

## MENU

**Can be ordered until 11:00 PM**

### **Reypenaer cheese platter – €12,50**

*Cheese platter of 4 types Reypenaer (1/2 yr, 1yr, 2yr, mild goat)  
served with mustard and pickles*

### **Ossenworst – €8,50**

*Spiced raw beef sausage served with pickles and mustard*

### **Bitterballen – €8,50**

*Oven fried beef ragout or cheese filled (6 pieces)  
served with mustard*

### **Paling 100gr – €16,50**

*Smoked eel (100gr.) served on toast, butter & dill*

### **Hollandse garnalen cocktail – €14,50**

*Dutch shrimps (100gr.), cocktail sauce, lettuce, dill, lemon*

### **Nuts and olives – €4**

*Jan Gotje's "Boevenmix" & Bella Cerignola XL olives*

## BEER

### **Lellebel – €6,50**

*Blond beer from Eeuwige jeugd brewery*

### **Nonnetje IPA 0,3% – €6,50**

*Low alcohol IPA from Jopen brewery*

## WINE

### **Hoeve Nekum Cuvée – €7,50**

*Dry white with fruity & fresh taste. Blend of Riesling, Solares &  
Gewurtztraminer*

### **Hoeve Nekum Pinot Noir – €7,50**

*Red with a fruity taste and medium/ heavy body*

## SWEET COCKTAILS

### **Habbelebabs** (*huh-beh-leh-bubs*)

*Bols vodka, passionfruit, vanilla, peach, orange blossom*  
- Pornstar Martini style -

### **Apekop** (*aah-peh-kob*)

*Rum, banana, almond, lime, allspice, absinth*  
- Mai tai style -

### **Mokkeltje** (*moh-koal-cheh*)

*Gin, pomegranate, basil, lime, Cremant*  
- Gin basil smash style -

### **Gleuvenrijder** (*Glu-fan-ry-dare*)

*Bols vodka, salted caramel, espresso*  
- Espresso martini style -

## BITTER COCKTAILS

### **Graftak** (*Grahf-tuk*)

*Bols barrel aged genever, peated malt, px, chocolate bitter*  
- Old fashioned style -

### **Tortelduiffie** (*toar-tell-du-vee*)

*Damrak gin, red vermouth, cherry, Galliano l'aperitivo*  
- Negroni style -

### **Gladjanus** (*Glud-juh-nes*)

*Galliano l'aperitivo, orange juice, red vermouth, Cremant*  
- Negroni Sbagliato style -

## SOUR COCKTAILS

### **Komt wel goed schatje** (*kohmt well Good sGuh-cheh*)

*Tequila blanco, hibiscus, pomegranate, lime*  
- Margarita style -

### **Wortel schieten** (*woar-tell sGeet-en*)

*Scotch, peated malt, carrot, walnut, egg white*  
- Whisky Sour style -

### **Citroentje** (*si-troon-cheh*)

*Bols vodka, lemon, triple sec, kaffir lime leaf*  
- Vodka Collins style -

### **Rauwdouwer** (*rao-dao-ware*)

*Rum, kumquat, cucumber, Thomas Henry ginger beer*  
- Dark 'n Stormy style -