



HOUSE APERITIFS

Vylmer - Fever-Tree Tonic

bitter ~ 8,50

Vylmer - Fever-Tree Mediterranean Tonic

sweet ~ 8,50

Fluère - Fever-Tree Mediterranean Tonic - Mint - Lemon Zest

non-alcoholic ~ 10,00

SPECIALS

Don Pepé "Sicilian Blood Oranges"

On The Rocks ~ 5,40

Fragoline di Bosco "Wild Strawberries"

On The Rocks ~ 6,00

Vermouth Guerra Reserva "Blanco"

On The Rocks ~ 6,50

Hierbas de Las Dunas (Syrco Bakker - PUR C)

an herbal liqueur from the North Sea dunes

On The Rocks ~ 8,50 | *Fever-Tree Ginger Ale* ~ 11,00

Italicus

On The Rocks ~ 8,50 | *Spritz (Prosecco)* ~ 13,50

Sacred Rose Chip Cup

On The Rocks ~ 8,50 | *Vers Fruitsap* ~ 13,50

Sacred Spiced Vermouth

On The Rocks ~ 8,50



GIN & TONICS

Tanqueray ~ <i>Fever-Tree Indian Tonic</i>	9,00
Gin Mare ~ <i>Fever-Tree Mediterranean Tonic</i>	12,50
Copperhead ~ <i>Fever-Tree Mediterranean Tonic</i>	15,00
Copperhead Black Batch ~ <i>Fever-Tree Mediterranean Tonic</i>	15,00
Copperhead Gibson ~ <i>Fever-Tree Aromatic Tonic Water</i>	15,00
Hanami Gin (<i>Japanese cherry blossom</i>) ~ <i>Fever-Tree Aromatic Tonic Water</i>	15,00
Sacred Gin ~ <i>BTW Tonic Water (non bleached kinine)</i> ~ <i>Organic, Orris, Cardamon, Juniper ~ 85% juniper berry</i>	15,00
Wilderer Vintage Vanilla ~ <i>Fever-Tree Aromatic Tonic Water</i>	15,00
S72 Gin (<i>violet based</i>) ~ <i>Fever-Tree Mediterranean Tonic</i>	15,00

COCKTAILS

That's Amore <i>Don Pepé "Sicilian Blood Orange", Mint Leaves</i> <i>Fever-Tree Refreshingly Tonic Water, Orange Zest</i>	8,50
Tonicello <i>Limoncello, Fever-Tree Refreshingly Tonic Water,</i> <i>Mint Leaves, Lemon Zest</i>	8,50
Dolce Passione <i>Fragoline di Bosco "Wild Strawberries", Mint Leaves</i> <i>Fever-Tree Refreshingly Tonic Water, Strawberry</i>	8,50
Sacred Negroni <i>Spiced Vermouth, Orange Zest</i>	12,00
Moscow Mule <i>Wodka, Fever-Tree Ginger Beer, Lime</i>	12,00
Cuba Libre <i>Bacardi Añejo Cuatro, Lime, Fever-Tree Cola</i>	12,00

APERITIFS

Campari	5,40
Ricard	5,40
Martini ~ <i>Bianco or Rosso</i>	5,40
Sherry La Guita	6,50
Porto Quinta de Noval ~ <i>white or red</i>	6,50
Bellini Original	7,00
Kirr Royal ~ <i>with prosecco</i>	8,00
Aperol ~ <i>with prosecco</i>	8,50
Prosecco, limoncello, basil	8,50

MOCKTAILS

Seedlip Mule <i>Seedlip Spice, Fever-Tree Ginger Beer,</i> <i>Lime</i>	10,00
Seedlip Spice 94 <i>Seedlip Spice, Grapefruit Zest,</i> <i>Fever-Tree Aromatic Tonic Water</i>	10,00
Seedlip Garden 108 <i>Seedlip Garden, Fever-Tree Indian Tonic,</i> <i>Peas</i>	10,00
Seedlip Grove 42 <i>Seedlip Grove, Fever-Tree Ginger Beer</i>	10,00

NON-ALCOHOLIC

Finley Mojito	3,50
Finley Spritz	3,50
Crodino Orange	4,30
Crodino Rosso	4,30
Crodino Rosso Fresh Juice	8,50
Seedlip Spice 94	6,50
Seedlip Garden 108	6,50
Seedlip Grove 42	6,50

BUBBLES

Prosecco "Brut" Azienda Agricola Ai Galli <i>100% Prosecco</i>	<i>glass ~ 7,00</i>	<i>bottle ~ 35,00</i>
Prosecco "Rosé" Azienda Agricola Ai Galli <i>100% Pinot Nero</i>	<i>glass ~ 7,00</i>	<i>bottle ~ 35,00</i>
Franciacorta "Brut" Ca'Del Bosco <i>75% Chardonnay, 15% Pinot Noir, 10% Pinot Blanc</i>		<i>bottle ~ 55,00</i>

CHAMPAGNE

Monthuys Père & Fils "Brut Réserve"	<i>glass ~ 10,00</i>	<i>bottle ~ 55,00</i> <i>magnum ~ 110,00</i>
Moët & Chandon "Brut Imperial"		<i>bottle ~ 70,00</i>
Ruinart Brut "Blanc de Blancs"		<i>bottle ~ 95,00</i>
Ruinart Brut "Rosé"		<i>bottle ~ 95,00</i>
Carbon "Brut"		<i>bottle ~ 299,00</i>
Carbon "Blanc de Blancs"		<i>bottle ~ 379,00</i>
Carbon "Cuvée Bugatti"		<i>bottle ~ 429,00</i>

HOUSE WINES

<i>white</i> Bio Trebbiano d'Abruzzo Lupi Reali <i>100% Trebbiano</i>	<i>glass ~ 4,60</i>	<i>bottle ~ 26,00</i>
<i>red</i> Bio Montepulciano d'Abruzzo Lupi Reali <i>100% Montepulciano</i>	<i>glass ~ 4,60</i>	<i>bottle ~ 26,00</i>
<i>rosé</i> Pays d'Oc "Terre Pure" Les Vins du Littoral <i>50% Grenache Noir, 50% Cinsault</i>	<i>glass ~ 4,60</i>	<i>bottle ~ 26,00</i>
<i>sweet</i> Côtes de Gascogne «Été Gascon» Dom. Pellehaut <i>50% Grenache Noir, 50% Cinsault</i>	<i>glass ~ 4,60</i>	<i>bottle ~ 26,00</i>

SUGGESTED WHITE WINES

Stellenbosch "Old Vine Reserve" Ken Forrester <i>~ Stellenbosch ~ 100% Chenin Blanc</i>	<i>glass ~ 7,00</i>	<i>bottle ~ 36,00</i>
Bio Rueda "Menade" Bodegas Menade <i>~ Castilla Y Leon ~ 100% Verdejo</i>	<i>glass ~ 7,50</i>	<i>bottle ~ 37,00</i>
Rully Montagne "La Folie" <i>~ Bourgogne ~ 100% Chardonnay</i>	<i>glass ~ 10,00</i>	<i>bottle ~ 51,00</i>
Chablis 1 ^{er} Cru "Les Fourchaumes Vieilles Vignes" Dom. Laroche <i>~ Bourgogne ~ 100% Chardonnay</i>	<i>glass ~ 10,50</i>	<i>bottle ~ 52,00</i>
Chassagne-Montrachet "Vieilles Vignes" Dom. J-M. Pilot <i>~ Bourgogne ~ 100% Chardonnay</i>	<i>glass ~ 16,00</i>	<i>bottle ~ 79,00</i>

SUGGESTED RED WINES

Bio Rioja "Rayos Uva" Olivier Rivière Vinos <i>~ Rioja ~ 50% Tempranillo, 40% Graciano, 10% Garnacha</i>	<i>glass ~ 7,00</i>	<i>bottle ~ 36,00</i>
Bio Chinon "La Cuisine de ma Mère" Dom. N. Grosbois <i>~ Val de Loire ~ 100% Cabernet Franc</i>	<i>glass ~ 9,50</i>	<i>bottle ~ 46,00</i>
Gigondas Dom. La Bouïssière <i>~ Vallée du Rhône ~ 75% Grenache Noir, 25% Syrah</i>	<i>glass ~ 10,00</i>	<i>bottle ~ 50,00</i>
Bio Chianti Classico Renzo Marinai <i>~ Toscane ~ 90% Sangiovese, 10% Cabernet Sauvignon</i>	<i>glass ~ 10,50</i>	<i>bottle ~ 51,00</i>
Amarone della Valpolicella Rubinelli Vajol <i>~ Veneto ~ 40% Corvina, 40% Corvinone, 10% Rondinelle, 5% Molinara, 5% Oselata</i>	<i>glass ~ 16,00</i>	<i>bottle ~ 79,00</i>



BITES TO SHARE

IBERICO HAM

50 g ~ 8,50

100 g ~ 17,00

PIZZA BREAD

olive oil, tomato, basil, pesto, buffalo ricotta

9,50

NACHOS

tortilla chips, jalapeño, cheddar, sour cream, spring onion, avocado

12,00

CROSTINIS

vitello tonato, hummus-halloumi, tomato, basil

6 pieces ~ 12,50

ANTIPASTO COLD CUTS

fennel salami, Parma ham, spicy salami, mortadella

18,00

SOUP

SOUP OF THE DAY

4,80

TOMATO SOUP

4,80

SALAD

VEGETABLE SALAD WITH BURRATA

burrata, tomato salsa, aubergine, courgette, olive oil, shallot

19,50

CAESER SALAD

fried chicken fillet, romaine lettuce, egg, Parmesan cheese, croutons

19,50

THAI BEEF SALAD

beef, ginger, soya sprouts, cucumber, coriander, lime

21,50

SALAD NIÇOISE

grilled tuna, anchovies, egg, tomato, green beans, red onion, olives

22,50

SHRIMP-STUFFED TOMATO

grey shrimp, butterhead lettuce, tomato, egg, cocktail sauce

25,00

SUPERFOOD SALAD

quinoa, chia seed, avocado, pomegranate, almond, fig, goji, harissa

without asparagus ~ 18,00 | with asparagus ~ 20,00



ASPARAGUS À LA FLAMANDE

egg, butter, parsley

starter ~ 15,00 | main dish ~ 25,00

ASPARAGUS À LA FLAMANDE WITH SALMON

egg, butter, parsley, gravad lax, kaffir

starter ~ 18,00 | main dish ~ 28,00

GRILLED ASPARAGUS

cooked Iberico ham, mustard mousseline, olive oil, fleur de sel

starter ~ 18,00 | main dish ~ 28,00

 = vegetarian dish

Always request a receipt when settling your bill. One bill per table. Allergens: info on allergens is available upon request.
The composition of the products is subject to change. This list of allergens is based on the information provided by the suppliers.
Please note that cross-contamination cannot be excluded 100%.

ASIAN

cold

VEGETARIAN POKE BOWL 🌱

rice, lime, soya sprouts, cucumber, sesame seeds, radish, carrot

13,50

SALMON POKE BOWL

rice, lime, soya sprouts, avocado, cucumber, sesame seeds, radish, carrot

16,50

TUNA POKE BOWL

rice, lime, soya sprouts, avocado, cucumber, sesame seeds, radish, carrot

18,50

SASHIMI

tuna, salmon, scallops, ginger, wasabi, soya sauce, cucumber

22,50

ASIAN

hot

VEGETARIAN RAMEN SOUP 🌱

noodles, mushrooms, Chinese cabbage, egg

12,00

CHICKEN RAMEN SOUP

farmhouse chicken, noodles, mushrooms, Chinese cabbage, egg

12,90

ITALIAN

PASTA AGLIO E OLIO 🌱

olive oil, garlic, pepperoncino, parsley

12,90

SPAGHETTI *or* GNOCCHI BOLOGNAISE

minced veal, oregano, tomato, onion

12,50

GNOCCHI BOLOGNAISE AL FORNO

minced veal, oregano, tomato, onion, parmesan cheese

15,50

RISOTTO AI FUNGHI

portobello, oyster mushroom, shiitake, champignons

16,50

GARGANELLI BURRATA 🌱

cherry tomatoes, shallot, basil

18,00

LINGUINI VONGOLE

cherry tomatoes, white wine, parsley

19,50

MARE-MONTI

mushrooms, pancetta, onion, linguine, scampi

19,50

RAVIOLI AUBERGINE SCAMORZA 🌱

aubergine, scamorza cheese, grilled vegetables, olive oil, parmesan cheese

20,00

CALAMARATA SEAFOOD

squid, scampi, vongole, mussels

21,00

PAPPARDELLE ASPARAGUS

asparagus, scampi, tarragon, pine nuts, bergamot

22,00

🌱 = vegetarian dish

Always request a receipt when settling your bill. One bill per table. Allergens: info on allergens is available upon request.
The composition of the products is subject to change. This list of allergens is based on the information provided by the suppliers.
Please note that cross-contamination cannot be excluded 100%.

STARTERS

cold

BEEF CARPACCIO

truffle mayonnaise, Brussel XL crumble, capers

15,00

VITELLO TONATO

veal, tuna sauce, tuna, capers, rocket

16,00

TUNA TARTARE

wakame, cucumber, purslane, parsley root, asparagus sorbet

17,50

BURRATA V

cœur de bœuf, basil, olive oil, sea salt

18,00

PUMPERNICKEL ACHEL

gravadlax, cream of herbs, asparagus, bergamot, french toast sorbet

19,50

CARPACCIO OF SCALLOPS

marrow bones, pea cream, field mushroom, lime oil, watermelon, pistachio

25,00

RAW OYSTERS

3 pieces ~ 9,00 | 6 pieces ~ 17,00 | 12 pieces ~ 32,50

PURE CAVIAR

Imperial Heritage Caviar ~ 10 gram

blini, sour cream, parsley

32,00

MOSCOVITE POTATO

Imperial Heritage Caviar ~ 10 gram

garden cress, sour cream, mashed potatoes

32,00

CAVIAR 'HET CORDAAT'

Imperial Heritage Caviar ~ 10 gram

egg, mousseline, mashed potatoes

35,00

Caviar is also available as a supplement to every dish

Imperial Heritage Caviar ~ 10 gram

20,00

V = vegetarian dish

STARTERS

hot

ASPARAGUS SOUP

mimosa, parsley, grey shrimps

9,00

CHEESE CROQUETTE V

potato-cheese mousseline, lime, wild watercress

1 piece ~ 9,00 | 2 pieces ~ 14,00

SHRIMP CROQUETTE

parsley, cocktail sauce, butterhead lettuce

1 piece ~ 11,00 | 2 pieces ~ 18,00

ASPARAGUS CROQUETTE

San Daniele ham, pickled egg yolk, balsamic

1 piece ~ 11,00 | 2 pieces ~ 18,00

CARCASSE DIERENDONCK

apple, violet, lime oil

13,50

SCAMPI ~ 7 pieces

garlic butter, tomato, shallot, spring onion

18,50

BAKED SWEETBREADS

charcoal marinated asparagus, truffle potato paper, mustard

28,50

KING CRAB

coarsely mashed potatoes, mousseline, Limburgse Witte beer

34,00

Always request a receipt when settling your bill. One bill per table. Allergens: info on allergens is available upon request.
The composition of the products is subject to change. This list of allergens is based on the information provided by the suppliers.
Please note that cross-contamination cannot be excluded 100%.

FISH DISHES

GREY SHRIMPS

mashed potatoes, spinach, poached egg, mousseline
25,00

RAY WING

vongole, cherry tomato, capers, shallot, boiled potatoes
26,00

COD

grilled asparagus, broad bean, sweet potato puree, coconut curry foam
28,00

GRILLED TUNA

fennel, oyster mushroom, sesame, citrus, honey, butter, noodles
28,50

SOLE MEUNIÈRE

boiled potatoes, butterhead lettuce and tomato side salad, butter sauce, lime
33,00

LOBSTER

500 grams

BELLE-VUE

egg, tomato, butterhead lettuce, cocktail sauce
41,00

GRILLED LOBSTER

tomato, olive oil, shallot, spaghetti aglio e olio
41,00

MEAT DISHES

VOL-AU-VENT

La Belle Flamande chicken, chips, mousseline, butterhead lettuce, tomato
23,00

STEAK TARTARE

freshly ground
chips, Belgian endive, mustard, lamb's lettuce
22,50

PIG CHEEKS

white asparagus, tomato, basil, za'atar, chips
25,00

WAGYU BEEF BURGER

pecorino, cœur de bœuf, avocado, shallot, basil, black garlic, chips
26,00

BAKED PRESA IBERICO

Pommes pont neuf, grilled lettuce hearts, tomato, field mushrooms, béarnaise
26,50

TEXEL LAMB

polenta, asparagus, rosemary, peas, mint
32,00

KIDS' MENU

SPAGHETTI BOLOGNAISE ~ 8,00

LONG HAMBURGER & CHIPS ~ 8,00

FISH STICKS ~ chips, tartar sauce ~ 11,00

VOL-AU-VENT ~ chips, salad ~ 15,00

STEAK ~ chips, applesauce ~ 16,00

ROBATA GRILL

*Robata is a Japanese style of grilling,
Comparable to barbecuing, where dishes with various cooking times
are grilled over hot charcoal.*

fish

TONA FILLET

22,00

JUMBO SHRIMP

8/12

4 pieces ~ 25,00

ROBATA GRILL

meat

STEAK (HASPENGOUW REGION)

*Limburg ~ grain-fed ~ dark red
250 g ~ 19,00*

WAGYU BEEF FLAT STEAK

*Australia ~ fed with corn, grain, brewer's yeast ~ dark red
250 g ~ 32,00*

FILET PUR (HASPENGOUW REGION)

*Limburg ~ grain-fed ~ dark red
250 g ~ 26,00*

ENTRECÔTE WAGYU

*Australia ~ fed with corn, grain, brewer's yeast ~ dark red
250 gr ~ 56,00*

AUSTRALIAN ENTRECÔTE

*Australia ~ grain-fed ~ dark red
250 g ~ 24,00*

BEEF TOMAHAWK

*Piemonte ~ grain-fed ~ dark red
1 kg ~ 2 people ~ 62,00*

AUSTRALIAN CUBE ROLL

*Australia ~ 200 days of grain-fed ~ dark red
250 gr ~ 28,00*

VEAL ENTRECÔTE

*Limburg ~ grain-fed ~ white
250 g ~ 20,00*

SIDE DISHES

salads

butterhead lettuce, tomato, Belgian endive, mayonnaise ~ 2,00

~

rocket, cherry tomato, olive oil, Brussel XL ~ 2,00

~

Belgian endive ~ 2,00

~

tomato, olive oil, shallot, sea salt ~ 2,50

~

warm seasonal vegetables ~ 3,00

~

sautéed mushrooms ~ 3,00

~

butterhead lettuce, wakame, sesame seeds ~ 4,00

SIDE DISHES

potatoes and pastas

chips, croquettes, mashed potatoes or potatoes al forno ~ 2,50

soured cream potatoes, pommes dauphines or pasta aglio e olio ~ 3,50

sauces

jus, freshly made béarnaise, pepper, mushroom, blackwell,

stroganoff or homemade herbed butter ~ 3,00



MENUS

LUNCH MENU

FROM NOON TO 2 P.M.

starter ~ main course ~ mocha

29,00

3-COURSE MEAL

starter ~ main course ~ dessert

35,00

4-COURSE MEAL

starter ~ entremets ~ main course ~ dessert

41,00

5-COURSE MEAL

starter ~ soup ~ entremets ~ main course ~ dessert or cheese

48,00

DRINKS ALL-IN

only valid with our menus

glass of prosecco ~ waters ~ soft drinks ~ beer (Cristal) ~ wine ~ coffee

3-course meal ~ 21,00 | 4-course meal ~ 23,00 | 5-course meal ~ 27,00

DESSERTS

SMALL ICE CREAM

6,00

VEGAN DAME BLANCHE

9,50

HOMEMADE DAME BLANCHE

11,50

DUTCH DOUGHNUTS

cherry beer, balsamic vinegar powder

10,00

ICED COFFEE

11,00

CRÈME BRÛLÉE TONKA

11,00

BACARDI BANANA

banana, Bacardi, mint, brown sugar, lime, vanilla ice cream

11,50

VIOLET SORBET

yoghurt foam, crispy, rosemary, lime, mint

11,50

MOELLEUX OF CHOCOLATE

raspberry, caramel, vanilla ice cream

11,50

LEMON PIE

meringue, berries, basil

11,50

STRUCTURES OF CHOCOLATE

pralineé, mango, pistachio

12,50

CHEESES

ASSORTMENT OF BELGIAN CHEESES

(Van Tricht)

15,00

Always request a receipt when settling your bill. One bill per table. Allergens: info on allergens is available upon request.
The composition of the products is subject to change. This list of allergens is based on the information provided by the suppliers.
Please note that cross-contamination cannot be excluded 100%.

BEERS*on tap*

Cristal ~ 25cl	2,50
Grimbergen Blond	4,10
Grimbergen Brown	4,10

bottled

Brugs Tarwe ~ white beer	3,60
Kriek Lindemans	3,60
Vedett Blond	3,60
Maes n/a ~ non-alcoholic	3,60
Westmalle Brown	4,40
Westmalle Tripel	4,40
Duvel	4,40
Omer	4,40
Cornet	4,40
Karmeliet	4,40
La Chouffe	4,40
St-Bernardus Pater	4,00
St-Bernardus Tripel	4,40
St-Bernardus Abt 12	4,50
Le Fort Tripel	4,40
Geuze Oud Beersel ~ 37,5cl	6,00
Tripel 888	6,00
François Grand Cru	12,00

WATERS

San Pellegrino ~ 25cl	2,70
San Pellegrino ~ 50cl	5,00
San Pellegrino ~ 1l	9,50
Acqua Panna ~ 25cl	2,70
Acqua Panna ~ 50cl	5,00
Acqua Panna ~ 1l	9,50

LOW IN SUGAR

Tönissteiner Orange	3,10
Tönissteiner Lemon	3,10
Tönissteiner Blood Orange	3,10
Tönissteiner Multi-fruit	3,10

FRUIT JUICE

Looza Orange	3,10
Looza Apple	3,10
Looza Grapefruit	3,10
Big Tom ~ tomato juice	5,20
<i>fresh</i>	
Fresh-squeezed Orange Juice	5,20

SOFT DRINKS

Coca-Cola	2,70
Coca-Cola Zero	2,70
Fanta	2,70
Sprite	2,70
Gini	2,90
Fristi	2,90

ICE TEA

Lipton Ice Tea Regular	2,90
Lipton Ice Tea Green	2,90

FEVER-TREE

Mediterranean Tonic	3,50
Indian Tonic	3,50
Sicilian Lemonade	3,50
Ginger Ale	3,50
Ginger Beer	3,50
Cola	3,50
Aromatic Tonic Water	3,50

FINLEY

Mojito	3,50
Spritz	3,50
Lemon-Elderflower	3,50
Grapefruit-Blood Orange	3,50
Orange-Cranberry	3,50
Pineapple-Cucumber-Mint	3,50
Citrus-Pomegranate	3,50

SCHWEPPEES

Tonic	2,90
Agrum'	2,90
Agrum' Zero	2,90

TONIC DELUXE

BTW Tonic	3,50
-----------	------

HOT BEVERAGES

Espresso	2,90
Decaffeinated	2,90
Mocha	2,90
Double Mocha	3,60
Mocha Cappuccino <i>~ steamed milk or whipped cream</i>	3,10
Cappuccino <i>~ steamed milk or whipped cream</i>	3,10
Latte	3,10
Latte Macchiato	3,10
Hot Chocolate	2,90

SOMETHING STRONGER

Hasselt Coffee <i>~ genever</i>	6,00
Irish Coffee <i>~ whisky</i>	8,00
French Coffee <i>~ cognac</i>	8,00
Italian Coffee <i>~ amaretto</i>	8,00

TEA

Earl Grey	3,10
English Breakfast	3,10
Golden Chamomile	3,10
Rosehip	3,10
Green	3,10
Mint	3,10
Fresh mint tea	4,20
Fresh ginger tea	4,20

DIGESTIVES

Limoncello Bongiorno	5,40
Calvados	6,50
Sambuca	6,50
Baileys	6,50
Averna	6,50
Licor 43	6,50
Porto Quinta de Noval <i>~ white or red</i>	6,50
Amaretto	6,50
Bepi Tosolini Amaretto Salizà 28°	7,50
Bepi Tosolini Amaro 30°	7,50

GRAPPA

Berta Grappa Monpra Affinata 40°	8,00
Berta Grappa Villa Prato 40°	8,50
Berta Roccanivo 43°	19,00
Bepi Tosolini Most Brunello Barrique 40°	11,00
<i>This grappa is aged in oak Brunello barrels. Silky soft with notes of wild berries.</i>	
Bepi Tosolini Most Barolo 40° Barrique	11,00
<i>This grappa is aged in oak Barolo barrels. Silky soft with notes of red fruit and berries.</i>	
Bepi Tosolini Most Amarone Barrique 40°	11,00
<i>This grappa is aged in oak Amarone barrels. Silky soft with notes of cherry and sweet spices.</i>	

SPIRITS

Rum

Bacardi	5,50
Bacardi Añejo Cuatro	6,50
Goslings Black Seal Rum	7,00
Omerta <i>~ Belgian rum</i>	7,00
Mount Gay Barbados	10,00

Whisky

William Lawson's	5,50
Jack Daniels	7,00
Glenmorangie Original	8,00
Glenmorangie La Santa	9,00
Glenmorangie Quinta Ruban	9,00
Glenmorangie Nectar d'Or	10,00
Ardbeg Ten	10,00
Sacred Whisky Liqueur	10,00
Rusty Nail <i>~ Ardbeg 10 + Sacred</i>	12,00

Cognac

Hennessy VS	7,50
Hennessy XO	23,00

Vodka

Belvedere Vodka	8,00
S72 <i>~ violet base</i>	8,00