

LOCAL GENEVER

KETEL ONE JONGE Jenever	€4
BOKMA OUDE Jenever	€5
BOLS Corenwyn	€4

VERMOUTH

CARPANO ANTICA FORMULA	€7	NOILLY PRAT	€5
DEL PROFESSORE BIANCO	€7	BELSAZAR ROSE	€6

LIQUEURS/BITTERS

BAILEYS	€6	LICOR 43	€6
DISARONNO AMARETTO	€6	DRAMBUIE	€6
GRAND MARNIER	€6	COINTREAU	€6
LIMONCELLO	€6	APEROL	€6
TIA MARIA	€6	DOM BENEDICTINE	€6
CAMPARI	€6	CHAMBORD	€6

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SIGNATURE COCKTAILS

SMOKED OLD FASHIONED	€16
Bulleit Bourbon, house barrel rye mix, house blend Angostura, orange bitters	
DUSKFIRE SPARK	€16
Bulleit Bourbon, Laphroaig 10YO, maple spice, Angostura bitters	

DARK SIDE OF THE MOON	€15
Black Don Julio Blanco, Cointreau, lime juice, saline solution, Hawaii black salt flakes	

SMOKED NEGRONI	€14
Del Maguey Vida Mezcal, Mancino Rosso Amaranto, Campari	

PORNSTAR MARTINI	€16
Wynand Fockink, passion fruit liqueur, Ketel One vanilla infused vodka, prosecco	

ALMOST BLUE	€15
Violet liqueur, Pampero Blanco, rose infusion	

VICTORIA'S BREEZE	€15
Ketel One strawberry infused vodka, basil, soda, lime, cucumber	

MOCKTAILS

THE SOBER RASPBERRY	€10
Fluere Original, lemon, Monin raspberry, soda water	
VIRGIN MOJITO	€10
Seedlip Grove, mint, lime, Monin sugar syrup, soda water	

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SMALL BITES

GREEN OLIVES €5

HOLTKAMP BEEF CROQUETTES €9,5
Mustard

SPRING ROLLS (v) €9,5
Sweet chili sauce

CHEESE STICKS (v) €9,5
Chili sauce

FRIED MUSSELS €7
Ravigote sauce

VIC'S MIX €15
Selection of hot snacks

CHARCUTERIE €15
Dried sausages, olives, garlic butter, bread

MAIN DISHES

TOMATO SOUP (v) €7,5
Parsley, bread

GRILLED CHEESE SANDWICH (v) €12,5
Sourdough, cheese, ham, fried egg

CAESAR SALAD €16
Parmesan cheese, crouton, anchovy, egg, bacon

BLT SANDWICH €16
Bacon, lettuce, tomato, mayonnaise

SPAGHETTI BOLOGNESE €17,5
Sliced bread, grated cheese

BEEF STEAK SANDWICH €27
Jus de Veau, salad, fries

VIC'S BEEF BURGER €21
Cheese, onion chutney, pickles, tomato, piccalilli mayonnaise, fries

FISH & CHIPS €21,5
Lettuce, fries, ravigote sauce

CLUB SANDWICH €17,5
Chicken, cucumber, tomato, curry mayonnaise, fried egg, bacon

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VODKA

KETEL ONE €8 GREY GOOSE €9

TITO'S €7 BELVEDERE €9

RUM

PAMPERO BLANCO €6 APPLETON EXTRA 12 €8

PAMPERO ANNIVERSARIO €8 ZACAPA €15

KRAKEN SPICED BLACK RUM €7 DIPLOMatico 12 RESERVE €10

GOSLINGS €7 PLANTATION XO 20TH ANNIVERSARY €10

TEQUILA/MEZCAL

DON JULIO BLANCO €11 CORRALEJO REPOSADO €7

DON JULIO REPOSADO €13 DEL MAGUEY MEZCAL VIDA €8

DON JULIO ANEJO €14 FORTALEZA BLANCO €8

COGNAC

MARTELL VS €7 BUSNEL CALVADOS €8

MARTELL VSOP €9 CLES DES DUCS ARMAGNAC €6

REMY MARTIN XO €50

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PORT/SHERRY

NIEPOORT RUBY	€7	NIEPOORT LBV 2014	€15
NIEPOORT OLD TAWNY 10	€12	SHERRY DRY FINO/MEDIUM	€5

WHISKY

IRELAND

JAMESON	€6	ROE & CO	€7
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UNITED STATES

JACK DANIELS	€6	MAKER'S MARK	€7
BULLEIT BOURBON	€8	WOODFORD RESERVE	€8
BULLEIT RYE	€8		

JAPANESE

NIKKA COFFEY MALT	€9
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SCOTCH

ABERLOUR A'BUNADH	€12	DALMORE 15	€14
GLENLIVET 18	€16	LAPHROAIG 10	€10
TALISKER 10	€8	LAGAVULIN 16	€15
MACALLAN FINE OAK	€12	CHIVAS REGAL 12	€7
GLENFIDDICH 12	€8	JOHNNIE WALKER RED	€6
GLENMORANGIE 10	€8	JOHNNIE WALKER BLACK	€10
GLENMORANGIE QUINTA RUBAN 12	€12	JOHNNIE WALKER GREEN	€23
OBAN 14	€11	JOHNNIE WALKER BLUE	€28
DALMORE 12	€11	GLENKINCHIE 12	€8

SIDES

FRENCH FRIES	€4
SWEET POTATO FRIES	€4,5
MIXED SALAD	€5,5
Salad, sourdough crouton, pickled vegetables	

DESSERTS

HOLTKAMP APPLE PIE	€6,5
Whipped cream	
CHOCOLATE MUFFIN	€8
FRENCH TOAST	€9
Cinnamon, vanilla ice cream	

HOT DRINKS

ESPRESSO	€3,1	COFFEE	€3,6	DAMMANN TEA	€4,5
ESPRESSO MACCHIATO	€3,6	CAPPUCCINO	€3,9	FRESH MINT TEA	€4
DOUBLE ESPRESSO	€4,6	CAFFÉ LATTE	€4,2	FRESH GINGER TEA	€4
		LATTE MACCHIATO	€4,2	HOT CHOCOLATE	€4,5

SOFT DRINKS

COCA-COLA	€3,5	RED BULL	€4,5
Regular/zero			
FINLEY	€3,5	FEVER-TREE	€4,5
Bitter Lemon		TONIC	
FANTA	€3,5	Mediterranean /	
Orange /		Elderflower / Light /	
Blackcurrant / Sprite		Clementine	
FUZE TEA	€3,5	FEVER-TREE	€4,5
Sparkling Black Tea		Ginger-ale	
/ Green			

JUICES

MINUTE MAID	€3,5	PINEAPPLE	€3
Orange / Apple /		JUICE	
Tomato			

MINERAL WATER

	SMALL	LARGE
CHAUDFONTAINE		
Still / Sparkling	€3,5	€7

GIN & TONIC

TANQUERAY NO.10	€15
Fever-tree clementine, grapefruit	
TANQUERAY LONDON DRY	€13
Fever-Tree Indian tonic, lime	
TANQUERAY ROYALE	€16
Fever-Tree raspberry & rhubarb, black currant	
TANQUERAY FLOR DE SEVILLA	€14
Fever-Tree clementine, orange	
TANQUERAY 0.0%	€12
Fever-Tree mediterranean tonic, lime	
HENDRICK’S	€16
Fever-Tree premium tonic, cucumber, black peppers	
NOLET’S	€15
Fever-Tree raspberry & rhubarb, raspberry	
MONKEY 47	€16
Fever-Tree Mediterranean tonic, lemon zest, black pepper	
COPPERHEAD	€18
Fever-Tree mediterranean tonic, orange	
PLYMOUTH	€14
Fever-Tree mediterranean tonic, lime	

DRAUGHT BEERS

GROLSCH SMALL	€5	PERONI SMALL	€6
GROLSCH LARGE	€9	PERONI LARGE	€10

BOTTLED BEERS

HEINEKEN	€6	BROUWERIJ ‘T IJ IJWIT	€7,5
CORONA	€6	BROUWERIJ ‘T IJ NATTE	€7,5
MAGNERS CIDER	€9,5	BROUWERIJ ‘T IJ VRIJWIT 0.0%	€6,5
DUVEL	€8	GROLSCH 0.0%	€4,5
BROUWERIJ ‘T IJ IPA	€7,5		

WINE LIST

	GLASS	BOTTLE
SPARKLING WINE		
PROSECCO SPUMANTE	€7	€39
Bosco Del Merlo (IT)		
CHAMPAGNE GRAND CRU	€17	€90
Gimonnet Gonet (FR)		
CHAMPAGNE GRAND BRUT		
Taittinger		€100
Veuve Clicquot		€150
WHITE WINE	GLASS	BOTTLE
CHARDONNAY	€6	€28
Mancura, Yolle Central (CH)		
PINOT GRIGIO ‘	€6	€28
‘I Elfo Cantine Sacchetto, Veneto (IT)		
VERDEJO / SAUVIGNON BLANC	€7	€39
Nius, Rueda (SP)		
FINCA REMENDIO VERDEJO	€8	€40
Rueda (SP)		
ROSÉ WINE	GLASS	BOTTLE
GRENACHE, CINSAULT	€7	€39
Hermitage de Saint-Pons, Côtes de Provence (FR)		
RED WINE	GLASS	BOTTLE
CABERNET SAUVIGNON	€7	€35
J&G, Robertson (SA)		
MONASTRELL, PETIT VERDOT, TEMPRANILLO	€7,5	€37,5
Nius, Jumilla (SP)		
MALBEC	€7	€35
Zolo, Mendoza (CL)		
CÔTES-DU-RHÔNE, GRAND VENEUR (BIO)	€8	€40
Rhône (FR)		
MILLEFIORI APPASSIMENTO	€7	€35
Veneto (IT)		

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