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COFFEE	
<b>Coffee</b>	3, 50
<b>Cappuccino</b>	4, 50
<b>Latte Macchiato</b>	4, 80
<b>Espresso</b>	3, 20
<b>Double espresso</b>	4
<b>Hot chocolate</b>	4, 50
<i>Decafé available upon request</i>	

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TEA	
<b>Tea Glass</b>	3, 50
<b>Fresh mint tea</b>	4
<b>Fresh ginger tea</b>	4

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SPECIAL COFFEE	
<b>French Coffee with Grand Marnier</b>	9, 50
<b>Irish Coffee with Jameson Irish</b>	9, 50
<b>Spanish Coffee with Tia Maria</b>	9, 50
<b>Italian Coffee with Amaretto</b>	9, 50

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JUICES	
<b>Fresh orange juice</b>	6, 50
<b>Appelaere</b>	5
<b>Perelaere</b>	5
<b>Pineapple juice</b>	5
<b>Cranberry juice</b>	5
<b>Tomato juice</b>	4, 50

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SOFT DRINK	
<b>Pepsi / Pepsi Zero</b>	4, 50
<b>Sisi orange / 7up</b>	4, 50
<b>Cassis</b>	4, 50
<b>Ice tea lemon, Ice tea green</b>	4, 50
<b>Ginger ale</b>	4, 50
<b>Bitter lemon</b>	4, 50
<b>Fever Tree Tonic</b>	6
<b>Fever Tree Ginger beer</b>	6

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WATER	
<b>Spa still, Spa sparkling 0,2l</b>	3, 50
<b>Spa still, Spa sparkling 1l</b>	8

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SPARKLING WINE	
<b>Delot Père et Fils Blanc de Noirs Brut</b>	120
Delot Père et Fils   Champagne   France	
<b>Prosecco Treviso 'Terre di Marca'</b>	40
Corvezzo   Veneto   Italy	
<b>Cava d'Arciac Selecció Brut</b>	8 / 36
Cellers de L'Arboç   Cataluña   Spain	

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WHITE WINE	
<b>Pinot Grigio 'Fattori'</b>	8 / 36
Antonio Fattori Vignaiolo   Veneto   Italy	
<b>Viognier</b>	10 / 38
Domaine Muret   Languedoc   France	
<b>Sauvignon Blanc</b>	12 / 45
Warwau River   Marlborough   New Zealand	
<b>Verdejo</b>	45
Rueda Tresolmos   Castilla y León   Spain	
<b>Chardonnay 'Naumakos'</b>	55
Carminucci   Marche   Italy	
<b>Grüner Veltliner</b>	60
Löss   Gobelsburg   Kamptal   Austria	

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ROSE WINE	
<b>Grenache Cinsault</b>	8 / 36
Bernard & Olivier Coste   Languedoc   France	
<b>Coteaux d'Aix en Provence 'Ma Terre'</b>	12 / 40
Corvina, Veneto, Italy	

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RED WINES	
<b>Grenache Syrah</b>	8 / 36
Les Vignerons de Puisserguier   Languedoc   France	
<b>Montepulciano d'Abruzzo 'Kriya'</b>	10 / 38
Vigna Madre   Abruzzo   Italy	
<b>Tempranillo 'La Panta'</b>	12 / 45
Ribira del Duero   Spain	
<b>Chianti Castelvechio</b>	50
Malbec, Mendoza, Argentina	
<b>Cabernets-Merlot</b>	55
Te Mata   Hawkes Bay   New Zealand	
<b>Merlot, Cabernet Franc Cabernet Sauvignon</b>	60
AC Saint-Emilion Grand Cru   Bordeaux   France	

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LOCAL GIN & TONIC		<i>Served with Fever Tree Tonic</i>
<b>1689 Dry Gin</b>		14 / 23
<b>1689 Pink Gin</b>		14 / 23
<b>Hermit</b>		18 / 27

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CLASSIC GIN & TONIC		<i>Served with Fever Tree Tonic</i>
<b>Bombay Sapphire</b>		14 / 23
<b>Hendrick's</b>		17 / 26
<b>Tanqueray No. 10</b>		18 / 27
<b>Copperhead Black Batch</b>		19 / 28

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WHISKY		
<b>Dalwhinnie</b>	15 Years	14
<b>Oban</b>	14 Years	16
<b>Chivas Regal</b>	12 Years	10
<b>Talisker</b>	10 Years	12
<b>Johnnie Walker</b>	Black label	9
<b>Johnnie Walker</b>	Red label	8
<b>Jack Daniel's</b>		8
<b>Makers Mark</b>		8
<b>Jameson Irish</b>		7

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VODKA	
<b>Grey Goose Vodka</b>	12
<b>42 below</b>	10
<b>Absolut</b>	8
<b>Eristoff</b>	8

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RUM	
<b>Bacardí</b>	6
<b>Bacardí Black</b>	7
<b>Bacardí spiced</b>	7
<b>Bacardí Añejo Cuatro</b>	8
<b>Havana Club Rum</b>	6
<b>Malibu</b>	6

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SPITITS	
<b>Tequila Patron Silver</b>	10
<b>Limoncello</b>	6
<b>Amaretto</b>	6

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DUTCH SPIRITS	
<b>BOLS Zeer Oude Jenever</b>	5
<b>BOLS Jonge Jenever</b>	5
<b>BOLS Corenwijn</b>	5

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<b>DRAUGHT BEER</b>	
<b>BUD Pilsener</b>	5,00 / 9,00
<b>Hertog Jan Pilsener</b>	5,00 / 9,00
<b>Hertog Jan Weizener</b>	6,50 / 11,00
<b>Leffe Blond</b>	6,50 / 11,00
<b>Jopen Mooie Nel IPA</b>	6,50 / 11,00
<b>Tripel Karmeliet</b>	7,00

**Seasonal beer** 6,50 / 11,50  
*Seasonal changing draught beer, ask your bartender*

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**LOCAL BEER BY BOTTLE**

<b>Gebrouwen door Vrouwen</b>	
<b>Bloesem Blond</b>	9,00
<b>Tricky Trippel</b>	9,00
<b>Gin Weizen</b>	9,00




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<b>BOTTLED BEER</b>	
<b>Duvel</b>	7,00
<b>Corona</b>	7,00

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<b>BOTTLED BEER 0.0%</b>	
<b>Hertog Jan 0.0%</b>	6,00
<b>Leffe Blond 0,0%</b>	6,00

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<b>COCKTAILS</b>	
<b>Bartender Special</b>	12,50
<i>Ask our bartender for his specialty</i>	

<b>Basil Smash</b>	12,50
Gin   lemon juice   sugar   basil	
<b>French 75</b>	12,50
Gin   Lemon juice   sugar   Spakling wine	
<b>St-Germain Spritz</b>	11,50
St-Germain licor   prosecco   soda water	
<b>Amaretto Sour</b>	14,50
Amaretto   lemon juice   egg white	
<b>Aperol Spritz</b>	11,50
Aperol   prosecco   sparkling water	
<b>Caipirinha</b>	10,50
Cachaca rum   lime juice   cane sugar	
<b>Cuba Libre</b>	11,50
Havana Club rum   lime juice   pepsi	
<b>Long Island Iced Tea</b>	14,50
Gin, tequila   vodka   rum   Cointreau   lemon juice   pepsi	
<b>Manhattan</b>	14,50
Makers Mark   martini rosso   angostura bitter	
<b>Martini / Dirty Martini</b>	12,50
Dry gin   martini dry   olives	
<b>Moscow Mule</b>	12,50
Vodka   ginger beer   lime juice   Angostura bitter	
<b>Old Fashioned</b>	14,50
Makers Mark   brown sugar   Angostura bitter	
<b>Negroni</b>	12,50
Gin   Campari   Martini Rosso	
<b>Daiquiri</b>	12,50
Rum   Lime juice   Sugar	
<b>Bee's knees</b>	12,50
Gin   Honey   lemon juice	

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<b>MOCTAILS</b>	
<i>Alcohol free</i>	
<b>Moscow Mule</b>	9,50
<b>Amaretto Sour</b>	9,50
<b>Whiskey Sour</b>	9,50
<b>Gin Tonic</b>	9,50
<b>Mojito</b>	9,50

# DRINKS



**NOVOTEL**