

BEER

DRAFT WATER	0
VARIOUS BEERS ON DRAFT, BOTTLED AND CANNED see blackboard	

WINE+ MORE

WHITE/RED	FROM 4.50/22
ROSE	4.90/22.90
PROSECCO PICCOLO	8.50
RUBY PORT	4.90

SHOTJE SALMARI Finnish salmiac liqueur	3
SHOTJE BERLINER LUFT Berliner peppermint schnapps	2.50

IN THE MIX 10

JONETSU GIN TONIC
Japanese gin,
passionfruitliqueur,
tonic and lime

PALOMA
tequila, pink
grapefruit soda, lime
and smoky salt

MEZCAL NEGRONI
mezcal, Campari,
chile liqueur and
Willem's Wermood

CLASSIC GIN TONIC
dry gin, lime
and tonic

MEZCALITA
mezcal, pink
grapefruit soda, lime
and smokey salt

DUTCH NEGRONI
dry gin, Campari and
Willem's Wermood

CITRUSSITUATIE
Japanese gin, Acqua
di Cedro, lemon and
tonic

MANDARIN SPICE
chile liqueur; man-
darin bergamot soda,
lime and yellow
sriracha

SPICY OLD FASHIONED
bourbon, chile
liqueur and maple
syrup

ASIAN PERSUASION
spicy dark rum,
ginger beer, ginger
and lime

PINK RITA
Cointreau,
watermelon liqueur;
lemon and mandarin
and bergamot soda

SPICY MANDARIN
MOCKTAIL
mandarin and
bergamot soda, lime
and yellow sriracha

ESPRESSO MARTINI
espresso, vodka,
coffeeliqueur and
honeyrum

MOKUM MULE
Jajem genever,
gingerbeer, lime
and mint

GINGERELLA
MOCKTAIL
gingerbeer, lime,
mint and sparkling
water

THIRST + BITES

COFFEE + TEA		FLAT WHITE	3.90
		CHAI LATTÉ	3.70
		DIRTY CHAI	4.50
COFFEE	2.90	ICED LATTÉ SOLO/DOPPIO	4/4.80
ESPRESSO/DOPPIO	2.60/3.30	met caramelsiroop	
CORTADO	2.90	HOT COCOA + cream	3.80
CAPPUCCINO	3.40	LOOSE LEAF TEA	2.90
CAFFÉ LATTE	3.50	FRESH MINT- or GINGERTEA	3.50
LATTÉ MACCHIATO	3.80		

+ extra shot of espresso 90 cents | + oat milk from 50 cents

SODA		AND MORE	
FRITZ KOLA	3.50	HOMEMADE LEMONADE	4.20
FRITZ KOLA SUGARFREE	3.50	ginger & lemon	
		HOMEMADE ICED TEA	4.20
THREE CENTS	4.20	white tea with hibiscus, mango & passionfruit	
PINK GRAPEFRUIT SODA		EL TONY MATE	4.90
THREE CENTS	4.20	cold brew mate tea with caffeine	
MANDARIN & BERGAMOT SODA		MAGIC LEMONADE	2
FEVERTREE GINGERBEER	4		
FEVERTREE TONIC	4	SCHULP APPLEJUICE	3
		SCHULP PEARJUICE	3.20
EARTH WATER still/sparkling	3	BIG TOM SPICY TOMATOJUICE	4.50
EARTH WATER big/sparkling	6.50		

NACHOS COMPLETOS	11.90	ARANCINI	8.50
with cheddarsauce, black beans, sour cream, jalapeño, guacamole and pickled onion		truffle-mushroom with hazelnutmayo	
		VEGAN FLAMES	8.50
		with kimchisauce	
GARLIC OLIVES	4.50	CHEESE SOUFLÉS	8.50
FRIES with mayo	4.20	with yellow srirachamayo	
TORTILLACHIPS	7.50	RENDANG CROQUETTES	8.50
with guacamole		with yellow srirachamayo	
BITTERBALLS	8.50	BITTERMIX 10 pieces	13
with mustard		15 pieces	17.50



EVENING MEAL



VEGETARIAN, VEGAN OR ALLERGY?
Ask about the possibilities.
gluten-free bread + € 0.80

STARTER

GRAB & DIP	7
mala carrot-tahinispread with wasabi crackers	
KIMCHIFRITTERS	8
with Korean kimchisauce	
PACHOS	10
papadums with zhoug, kimchisauce, pickled mango & red onion	
BRUSCHETTA CLASSICA	10
with a tomato, red onion & basil salsa	
TODAY'S BRUSCHETTA	10.90
see blackboard	
TODAY'S SOUP	6
see blackboard	
THE "DOE MAAR LEKKER" PLATE	17.90
wasabicrackers, carrot-tahinispread, garlic olives, crumbly cheese, kimchifritters, papadums and arancini	

MAIN

HUMMUSSITUATION	22.50
bellpepperhummus, spicy cauliflower, roasted eggplant, pomegranate, cauliflowertzatziki, zhoug and flatbread	
TODAY'S FISH see blackboard	25.50
CAULIFLOWERTABOULEH	23
salad made of cauliflowertabouleh with mungbeans, purple radish, pickled mango, edamamebeans, dried apricots, babyspinach, parsley and spring-onion	
+ COMES WITH kimchifritters, shrimp or chicken thigh	
BAVETTE	25.50
steak bavette with carrot-ginger puree, teriyaki sweet potato, roasted paksoi gochujangsauce, served with fries with mayo	
BARBACOA	23
Mexican beefstew with black beans & chipotle, served with flatbread, guacamole, feta, cilantro, sour cream and pickled onion	
GNOCCHI 'ASIAN STYLE'	21.50
gnocchi with a sauce made from eggplant, red miso, saké and shiso-leaf with marinated cucumbersalad	
+ SHRIMP	25.50
MASSALA	21.50
Indian curry with sweet potato, coconut, lentils, split peas with cauliflowertzatziki, pickled turmeric-fennel, cashews and naanbread	
+ GRILLED CHICKEN THIGH	24.50

THE NELISBURGER 21.50
beef patty with whiskey-pineappleglaze, caramelized onion, Irish cheddar, Colman's mustardmayo and bacon, served with fries with mayo

HALLOUMIBURGER 17.90
fried halloumi with apricot-hibiscuschutney, cauliflowertzatziki, roasted pointed pepper, lettuce and pickled turmeric-fennel + EXTRA'S add a fried egg (+ 1,30) served with fries with mayo

BIGBANGER BURGER 17.90
beef patty with piccalillimayo, ketchup, cucumber, pickled red onion, tomato and lettuce + EXTRA'S bacon (+ 1.30) vintage cheddar (+ 1.50) gorgonzola (+ 1.50) and/ or a fried egg (+ 1.30) served with fries with mayo

DESSERT

KAATJE'S DESSERT sea buckhornposset, liquorice sauce, walnutcrunch, red currants and pearsorbet ice cream		8.90
DATECAKE	7.20	MISOFUDGE 2.80
with butterscotch		small sweet bite
+ vanilla-ice cream		ESPRESSO MARTINI 10
		espresso, vodka,
DAIMBROWNIE + ice cream		7.90
		coffeeliqueur and honeyrum
		RUBY PORT young 4.90
ICE ICE BABY, PER SCOOP		2.60
1, 2, or 3 scoops: vanilla,		rubyred port, mildly sweet
pearsorbet or coconut		RED MUSKADEL 5.90
		South-African fortified
		sweet wine made from the
		muscat grape
AFFOGATO	4.50	ACQUA DE CEDRO 5.90
a scoup of vanilla ice cream		smooth white limoncello
doused with espresso		made from the cedrolemon
+ a dash of amaretto 2.50		