



DRINKS

HOT DRINKS

Coffee / Espresso	€ 3,50
Frank about tea	€ 3,50
Earl Grey - Black tea with floral bergamot	
Jasmin Zen - Herbal tea with lemon peel and ginger	
Herbal Boost - Green tea with floral jasmine scent and lemongrass	
Fresh tea Mint / Ginger - Orange slice	€ 4,00
Cappuccino	€ 4,00
Flat White	€ 4,50
Latte Macchiato	€ 4,50
(Iced) Chai Latte / Dirty Chai Latte	€ 5,00
Ice coffee / Affogato Espresso + scoop ice cream	€ 5,00
Warm Chocolate with whipped cream	€ 4,50
Plant based milk	+ € 0,50

COFFEE + LIQUEUR

Carajillo	€ 9,50
Black coffee - Woodstock'69 dark aged rum	
Special Coffee	€ 11,-
Black coffee - Liqueur of choice - Whipped cream	
Irish Coffee	€ 11,-
Black coffee - Jameson Irish Whiskey - Brown sugar - Whipped cream	
Affogato deluxe	€ 11,-
Espresso - Scoop vanilla ice cream + Liqueur of your choice	

JUICY

Paulies Ginger shot Ginger-turmeric concentrate	€ 3,50
Appelaere Cloudy Apple juice 100% pure fruit	€ 4,50
Fresh Orange juice	€ 6,50
Daily Smoothie Fresh fruit/veggie	€ 7,-

SYRUP

Summer syrup and concentrate of organic fruit and herbs. Do you prefer still or sparkling water?

		Glass	Jug
Citrus-basilicum	Roze Bunker	€ 4,50	€ 17,50
Gekke Bessen	Roze Bunker	€ 4,50	€ 17,50
Gember-kurkuma	Paulies Ginger	€ 4,50	€ 17,50

SOFT DRINKS

Sparkling dune water	€ 3,50
BOS Ice Tea Lime-ginger / Sparkling lemon	€ 4,50
Chaudfontaine 33 cl Still	€ 3,50
Chaudfontaine 750 ml Still / Sparkling	€ 6,50
Coca Cola / Coca Cola zero	€ 3,50
El Tony Mate Natural caffeine drink from mate tea	€ 5,50
Lemonaid Blood Orange soda	€ 5,50
Lemonaid Passion Fruit soda	€ 5,50
Lukies Ginger Beer Local, all-natural, less sweet	€ 5,50
Naturfrisk Orangeade Sparkling orange	€ 4,50
Royal Bliss Signature Tonic Water	€ 3,50

CIDER/HARD SELTZER

Jaanihanso Sweet Natural - Apple cider 33cl 5,5%	€ 7,50	-
GiG Hard Ice Tea Green 4,5%	€ 6,-	€ 27,50
GiG Hard Seltzer Passion fruit 5%	€ 6,-	€ 27,50

5 cold cans in a bucket of ice

Check the wine list for our wines and bubbles. More in the mood for a cocktail or a spritz? Then take a look at the cocktail menu!

BEER

Heineken	€ 4,50	€ 21,-
Desperados / Sol	€ 6,50	€ 29,50

5 cold bottles in a bucket of ice

ALCOHOL LOW/FREE

Affligem Belgisch Wit 0,0%	€ 5,50
Amstel Radler 2%	€ 5,50
Heineken 0,0%	€ 4,50

Check below for crafted, low alcohol beers!

SPECIAAL BIER

Two Chefs Brewing - Funky Falcon 0,2%	€ 7,50
A low-alcohol Pale Ale bursting with citrus flavors and lemongrass aromas with floral notes. Super fruity and refreshing.	
vandeStreek - Playground - IPA 0,5%	€ 7,50
Holland's first and tastiest low-alcohol IPA. Full of flavor, fresh and fruity.	
Gebrouwen Door Vrouwen - Gin Wit 6%	€ 7,50
Fresh, full and fruity wheat beer with a surprising addition of juniper, coriander and orange peel.	
Euwigje Jeugd - Lellebel - Blond 5,7%	€ 7,50
A pale yellow blonde beer with fruity notes of passion fruit and citrus, smooth and refreshing.	
Brouwerij Kees - Hazy Sunrise - NEIPA 5,6%	€ 8,50
Tropical scents, beautiful hazy color, creamy body and a mildly bitter aftertaste.	
Oedipus - Gaia - IPA 7%	€ 8,50
A West Coast IPA as mother nature intended, with more hops than you can shake from a tree.	
Poesiat & Kater - Kaintz - Modern Tripel 8%	€ 8,50
A tripel brewed with four types of grains. Barley, oats, wheat and rye. Aromas of lemon and dill. Coriander is added for the extra full, spicy flavor.	
Wissel biertje	€ 7,-
So many tasty beers, it's hard to choose! In addition to our regulars, we also offer a beer of the moment!	

STERK

Cognac - Martell VS	€ 8,50
Gin - Woodstock'69 Dry gin	€ 6,50
Gin - Malfy - Rosa	€ 7,50
Herbal Bitter - Jägermeister	€ 6,50
Mezcal - ÉLALA Mezcal 100% Tobala agave	€ 7,50
Rum - Woodstock'69 Brown aged rum	€ 6,50
Rum - Bumbu Original	€ 7,50
Tequila - Olmeca Gold	€ 6,50
Tequila - ÉLALA Tequila Reposado	€ 7,50
Vermouth - Willem's Wermoeid Royal Orange / Original	€ 6,50
Vodka - Woodstock'69 Vodka	€ 6,50
Whiskey - Jameson Irish	€ 6,50
Whiskey - The Glenlivet Captain's Reserve 18 years	€ 8,50

LIKEUR

Baileys Irish Cream	€ 6,50
Caipi Yuzu	€ 6,50
Disaronno - Amaretto	€ 6,50
Kahlua	€ 6,50
Licor 43	€ 6,50
Limoncello van Thooob	€ 6,50
Ramazzotti Sambuca	€ 6,50
Salmari	€ 6,50



COCKTAILS

Pornstar Martini

Vodka - Passion fruit - Vanilla - Vegan "egg" whites

€ 13,50

Blood Orange Paloma

ÉLALA Tequila Reposado - Lemonaid Blood Orange Soda - Grapefruit

€ 13,50

Whiskey Sour

Whiskey - Lime - Angostura bitters

€ 13,50

G&T

Malfy Gin Rosa - Royal Bliss Signature Tonic - Grapefruit - Mint

€ 13,50

Old Fashioned

Bumbu Original rum - Angostura bitters - Orange

€ 13,50

Mexican Mule

ÉLALA Mezcal - Lukies Ginger beer - Lime - Mint

Looking for a mule from another region? Try a Vodka, London or Berlin mule!

€ 13,50

Passion Fruit Collins

Woodstock'69 Vodka - Licor 43 - Lemonaid Passion Fruit Soda - Lemon - Basil

€ 13,50

Spiced Yuzu Highball

Woodstock'69 Rum dark aged - Caipei Yuzu - Limoncello from Thoob - Lukies Ginger beer

€ 13,50

Caipei Margarita

Caipei Ginger - ÉLALA Tequila Reposado - Lime juice - Spicy salt

€ 13,50

White Sangria

Cava Brut - Caipei Yuzu - Woodstock'69 Gin - Royal Bliss Signature Tonic - Fruit - Mint

karaf € 49,50

Sgroppino

(only with sunny weather)

Vodka - Lemon sorbet - Prosecco

€ 13,50 / karaf € 49,50

Frozen Cocktail

(only with sunny weather)

Cocktail of the month

€ 13,50 / karaf € 49,50

SPRITZ

The Original

Willem's Wermoeed Vermouth - Lemonaid Blood Orange Soda - Sparkling water - Orange

€ 12,50 / jug € 49,50

Orange Spritz

Willem's Wermoeed Royal Orange Vermouth - Cava Brut - Sparkling water - Orange

€ 12,50 / jug € 49,50

Limoncello Spritz

Limoncello from Thoob - Cava Brut - Sparkling water - Lemon - Basil

€ 12,50 / jug € 49,50

Willem's Wermoeed: Dutch-made vermouth inspired by the Orangery in the Hortus Botanicus in Amsterdam.

MOCKTAILS

Paulies Ginger Tonic

Paulies Ginger-Turmeric - Royal Bliss Signature Tonic - Ginger - Mint

€ 8,50

Virgin Mule

Lukies Ginger Beer - Citrus-basil syrup - Basil

€ 8,50

Virgin Mojito

Mint - Lime - Sugar - Sparkling water

€ 8,50

We also have many delicious special soft drinks and syrups. Check out the drinks menu!



WINE

We have chosen to stay close to home in terms of wines. Beautiful wines from sometimes (still) unknown grape varieties that will surprise everyone! Maybe this is our finest wine list ever.

BUBBLES/SPECIAL

Cruz del Castillo - Viña Xalbador - Cava Brut

Spain, Penedès - Macabeo, Parellada, Xarel-lo

Organice cava with a light golden color and a fine, persistent mousse. Intense aromas of white fruit, very pleasant and well balanced.

Glass € 8,- / Bottle € 39,50

We also serve a delightful Spanish Cava 0.0 from MVSA 75cl € 39,50

Stift Klosterneuburg Brut Reserve GV

Austria - Grüner Veltliner

A sparkling Grüner Veltliner? You read it right! A super special, invigorating wine with a seductively spicy undertone. Delicate effervescence with both fruity and spicy aromas. A celebration in your glass! Something to celebrate or in the mood for something special? This is what you want.

Bottle € 47,50

Château Maris - Rare Orange

France - Muscat

A biodynamic orange wine made by the famous Chateau Maris. A very refreshing wine with bright notes of summer fruit like white peach and apricot. The light orange color comes from fermenting the skins and pits of the white grapes with the grape juice. This is the oldest known way of making wine. Go out of the box and try something special!

Glass € 7,- / Bottle € 35,-

Rouge Clair

France - Grenache Noir, Syrah

This unique, red wine is specially vinified to be enjoyed chilled! A subtle wine made from Grenache and Syrah grapes, bursting with summer fruit. The aroma is filled with raspberry and red berries. "Perhaps the only red wine ever that can be enjoyed with a small ice cube." - Michel Chapoutier.

Glass € 7,- / Bottle € 35,-

*In the mood for a cocktail with bubbles or vermouth?
Check out our cocktail menu for more options!*

WHITE

Artimone Grillo

Italy - Grillo

Light yellow wine with an intense fruity bouquet of citrus and yellow fruit. The taste offers crisp fruit acids and an elegant spiciness. In our opinion, the perfect aperitif, lunch and dinner wine.

Glass € 6,- / Bottle € 32,50

Joaquín Rebolledo Godello

Spain - Godello, Mencía

A straw yellow wine with green hues. A mild bouquet with oily structure in taste, with impressions of apricot, peach and fennel. The wine has excellent balance and complexity.

Glass € 7,50 / Bottle € 38,50

Stift Klosterneuburg Gemischter Satz

Oostenrijk - Grüner Veltliner, Riesling, Weißburgunder

A medium yellow wine with bright reflections. Fine nuances of fresh apple, pear, kumquat with a floral touch. In the mouth, juicy with lively acids and a hint of tropical fruit in the finish.

Glass € 7,50 / Bottle € 38,50

Borgo Conventi

Italy - Friulano

An exceptional wine made from a (still) unknown grape variety. With a bouquet of white blossoms and hazelnuts that mislead you while you taste the spicy briny minerals. The finish is refreshing yet simultaneously soft and round. A must try!

Glass € 8,- / Bottle € 39,50

Dona Maria Amantis Reserva

Portugal - Viognier

A beautiful wine with a rich bouquet of mango, orange and pear. This wine is perfectly balanced with a silky taste, fresh acidity and a touch of oak.

Bottle € 39,50

ROSÉ

Pasqua, Colori di Italia Rosato

Italy - Primitivo, Sangiovese

This fresh, fruity rosé from the heel of Italy is beautifully balanced. Friendly, approachable, fruity, and refreshing. Alongside the soft aromas of ripe red fruit, you'll taste invigorating, delicate acidity. A wine that never gets boring.

Glass € 6,- / Bottle € 32,50

Maris Nympe Emue Rosé Bio

France, Languedoc - Grenache, Syrah

The most beautiful color a rosé can have. A biodynamically produced wine with aromas of red fruit and citrus fruits. The perfect thirst quencher!

Glass € 7,50 / Bottle € 38,50

RED

Artimone Negroamaro

Italy - Negroamaro

A deep red with purple edges. A rich bouquet with scents of ripe berries, cherries and black pepper. The taste is well balanced with a light sweet touch of sun-soaked fruit.

Glass € 6,- / Bottle € 32,50

Borgo Conventi Isonzo

Italy - Cabernet Franc

Most people know this grape from the Bordeaux-blend, but if you want to taste Cabernet Franc, authentically, you drink it from Friuli. Green herbs, black currants, blackberries and a velvety, spiced finish.

Glass € 7,50 / Bottle € 38,50




MENU

Our menu changes every 6 weeks. This menu features a selection of snacks and dishes. All dishes are available for ordering from 12:00 - 22:00 hrs and are the size of an appetizer. Perfect for sharing! We recommend a minimum of 2 dishes per person. Feel free to ask the staff for advice.

BITES

Bread with dips  € 8,50
Assorted dips

Falafel 6 pieces  € 9,50
Crispy chickpea balls with fresh herbs - Tzatziki

Mini drumsticks 6 pieces € 11,50
Grilled chicken drumsticks - BBQ glaze
Or would you prefer the crispy, plain version?

Truffle croquettes 5 pieces  € 9,50
Fried truffle croquettes by Cas & Kas - Lemon mayonnaise

Bitterballen 7 pieces € 8,50
Traditional Dutch beef croquettes by Oma Bob's - Mustard

Loaded nachos € 10,50
Guacamole - Tomato - Kidney beans - Cheese - Jalapenos - Spring onion
- Chili sauce

COLD DISHES

Burrata € 13,50
Chioggia beet - Grilled peach - Basil - Pecan nuts - Salsa verde

Cauliflower  € 13,50
Apple - Medjool dates - Tahini - Arugula - Dukkan

Fennel € 13,50
Butter bean hummus - Chilli crisp - Dill - Almonds

WARM DISHES

Seabass € 16,50
Saffron risotto - Orange cream - Bok choy

Duck breast € 16,50
Grilled fennel - Crispy rice - Poultry gravy

Green cabbage  € 14,50
Miso - Spicy tomato-bell pepper sauce - Smoked almonds

Parsnip € 14,50
Gorgonzola fonduta - Herb oil - Honey - Hazelnut - Salsify crisps

Lamb loin € 16,50
Spicy chickpeas - Tahini yoghurt - Za'atar

SPECIAL

Dish of the day daily price
Varying fish, meat or vegetarian dish. Ask the staff for details

SIDES

Fresh fries  € 4,50
A serving of fresh Friethoes fries - Mayonnaise

Patatas bravas  € 6,50
Roasted potatoes - Sriracha-mayonnaise - Spring onions

SWEET

Homemade dessert daily price
Varying summery dessert. Ask the staff for details!

Sweet treats by BakSas € 5,50
The most delicious, gluten-free cakes ever!

Affogato  € 5,-
Vanilla ice cream - Shot of espresso
Upgrade to Affogato Deluxe with a liqueur of your choice for € 11.

Koffie deluxe € 8,50
Coffee/Tea of your choice - Olala Chocolate
Go for the Super Deluxe with a liqueur of your choice on the side € 13,50

Sgroppino *(only with sunny weather)* € 13,50
Vodka - Lemon sorbet - Prosecco

 = vegan
 = optional vegan

Allergies, dietary preferences or intolerances? Let us know. We'll accommodate whenever possible! Note: Even the gluten-free dishes are prepared in a kitchen that is not 100% gluten-free.