

SPIRITS & LIQUORS

VAN WEES Jenever	5,00
JAGERMEISTER	5,00
BACARDI CARTA BLANCA	5,50
BACARDI CARIBBEAN SPICED	6,00
BACARDI ANEJO CUATRO	7,00
SANTA TERESA RUM	12,50
42 BELOW VODKA	6,50
GREY GOOSE VODKA	11,50
AMARETTO / KAHLUA / BAILEYS / LICOR 43	5,00
COINTREAU	5,50
FIORITO LIMONCELLO	6,50
CAZADORES TEQUILA BIANCO	5,50
PATRÓN REPOSADO TEQUILA	11,50

COGNAC

MARTELL VS	8,50
REMY MARTIN VSOP	11,50

WHISKEYS

DEWAR'S WHITE LABEL	5,50
JAMESON	6,00
BULLEIT	6,50
DEWAR'S 12 YEARS	9,00
ABERFELDY 12 YEARS	13,50
CRAIGELLACHIE 13 YEARS	15,50

GINS

BOMBAY SAPPHIRE	6,00
BOMBAY CITRON PRESSE	6,50
HENDRICK'S	9,00
HERMIT DUTCH COASTAL	9,50

BOTTLED BEER

BAVARIA 0,0%	3,75
BAVARIA 0,0% WHITE	4,00
BAVARIA 0,0% IPA	4,00
LA TRAPPE EPOS 0,0%	5,50
BAVARIA RADLER 2%	4,00
CLARO	5,00
SOMERSBY CIDER	5,50
LOWLANDER IPA	7,50
LA TRAPPE WHITE TRAPPIST	6,00
LA TRAPPE DOUBLE TRAPPIST	6,50
LA TRAPPE TRIPLE TRAPPIST	7,00

DRAFT BEER

SWINCKELS 0,20 CL	3,75
SWINCKELS 0,25 CL	4,25
SWINCKELS 0,50 CL	8,00
UILTJE DRAFT 0,25 CL	6,75
SEASONAL DRAFT 0,25 CL	6,75
LA TRAPPE DRAFT 0,30 CL	7,50

MOCKTAILS

ITALIAN RED LIPS	9,50
Martini vibrante, orange & tonic	
FLOREALE MULE	9,50
Martini floreale, lime & ginger beer	
VIRGIN MOJITO	9,50
Mint & lime	
VIRGIN GIN & TONIC	10,50

COFFEE & TEA

ADD SYRUP TO YOUR COFFEE + 0,50

ESPRESSO / RISTRETTO	3,25
COFFEE	3,75
CAPPUCCINO / FLAT WHITE	4,25
With vegan, oat or almond milk	+ 0,50
LATTE MACCHIATO	4,75
With vegan, oat or almond milk	+ 0,50
ICED LATTE MACCHIATO	5,00
DOUBLE ESPRESSO	5,00
HOT CHOCOLATE	4,50
With whipped cream	+ 0,50
IRISH / FRENCH / SPANISH / ITALIAN COFFEE	9,75
TEA	3,50
FRESH MINT OR GINGER TEA	4,50
MILK	3,50
SMOOTHIE OF THE DAY	6,00

ASK FOR OUR DAILY PASTRY OFFER

SOFT DRINKS

PEPSI COLA OR MAX	3,75
SISI ORANGE	3,75
7UP	3,75
ROYAL CLUB BITTER LEMON OR CASSIS	4,50
LIPTON ICE TEA LEMON OR GREEN	4,50
APPLE OR ORANGE JUICE	4,50
CHOCOMEL	4,50
DOUBLE DUTCH TONIC / GINGER ALE / GINGER BEER	5,50
SOURCY RED OR BLUE 0,20 CL	3,50
SOURCY RED OR BLUE 0,75 CL	7,00

MENU

SHARED DINING

SIDES

FRIES WITH MAYO OR KETCHUP ✓	5,50
TRUFFLE FRIES ✓ Parmesan, parsley & truffle mayo	8,50
LATIN TELO ✓ Jalapeño & chipotle mayo	7,50
PATATAS BRAVAS ✓ Lemon, parsley & bravas sauce	8,50
CHILI CHEESE FRIES ✓ Cheddar, feta, red pepper & sweet potato	9,00
HORIATIKI SALAD ✓ Tomato, cucumber, red onion, feta & black olives	7,50
SOURDOUGH BREAD ✓ Salted butter	6,50
SEASONAL VEGETABLES ✓ Sesame seeds & sesame dressing	6,50

LATIN AMERICA

TUNA TOSTADAS Tuna, sesame seeds, pickled ginger, avocado & chipotle mayo	15,00
LUCIA'S BEEF SLIDERS Brioche bun, Old Amsterdam cheese, bacon, little gem, tomato, dill crisps & Lucia's burger sauce	15,00
LOADED NACHOS ✓ Cheddar, Pico de Gallo, jalapeño, crème fraîche & guacamole <i>Add pulled chicken +3,50</i>	12,50
DUTCH CORN TACOS Pico de Gallo, lime, coriander & chipotle mayo <i>Choose: crispy cod or pulled beef</i>	12,50
GRILLED CORN RIBS ✓ Salsa macha, coriander & lime mayo	10,00
AREPA REINAS PEPIADA Grilled chicken, avocado, lime, coriander & white cheese	12,50

EUROPE

OCTOPUS Chimichurri, lemon, aioli & pimentón	15,00
GRAVAD LAX Beet, dill & basil	15,00
LUCIA'S CAESAR SALAD Little gem, bacon, egg, anchovy & parmesan <i>Add chicken +3,50</i>	12,50
MOZZARELLA STICKS ✓ Lemon, parsley & tomato sauce	10,00
FLAMMKUCHEN ✓ Gorgonzola, artichoke, red onion & tomato sauce	12,50
CRISPY CHICKEN Sriracha mayo	12,50

MIDDLE EAST

GYROS Feta, tomato, parsley & tzatziki <i>Vegetarian option: falafel ✓</i>	15,00
LAHMACUN Spiced minced meat, tomato, onion, cheese & garlic mayo	12,50
FRIED BUTTER CHICKEN Red onion, tomato & butter chicken sauce	12,50
MEZZE PLATTER ✓ Pinsa, falafel, feta, muhammara & tzatziki	12,50
EGGPLANT BITTERBALLEN ✓ Harissa, parsley & olive oil <i>Dutch option: bitterballen with mustard</i>	10,00

ASIA

VIETNAMESE SPRING ROLLS ✓ Spring onion, red chili, sweet chili & tofu cream	12,50
BAO BUN Peking duck, red onion, pickled cucumber, spring onion & hoisin <i>Vegetarian option: tofu ✓</i>	15,00
YAKITORI Furikake, pickled cabbage & wasabi mayo	12,50
KOREAN FRIED CHICKEN Kimchi & sesame seeds	12,50
SHORT RIB Cashew, tauge, green asparagus & carrot	15,00
GYOZA Cripny onion, spring onion & sesame dressing <i>Choice: chicken or vegetarian ✓</i>	10,00

DESSERTS

CHURROS ✓ Chocolate sauce	8,50
APPLE PIE ✓ Whipped cream <i>Add vanilla ice cream +2,50</i>	7,50
ESPRESSO MARTINI CHEESECAKE ✓ Cream cheese, cookies, walnuts, vodka & Kahlua	9,50

SPARKLING WINES

ASOLO PROSECCO '84	7,00 • 32,00
VENDÔME 0,0%	8,00 •
MOËT & CHANDON CHAMPAGNE BRUT	• 105,00

WHITE WINES

BITACORA VERDEJO	6,00 • 28,00
BUDUREASCA CHARDONNAY	8,50 • 37,50
MERAN PINOT GRIGIO	9,50 • 42,50
WEINGUT SCHÖNLAUB RIESLING	• 47,50
DOMAINE FRANCIS BLANCHET POUILLY-FUMÉ SAUVIGNON BLANC	• 55,00

ROSÉ WINES

TANTI PETALI - BLUSH PINOT GRIGIO	6,00 • 28,00
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RED WINES

LAMA DEL DUCA SANGIOVESE	6,00 • 28,00
PIUMA PRIMITIVO	8,00 • 35,00
BUDUREASCA PINOT NOIR	9,50 • 42,50
I CAMPI RIPASSO DELLA VALPOLICELLA	• 52,50
CHÂTEAU GRAND PEYROU SAINT-ÉMILION GRAND CRU - BORDEAUX	• 65,00

APERITIF

MARTINI BIANCO / ROSSO / FIERO	5,50
MARTINI BELLINI	8,00
APEROL SPRITZ	9,50
BARÃO DE VILAR PORTO FINE TAWNY	7,50
BARÃO DE VILAR PORTO 10 YEARS OLD	11,50

ALLERGIES? PLEASE LET US KNOW
ALLERGIEËN? LAAT HET ONS ALSJEBLIEFT WETEN