 3,60
Tripel Karmeliet	8,4	BE	20 cl	€ 4,10

From June we wil also have beers available from our own brewery down in the cellar -
ask our staff





VARYING BEERS ON TAP

A beer tasting plateau with 5 unusual craft beers

€ 6,90

A beer tasting plateau with 5 seasonal craft beers (same beer type)*

*Varying prices

Feel free to ask our colleagues on the floor for an explanation of these ten beers. These beers can also be ordered by the glass.

Besides the plateaus, we serve two other seasonal craft beers on tap. Ask our colleagues on the floor which beers are currently on tap.

The varying beers on tap are written on the chalk boards located on the pilars at the bar.

Mystery Beer (Monthly varying beer)

€ 3,30

Guess the mystery beer and write it on the card. When the barrel is finished we will announce the name of the mystery beer and the winner on Facebook. One of the guests that guessed right wins a high beer for two persons.

BIEREN

BOTTLED BEERS

NIX10

Trappist	% Vol.	Country	Content	Price
Achel Blond	8,0	BE	33 cl	€ 5,00
Achel Bruin	8,0	BE	33 cl	€ 5,00
Chimay Rood	7,0	BE	33 cl	€ 3,90
Chimay Blauw	9,0	BE	33 cl	€ 4,80
Chimay Wit	8,0	BE	33 cl	€ 4,50
La Trappe Puur (biological)	4,7	NL	33 cl	€ 3,40
La Trappe Witte Trappist	5,5	NL	33 cl	€ 3,40
La Trappe Blond	6,5	NL	33 cl	€ 4,30
La Trappe Isid'or	7,5	NL	33 cl	€ 4,80
La Trappe Tripel	8,0	NL	33 cl	€ 4,80
La Trappe Quadrupel	10,0	NL	33 cl	€ 5,00
Orval	6,2	BE	33 cl	€ 4,50
Rochefort 6	7,5	BE	33 cl	€ 4,20
Rochefort 8	9,2	BE	33 cl	€ 5,10
Rochefort 10	11,3	BE	33 cl	€ 5,50
Westmalle Dubbel	7,0	BE	33 cl	€ 4,00
Westmalle Tripel	9,5	BE	33 cl	€ 4,70
Westvleteren Blond	5,8	BE	33 cl	€ 11,60
Westvleteren 8	8,0	BE	33 cl	€ 13,70
Westvleteren 12	10,2	BE	33 cl	€ 13,70
Zundert	8,0	NL	33 cl	€ 4,90



Lager	% Vol.	Country	Content	Price
Grolsch Beugel	5,0	NL	45 cl	€ 3,70
Corona	4,6	MEX	33 cl	€ 5,20
Gulpener Château Neubourg	5,5	NL	33 cl	€ 3,90
Peroni Nastro Azzurro	5,1	IT	33 cl	€ 4,50
Scheveningse Brouwerij Zuidwester	4,8	NL	33 cl	€ 4,10

Amber / Pale Ale

Bootjes Bier	7,0	NL	33 cl	€ 5,10
De Koninck APA	5,0	BE	33 cl	€ 3,60
Pauwel Kwak	8,0	BE	33 cl	€ 4,30
't IJ Columbus (biologisch)	9,0	NL	33 cl	€ 5,50
Thornbridge Wild Swan	3,5	GB	50 cl	€ 8,90

IPA

Brand IPA	7,0	NL	30 cl	€ 3,40
BrewDog Dead Pony Club	3,8	GB	33 cl	€ 5,20
Brooklyn East IPA	6,9	USA	35,5 cl	€ 5,50
Caldera IPA	6,1	USA	35,5 cl	€ 4,80
Flying Dog Easy session IPA	4,7	USA	35,5 cl	€ 5,40
Flying Dog Raging Bitch	8,3	USA	35,5 cl	€ 5,50
Houblon Chouffe Dobbelen IPA Tripel	9,0	BE	33 cl	€ 4,70
Jopen Life Is A Beach	4,5	NL	33 cl	€ 5,10
't IJ IPA	7,0	NL	33 cl	€ 5,20
Troubadour Magma Tripel IPA	9,0	BE	33 cl	€ 4,90
Troubadour Westkust Black IPA	9,2	BE	33 cl	€ 5,20
Vedett IPA	6,0	BE	33 cl	€ 3,80

NIX10

BEERS

BIEREN

Blond

	% Vol.	Country	Content	Price
Brugse Zot Blond	6,0	BE	33 cl	€ 4,20
De Eem Tasty Lady	6,2	NL	33 cl	€ 4,20
Gentse Strop	6,9	BE	33 cl	€ 4,70
Kwaremont Blond	6,6	BE	33 cl	€ 4,40
Pimpelmeesch Zilverpel	6,5	NL	33 cl	€ 5,20
Seefbier	6,5	BE	33 cl	€ 4,40
Schelde Strandgaper	6,2	BE	33 cl	€ 4,30
St. Feuillien Blonde	7,5	BE	33 cl	€ 5,20
Ter Dolen Blond	6,1	BE	33 cl	€ 4,40
Vedett Extra Blond	5,2	BE	33 cl	€ 3,50

Heavy Blond

Barbar	8,0	BE	33 cl	€ 4,30
Brand Zwaar Blond	8,5	NL	30 cl	€ 4,50
Cornet Oaked	8,5	BE	33 cl	€ 4,80
Delirium Tremens	8,5	BE	33 cl	€ 5,00
Duvel	8,5	BE	33 cl	€ 4,40
Duvel Tripel Hop	9,5	BE	33 cl	€ 5,00
Gouden Carolus Hopsinjoor	8,0	BE	33 cl	€ 4,40
Hapkin	8,5	BE	33 cl	€ 3,60
Hopus	8,5	BE	33 cl	€ 4,40
Judas	8,5	BE	33 cl	€ 4,00
Moinette Blond	8,5	BE	33 cl	€ 5,10
Omer	8,0	BE	33 cl	€ 4,50



Dubbel

	% Vol.	Country	Content	Price
Afligem Dubbel	6,8	BE	30 cl	€ 3,20
Gouden Carolus Classic	8,5	BE	33 cl	€ 4,40
Leffe Bruin	6,6	BE	30 cl	€ 3,40
Maredsous Dubbel	8,0	BE	33 cl	€ 4,40
St. Feuillien Bruin Reserva	8,5	BE	33 cl	€ 5,00

Triple

Kasteel Tripel	11,0	BE	33 cl	€ 5,20
Sancti Adalberti Egmondse Tripel	7,5	NL	33 cl	€ 5,60
Sint Bernardus Tripel	8,0	BE	33 cl	€ 4,60
Straffe Hendrik Tripel	9,0	BE	33 cl	€ 5,00
Tongerlo Prior Tripel	9,0	BE	33 cl	€ 3,90
't IJ Zatte	8,0	NL	33 cl	€ 4,40

Quadrupel / Barley Wine

Anchor Old Foghorn	9,4	USA	35,5 cl	€ 5,80
Kasteel Cuvée Du Château	11,0	BE	33 cl	€ 5,40
Gulden Draak 9000 Quadrupel	11,0	BE	33 cl	€ 4,00
Hertog Jan Grand Prestige	10,0	NL	30 cl	€ 3,50
Sint Bernardus Abt 12	10,0	BE	33 cl	€ 5,10
Straffe Hendrik Quadrupel	11,0	BE	33 cl	€ 5,30

NIXIO

BEERS

BIEREN

Wheat beer / Weizen

	% Vol.	Country	Content	Price
Biir White IPA	6,8	ES	33 cl	€ 5,70
Erdinger Weissbier	5,3	DE	33 cl	€ 3,40
Schneider Hopfen Weisse Tap 5	8,2	DE	50 cl	€ 5,30
Texelse Skuumkoppe	6,0	NL	30 cl	€ 3,60
Vedett Extra White	4,7	BE	33 cl	€ 3,50

Fruit beer

Amstel Radler	2,0	NL	30 cl	€ 2,50
Boon Kriek	4,0	BE	25 cl	€ 4,10
Kasteel Rouge	8,0	BE	33 cl	€ 4,50
Wilderen Kriek	3,5	BE	33 cl	€ 4,90
Wittekerke Rosé	4,3	BE	25 cl	€ 3,60

Kölsch

De Prael Bitterblond	5,7	NL	33 cl	€ 5,00
----------------------	-----	----	-------	--------

Remaining beertypes

Brand Saison	6,5	NL	30 cl	€ 3,40
Boon Oude Geuze	6,5	BE	25 cl	€ 3,80
Caldera Pilot Rock Porter	6,0	USA	35,5 cl	€ 4,50
De Prael Milkstout	4,9	NL	33 cl	€ 5,60
Desperados	5,9	FR	33 cl	€ 4,90
La Real Bitter	6,2	ES	33 cl	€ 4,60
Petrus Oud Bruin	5,5	BE	33 cl	€ 3,30
St. Feuillien Grand Cru	9,5	BE	33 cl	€ 5,70
St. Feuillien Saison	6,5	BE	33 cl	€ 4,30



Non alcoholic

	% Vol.	Country	Content	Price
Bitburger Alkoholfrei	0,0	DE	33 cl	€ 2,70
Bitburger Radler Alkoholfrei	0,0	DE	33 cl	€ 2,70
Krombacher Weizen Zitrone	0,0	DE	33 cl	€ 3,00
0.0% Bavaria Fruity Rosé	0,0	NL	25 cl	€ 2,90

Gluten free

Mongozo Pilsener	5,0	NL	33 cl	€ 4,00
Jopen Hop Zij Met Ons IPA	6,0	NL	33 cl	€ 5,30

Big bottles

Bush Ambrée (tripel)	12,0	BE	75 cl	€20,50
Corsendonk Agnus (tripel)	7,5	BE	75 cl	€ 12,90
Gouden Carolus Cuvée Van De Keizer:				
Blauw (quadrupel)	11,0	BE	75 cl	€ 16,90
Rood (blond)	10,0	BE	75 cl	€ 15,20
Malheur 12 (bruin)	12,0	BE	75 cl	€ 15,20
Wittekerke Rosé	4,3	BE	75 cl	€ 11,60

Cider

Strongbow	5,0	GB	25 cl	€ 4,30
-----------	-----	----	-------	--------

Due to the large variety in beers it's possible that a beer is temporarily out of stock.

NIX10

BEERS

WINES

WHITE WINES BY THE GLASS

Fresh & Fruity

	Country	Glass	Carafe	Bottle
Green Wine Company, Sauvignon Blanc Bio	ES	€ 3,60	12,30	17,90
Castel Firmian, Pinot Grigio	IT	€ 5,20	18,00	25,90
Misty Cove, Sauvignon Blanc	NZ	€ 5,40	18,30	27,50

Full & Fruity

Maravilla, Chardonnay	CL	€ 3,90	13,90	19,80
Diwald, Grüner Veltliner Bio	AT	€ 5,50	18,50	27,50
Kleindal, Chenin Blanc	ZA	€ 4,50	15,50	22,50

Full & Intens

Ludovic Pouzol, Chardonnay Barrique	FR	€ 5,80	19,70	29,70
-------------------------------------	----	--------	-------	-------

Sweet & Fruity

Kreuznacher Kronenberg, Spatlese	DE	€ 3,60	12,30	17,90
----------------------------------	----	--------	-------	-------

ROSE WINES BY THE GLASS

Fresh & Fruity

Green Wine Company, Tempranillo Bio	ES	€ 3,60	12,30	17,90
MIP, Made in Provence Classic, Cinsault/Syrah/Grenache	FR	€ 5,80	20,50	29,90

SPARKLING WINES BY THE GLASS

Fresh & Fruity

La Tordera Jelma's, Prosecco Spumante	IT	€ 5,80		29,90
Edmund Roussin Brut, Champagne	FR	€ 9,50	26,00	49,50



RED WINES BY THE GLASS

Light & Fruity

	Country	Glass	Carafe	Bottle
Green Wine Company, Tempranillo Bio	ES	€ 3,60	12,30	17,90
Lavila, Merlot/Grenache	FR	€ 4,30	14,70	21,80

Soft & Fruity

Kiwi Cuvee, Pinot Noir	FR	€ 4,60	16,20	23,00
------------------------	----	--------	-------	-------

Spicy & Intens

Simonsig, Cabernet Sauvignon/Syrah	ZA	€ 5,50	18,50	27,50
Flichman, Malbec	AR	€ 4,80	17,00	23,80

NON ALCOHOLIC WINES

Le Petit Chavin, Chardonnay	FR	€ 3,60	12,30	17,90
Le Petit Chavin, Merlot	FR	€ 3,60	12,30	17,90

CHAMPAGNE

Laurent Perrier Brut	FR			€ 69,00
Champagne de Castellane, Brut Rosé	FR			€ 59,00

WINEFLIGHT

Red or White

3 different types of wine (half glass)	€ 6,90
--	--------

CHANGING WINE

We also have a 'changing' wine, which you can order by the glass. You can choose out of a red or a white wine - Ask our staff!

WINES

NIX18

WHITE WINES

Fresh & Fruity

	Country	Bottle
The Stump Jump, Blend of 4 different grape types	AU	€ 27,90
Vina nora 'Val de Nora', Albariño	ES	€ 35,50

Full & Fruity

Goldschild, Riesling Classic	DE	€ 25,00
Gustave Lorentz, Pinot Blanc Reserva	DFR	€ 28,50
Domaine Vedilhan, Viognier	FR	€ 24,00
Les Vieilles Terres, Pouilly Fumé, Sauvignon Blanc	FR	€ 37,50

Full & Intens

J. Lohr Painter Bridge, Chardonnay	USA	€ 28,50
Christian Moreau, Chablis Chardonnay	FR	€ 39,80
Meursault, Les Grand Charrons, Chardonnay	FR	€ 58,00

RED WINES

Light & Fruity

Diwald, Zweigelt Bio	AT	€ 27,50
Louis Jadot 'Macon', Gamay Noir	FR	€ 31,50

Spicy & Intens

Baron de Ley Club Privado Rioja, Tempranillo	ES	€ 28,90
Emil Bauer, Spätburgunder	DE	€ 29,90
Angelo Gaia Promis, Syrah/Sangiovese/Merlot	IT	€ 56,00

Full & Intens

Napa Cellars, Zinfandel	USA	€ 40,50
Sansilvestro 'Barolo', Nebbiolo	IT	€ 43,00
Soprasasso Valpolicella, Amarone	IT	€ 49,50





SOFT DRINKS

Pepsi Cola	€ 2,30
Pepsi Cola Light	€ 2,30
Lipton Ice Tea	€ 2,70
Lipton Ice Tea Green	€ 2,70
7up	€ 2,30
Sisi	€ 2,30
Royal Club Cassis	€ 2,50
Royal Club Tonic	€ 2,30
Royal Club Bitter Lemon	€ 2,30
Rivella	€ 2,60
Ginger Ale	€ 2,60
Red Bull	€ 3,80
Chocomel	€ 2,70
Fristi	€ 2,70
Lemonade	€ 1,80

Mineral water

Sourcy Still	€ 2,30
Sourcy Sparkling	€ 2,30
Sourcy Pure Still 0,75L	€ 5,20
Sourcy Pure Sparkling 0,75L	€ 5,20

Juices

Fresh Orange Juice	€ 3,50
Royal Club Orange Juice	€ 2,80
Royal Club Apple Juice	€ 2,80
Royal Club Tomato Juice	€ 2,80

OTHER DRINKS

LIQUOR

NIX18

Pre-diner Drink

Martini Bianco	€ 3,00
Martini Extra dry	€ 3,00
Martini Rosso	€ 3,00
Martini Fiero	€ 3,00
Sherry Medium	€ 2,80
Sherry Dry	€ 2,80
Campari	€ 3,60
Pernod	€ 3,40
Ricard	€ 3,40
Limoncello	€ 3,80
Aperol Spritz	€ 4,50
Kirr Royal	€ 7,50

Port

Taylor Ruby	€ 3,60
Taylor White	€ 3,60
Taylor LBV	€ 4,80
Taylor Tawny 10 Years	€ 5,60
Port Tasting	€ 6,50



Liquor

Licor 43	€ 3,80
Southern Comfort	€ 3,80
Frangelico	€ 3,80
Amaretto Disaronno	€ 3,80
Sambuca	€ 3,80
Kahlúa	€ 3,80
Baileys	€ 3,80
Tia Maria	€ 3,80
Cointreau	€ 3,80
Dom Benedictine	€ 3,80
Grand Marnier	€ 3,80
Drambuie	€ 3,80
Crème de Cassis	€ 3,40

Foreign Distilled

Bacardi Superior	€ 3,70
Bacardi Black	€ 3,70
Bacardi Razz	€ 3,70
Bacardi Limon	€ 3,70
Bombay Sapphire Gin	€ 3,70
Loopuyt Gin Tonic	€ 8,90
Absolut Vodka	€ 3,70
Vodka Lime	€ 3,90
Malibu	€ 3,70
Tequila	€ 3,70
Jägermeister	€ 2,60
Apfelkorn	€ 2,40
Passoa	€ 3,70
Safari	€ 3,70

See next page for more spirits

LIQUOR

NIX18

Domestic Distilled

Bessenjenever	€ 2,40
Jonge jenever	€ 2,40
Oude jenever	€ 2,40
Vieux	€ 2,40
Schrobbelèr	€ 2,40

Whiskey

Johnny Walker Red Label	€ 4,00
Jameson Irish Whiskey	€ 4,50
Famous Grouse	€ 4,00
Jack Daniels	€ 5,00
Chivas Regal 12YR	€ 5,50

Cognac and Distilled

Courvoisier VS	€ 5,60
Remy Martin VSOP	€ 6,50
Grappa Bottega White	€ 4,20
Calvados Pere Magloire VSOP	€ 4,50



