



The BAR

Feel the lively vibe of Maris Piper while you try and taste our bar food, together with an exciting list of fine wines, infused cocktails, local beers and indulgent spirits and digestives.

CAVIAR

Served with sour cream, chives and blini

	10GR	30GR	50GR
'Baerii'	29.50	78.00	120.00
'Oscietra'	39.50	115.00	183.00
'Imperial'	49.50	139.00	225.00



OYSTERS

	3 OYSTERS	6 OYSTERS
Zeeuwse Creuse <i>Served with lemon and shallot vinaigrette</i>	9.75	19.50
Oysters au gratin <i>Served with Hollandaise and spinach</i>	16.50	31.50

The **BAR FOOD**

Joselito, Jamon Iberico 100GR <i>Joselito, Jamon Iberico</i>	24.75
King crab met mayonaise 220GR <i>King crab with mayonnaise</i>	37.25
King crab, gegratineerd à la Maris Piper 220GR <i>King crab, gratiné the MARIS PIPER way</i>	38.50
Gerookte paling met brioche <i>Smoked eel with brioche</i>	14.50
Haring met Amsterdams zuur <i>Herring with pickles from Amsterdam</i>	7.50
Runderconsommé met merg <i>Beef consommé with bone marrow</i>	14.25
Nederlandse scheermessen met gerookte botersaus <i>Dutch razor clams with smoked butter sauce</i>	14.25
Rauwe gemarineerde vis met citrus <i>Raw marinated fish with citrus</i>	14.25
Rilette van Livarvarken met rode uiencompote <i>Rillettes of Livar pig with red onion compote</i>	10.00
Paddenstoelen op krokant bladerdeeg <i>Mushrooms on crispy pastry</i>	14.75

COCKTAILS

CHERRY SPIRITZ

Cherry Quaglia, Cembra Oro Rosso, lemon peel 13.50
Fresh and sparkling

DIRTY MARTINI

Gin Mare, Vermouth del Professore, green olives 14.50
Dry and savoury

NEGRONI

Tanqueray Gin, Antica Formula, bitter Berto 12.75
Bitter and aromatic

NIKKA AND TONIC

Nikka Gin, tonic, grapefruit 12.75
Zesty and refreshing

SOOTHING SOUR

Mitchers Rye, camomille Quaglia, egg white, lemon 14.50
Calming an floral

PALOMA

Calle 8 Tequila, Three Cent Pink Grapefruit soda, paprika rim 14.50
Fruity and spiced

BERGAMOT DAIQUIRI

Diplomatico Planas, Bergamot Quaglia, lime 14.00
Sour and citrusy

(AFTER DINNER) COCKTAILS

DUTCH OLD FASHIONED 14.50

Woodford Bourbon, Angostura bitters, orange peel
Nutty, aromatic and boozy

ESPRESSO MARTINI 14.00

Chase Vodka, coffee liquor Zuidam and Lot61 espresso
Roasted and creamy

AMARETTO SOUR 13.50

Amaretto Quaglia, Angostura bitters, lemon, egg white
Sweet and nutty

NON-ALCOHOLIC COCKTAILS

SPICED SOUR 10.00

Seedlip spiced, tabasco, lemon

CITRUS AND TONIC 9.00

Seedlip citrus, tonic, lemon peel

HOME MADE LEMONADE 6.50

Lemon, soda

WINE BY THE GLASS

SPARKLING

Oro Rosso, Dosaggio Zero, Trento, (IT) 8.75 | 50.00

CHAMPAGNE

Pascal Doquet, Premier Cru, Blanc de Blancs 15.00 | 92.00

A. Levasseur, Extrait Gourmand, Brut Rosé 15.00 | 92.00

Pehu Simonet, Face North, Grand Cru 15.00 | 96.00

WHITE WINE

Cembra, Trentino, 2017 (IT) 6.00 | 33.25

Pinot Bianco

Rabl, Löss, Kamptal, 2017 (AT) 6.50 | 38.25

Grüner Veltliner

Linton Park, Wellington, 2017 (SA) 7.75 | 47.50

Chardonnay

Pontemagno, Classico Superiore, Marken, 2014 (IT) 8.75 | 50.00

Verdicchio

Weingut van Volxem, Saar, Mosel, 2015 (DE) 9.75 | 54.00

Riesling

Louis Chèze, Collines Rhodaniennes, Rhône, 2017 (FR) 9.75 | 54.00

Viognier

Casas del Bosque, Réserve, Casablanca Valley, 2017 (CL) 10.75 | 58.50

Sauvignon blanc

Lavantureux, Chablis, V.V., Bourgogne, 2016 (FR) 12.50 | 64.00

Chardonnay

WINE BY THE GLASS

RED WINE

Bodegas Vallobera, 7 Castillos, Rioja, 2016 (SP) <i>Tempranillo</i>	6.25 35.25
Domaine Capreoles, L'Amourgandise, Beaujolais, 2017 (FR) <i>Gamay</i>	7.25 46.00
Katarzyna Estatem, Thracian Valley, 2016 (BU) <i>Malbec, Merlot</i>	8.00 48.00
Johan Meyer, Mother Rock, Holocene, Elgin, 2016 (SA) <i>Grenache, Cincault, Carignan</i>	8.75 51.00
Domaine Chanzy, Bouzeron, Bourgogne, 2017 (FR) <i>Pinot noir</i>	9.75 54.00
Château Peyrelongue, St. Emilion, Bordeaux, 2015 (FR) <i>Merlot</i>	10.25 56.50
Bodegas Juan Gil, Silver Lable, Jumilla, 2016, (SP) <i>Monastrell</i>	11.00 56.50
Corte Figaretto, Valpolicella Superiore, Ripasso, 2017 (IT) <i>Corvina, Rondinella, Molinara</i>	12.00 64.00

ROSÉ WINE

Château du Rouët, Belle Poule, Provence, 2018 (FR) <i>Grenache, syrah</i>	7.25 39.50
Le Clos des Pins, Haut Bergeron, Graves, 2018 (FR) <i>Cabernet Sauvignon</i>	7.25 39.50

CHEESES

Al onze kazen zijn afkomstig van Fromagerie Kef, een fromagerie die ons voorziet van de mooiste en de bijzonderste kazen die het seizoen te bieden heeft. Wij serveren zowel rauwmelkse als gepasteuriseerde kazen. Voornamelijk afkomstig uit Frankrijk en Nederland.

All our cheeses are delivered to us by Fromagerie Kef. A company that supplies us with the best cheeses the season has to offer. We serve both raw milk and pasteurized cheeses. Mainly from the Netherlands and France.

Charolais Fermier 7.00
Goat, white rind, Saône-et-Loire, Bourgogne, France

Zwaluwgekvetter 6.25
Cow, white rind, Gelderland, Netherlands

Brie de Melun 4.75
Cow, white rind, Seine et Marne, France

Twentse hooikaas 4.75
Cow, white rind, Daarle, Overijssel, Netherlands

Oude geitenkaas 3.00
Goat, aged cheese, Rijen, Noord-Brabant, Netherlands

Blokje gewassen korst 4.75
Cow, washed rind, Hamont-Achel, Limburg, Belgium

Burg 4.25
Cow, washed rind, Hamont-Achel, Limburg, Belgium

Zola Blu 5.75
Cow, blue cheese, Trento, Italy

Shropshire Blue 7.00
Cow, blue cheese, Nottinghamshire, England

DESSERTS

Pecan tartelette	12.50
<i>Pecan tartelette with strawberries and sorrel ice cream</i>	
Crème brûlée met gerookte sinaasappel	10.50
<i>Crème brûlée with smoked orange</i>	
Appel met dulce de leche en macadamia	10.50
<i>Apple with dulce de leche and macadamia</i>	
Omelette Sibérienne met vanille ijs en karamel	12.50
<i>Baked Alaska with vanilla ice cream and caramel</i>	
MARIS PIPER'S éclair	13.25
<i>MARIS PIPER'S éclair</i>	
Ijs en sorbets	9.00
<i>Ice creams and sorbets</i>	

DESSERT WINE

WHITE

Kracher, Beerenauslese, Franken, 2017, <i>Chardonnay-Welschriesling</i> (AT)	7.75
Château Haut Bergeron, Sauternes, Bordeaux, 2005, <i>Semillon</i> (FR)	8.75
Nigl, Eiswein, Kremstal, 2016, <i>Grüner Veltliner</i> (AT)	8.75
Casas del Bosque, Late Harvest, Casablanca, 2014, <i>Riesling</i> (CL)	9.00
Altesino, Vin Santo, Sant'Antimo, 2011, <i>Trebbiano-Malvasia</i>	11.25
Château Haut Bergeron, Sauternes, Bordeaux, 1983, <i>Semillon</i> (FR)	12.75
Château Dereszla, 5 Puttonyos, Tokaj, 2010, <i>Tokaji</i> (HU)	13.50

RED

Guasti Clemente, Brachetto d'Asti, Piedmont (IT)	6.75
Kracher, Beerenauslese, 2016, <i>Zweigelt</i> (AT)	11.75
Domaine Poudroux, Vendange Mise Tardive, Roussillon, 2010 <i>Grenache Noir</i> (FR)	8.25
Black Hamburg, Philip Tonhgi, 'Ca'Tong', Napa Valley, 2008 (US)	13.50

BEERS

DRAFT BEER

Heineken 22 cl | 25cl 3.50 | 3.75

BY THE BOTTLE

Brand IPA 4.75
Characterised by a citrusy flavour with a softly bitter finish - 7% alc.

Brand Weizen 4.75
Rich flavours. Crisp, with a soft finish - 5.1% alc.

Affligem Blond 5.00
Abbey beer with a spicy, citrusy aroma and a touch of vanilla - 6.8% alc.

Affligem Dubbel 5.00
Abbey beer with a spicy aroma of cloves and caramel - 6.8% alc.

Heineken 0.0 3.25
A refreshing non-alcoholic beer with characteristic fruity notes - 0.0% alc.

SOFT DRINKS

Still water - *Chaudfontaine* 3.00 | 6.00

Sparkling water - *Chaudfontaine* 3.00 | 6.00

Coke - *Coca Cola* 3.00

Coke Zero - *Coca Cola* 3.00

Apple juice - *Appelaere* 3.50

Tomato juice - *Royal Club* 3.50

Soda Water - *Fever Tree* 4.25

Ginger Beer - *Fever Tree* 4.75

Ginger Ale - *Fever Tree* 4.75

Indian Tonic Water - *Fever Tree* 4.75

SPIRITS AND DIGESTIVES

LIQUEURS

Limoncello - <i>Antica Distilleria Quaglia, Italy</i>	6.25
Amaretto - <i>Zuidam, Netherlands</i>	4.25
Amaretto - <i>Antica Distilleria Quaglia, Italy</i>	7.00
Cherry - <i>Antica Distilleria Quaglia, Italy</i>	7.00
Saffron - <i>Antica Distilleria Quaglia, Italy</i>	7.00
Chinotto - <i>Antica Distilleria Quaglia, Italy</i>	7.00
Bergamotto - <i>Antica Distilleria Quaglia, Italy</i>	7.00
Camomilla - <i>Antica Distilleria Quaglia, Italy</i>	7.00

CALVADOS

Château du Brevil V.S.O.P.	8.75
Christian Drouin XO Pays d'Auge	12.75

COGNAC

Merlet C2 Caffee & Cognac	7.25
Château de Montifaud VSOP	7.75
Château de Montifaud XO	12.75
Merlet XO	15.50
Remy Martin XO Excellence	25.50

SPIRITS AND DIGESTIVES

PORT

Churchill's white port - <i>Dry aperitif</i>	6.75
Churchill's 10 years	7.25
Churchill's Vintage 2012	9.75

GRAPPA

Grappa Marzadro - <i>Amarone</i>	8.75
Grappa Marzadro - <i>Gewurztraminer</i>	8.75

MEZCAL

Ilegal Mezcal Añejo - <i>Joven, Mexico</i>	18.00
Del Maguey Crema de Mezcal - <i>Mexico</i>	8.25
Del Maguey Vida Mezcal - <i>Mexico</i>	8.50

TEQUILA

Calle 8 Blanco - <i>Mexico</i>	8.25
Calle Reposado - <i>Mexico</i>	8.75
Calle 23 Añejo - <i>Mexico</i>	9.25

VODKA

Chase Potato Vodka - <i>England</i>	7.25
Chase Smoked Vodka - <i>England</i>	7.75
Chase Kentucky Bourbon Cask - <i>England</i>	8.25
Oyster44 - <i>Dutch</i>	9.00
Belluga Gold Line - <i>Russia</i>	20.50

SPIRITS AND DIGESTIVES

GIN

Tanqueray Gin Ten - <i>London Dry Gin, England</i>	7.50
Ablaforth's Bathtub - <i>New Western Gin, England</i>	7.75
Nikka Coffey - <i>Premium, Japan</i>	9.50
Gin Mare - <i>Spain</i>	9.50
Zuidam Aged Gin 88 - <i>New Western Gin, Netherlands</i>	7.25

RUM

Diplomatico Reserva Exclusiva - <i>Venezuela</i>	8.75
Zuidam Flying Dutchman Premium No.1 - <i>Netherlands</i>	5.25
Union 55 - <i>Netherlands</i>	7.50
Diplomatico Las Planas - <i>Venezuela</i>	8.25

WHISK(E)Y

Millstone 10 yrs Single Malt French Oak - <i>Netherlands</i>	12.75
Millstone 12 yrs Single Malt - <i>Netherlands</i>	17.00
Woodford Bourbon - <i>U.S.A.</i>	6.75
Woodford Reserve Rye - <i>U.S.A.</i>	12.00
Michter's Straight Rye - <i>U.S.A.</i>	12.25
Nikka from the Barrel - <i>Japan</i>	8.00
Hakushu Single Malt - <i>Japan</i>	21.00
Mitchell & Son Green Spot - <i>Irish</i>	10.50
Chivas Regal 12 years Blend - <i>Scotland</i>	6.25
Glenmorangie Nectar d'Or 12 years - <i>Scotland</i>	14.00
Isle of Jura 21yrs Single Malt - <i>Scotland</i>	23.00
Oban 14 yrs Single Malt - <i>Scotland</i>	10.50
The Balvenie 12 yrs Doublewood - <i>Scotland</i>	12.25
Dalwhinnie 15 yrs - <i>Scotland</i>	11.00
Caol Ila 12 years Single Malt - <i>Scotland</i>	11.00
Caol Ila Stìchell Reserve Unpeated 2013 - <i>Scotland</i>	21.00

TEA SELECTION - *Betjeman & Barton*

POUCHKINE 5.25

Earl Grey

This Earl Grey is a blend of black tea from China & Ceylon combined with bergamot, orange and lemon. It's a more fresh and fruity kind of Earl Grey.

VERVEINE 5.25

Soothing and calming, verbena is the ideal infusion for after-meals. But also as a prelude to the night.

CAMOMILE 5.25

Ideal at nightfall, this soothing herbal tea is composed of the harvest of chamomile small producers. The only thing to do is to savour and to relax.

JARDIN ROUGE 5.25

Rooibos

Contrary to classic red rooibos, which are fermented, this one is only dried. The infusion has a nice pale green colour, with a sugarless flavour. This very aromatic blend has got some sunflowers petals with a delicate perfume of rose, strawberry, vanilla and grapefruit.

LES INVITEES 5.25

Jasmine Green Tea

This tea is a blend of jasmine green tea with hints of rose and litchi. Embellished with petals of rose and flowers of jasmine. Yellow-orange infusion.

LUNDI LIGHT 5.25

Lemongrass Green Tea

This quite rare tea is a blend of green tea and Mexico lemongrass, ideal for a day after celebration. Essential oils of lemon and ginger.

COFFEE - *Lot Sixty One*

Espresso	3.50
Espresso macchiato	4.00
Café Americano	3.50
Dubbel espresso	4.75
Dubbel espresso macchiato	5.00
Cappuccino	4.00
Latte	4.00



MARIS PIPER