

# Hattem menu

<b>STARTER</b>	Smoked trout Tompouce, fresh yogurt cream, chive oil, egg crumble, trout roe, and radish <i>Geräucherte Forelle Tompouce, frische Joghurtcreme, Schnittlauchöl, Eierstreusel, Forellenkaviar und Radieschen</i>
<b>1ST INTERMEDIATE</b>	Pan-fried turbot fillet, potato tartlet, home made piccalilli and radish <i>Gebratenes Steinbuttfilet, Kartoffeltörtchen, Piccalilly und Radieschen</i>
<b>2ND INTERMEDIATE</b>	Duck breast, “pulled duck”, foie gras sauce, lentil cream, and beetroot waffle <i>Entenbrust, „pulled duck“, Foie-gras-Sauce, Linsencreme und Rote-Bete-Waffel</i>
<b>MAIN COURSE</b>	Grilled lamb fillet, lamb stew croquette, roasted asparagus, pea cream, mushrooms, wild garlic pesto, and lamb jus <i>Gegrilltes Lammfilet, Lamm-Eintopf-Krokette, Spargel, Erbsencreme, Champignons, Bärlauchpesto und Lammjus</i>
<b>DESSERT</b>	Lemon tartlet with meringue, rhubarb sorbet, and gently cooked rhubarb <i>Zitronentörtchen mit Baiser, Rhabarbersorbet und sanft gegartem Rhabarber</i>

*All dishes can also be ordered separately*

**2 COURSES € 46.50** starter and main course (wine pairing € 19.50)

**3 COURSES € 56.50** with sweet dessert (wine pairing € 25.50)

**4 COURSES € 66.50** with 1st intermediate course (wine pairing € 32.50)

**5 COURSES € 76.50** with also 2nd intermediate course (wine pairing € 38.50)

*Cheese instead of sweet dessert + € 6.50*

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Food allergy? Different types of allergens can be present in our products.  
Do you have a question about the composition of a product, just ask, we are happy to help you.

# Oysters & bites (to share)

**FLAT OISTERS 4/0000**  
EACH 4,50 Half a dozen 24,50  
Dozen 49,00

Raw oysters served with lemon and vinaigrette of red wine vinegar, pepper and shallot  
Rohe Austern serviert mit Zitrone und Vinaigrette aus Rotweinessig, Pfeffer und Schalotte

**OYSTER ROCKEFELLER**  
EACH 6,00 Half a dozen 29,50  
Dozen 59,00

Gratinated with Hollandaise and braised spinach  
Überbacken mit Hollandaise und geschmortem Spinat

## Starters

**VEGETARIAN SUSHI**  
€ 15.50

Vegetarian sushi with sweet and sour vegetables, soy pearls, misu mayonnaise, edamame, and marinated oyster mushrooms - *Vegetarisches Sushi mit süß-saurem Gemüse, Sojaperlen, Misu-Mayonnaise, Edamame und marinierten Austernpilzen*

**SALOM / ASPARAGUS**  
€ 19.50 (VEGA € 15.50)

Asparagus salad with a poached egg, Hollandaise sauce, and cold-smoked salmon - *Spargelsalat mit pochierter Ei, Sauce Hollandaise und kaltgeräuchertem Lachs*

**MARBRÉ**  
€ 26.50

Marbré of veal tongue and brisket with crispy fried sweetbreads, cauliflower and sherry vinaigrette - *Marbré von Kalbszunge und Kalbsbrust mit knusprig Kalbsbries, Blumenkohl und Sherry-Vinaigrette*

**TROUT TOMPOUCE**  
€ 19,50

Smoked trout tompouce, fresh yogurt cream, chive oil, egg crumble, trout roe, and radish - *Geräucherte Forellen-Tompouce mit frischer Joghurtcreme, Schnittlauchöl, Eierstreuseln, Forellenkaviar und Rettich*

**FOIE GRAS**  
€ 24.50

Four preparations of goose liver with terrine, baked, crème brulee and curl, carrot cake and PX sherry - *Vier Zubereitungen von Gänseleber mit Terrine, gebacken, Crème Brûlée und Curl und PX-Sherry*

**LANGOUSTINE & SCALLOP**  
€ 19.50

Langoustine carpaccio with fried scallop, langoustine mousse, apple and celery salad - *Langustinen-Carpaccio mit gebratener Jakobsmuschel, Langustinenmousse, Apfel- und Selleriesalat*

**BEEF TATAKI**  
€ 19.50

Beef tataki with roasted beef tenderloin, sesame seeds, misu mayo, crispy vegetables, and mushrooms - *Rinder-Tataki mit gebratenem Rinderfilet, Sesamsamen, Misu-Mayonnaise, knusprigem Gemüse und Pilze*

**SASHIMI**  
€ 21,50 (LARGE 25,50 €)

Kingfish fillet with soy pearls, edamame, wakame, sweet and sour radish, and marinated shiitake mushrooms - *Köningsmakrelefilet mit Sojabohnen, Edamame, Wakame, süß-saurem Rettich und marinierten Shiitake-Pilzen*

**STEAK TARTAAR**  
€ 21,50 (LARGE € 28,50)  
Supplement sweetbreads or curls of  
goose liver €9.50

Limousin steak tartare, baked quail's egg, mustard seed and cornichon jelly and shaved truffle  
*Steak-Tartar, gebratenes Wachtelei, Senfkorngelee und Cornichons und gehobelter Trüffel*

# Soups

## ASPARAGUS SOUP

12,50 / SMALL 8,50

Vegetarian / or with ham / or with Dutch shrimps  
Creamy asparagus soup with egg crumble and parsley  
*Cremige Spargelsuppe mit Eierstreuseln und Petersilie*

## BISQUE DELUXE

24,50 / SMALL 18,50

Bisque de Homard filled with fried scallops, king prawns, Dutch shrimps, crayfish and herbs - *Bisque de Homard, cremige Hummersuppe reich gefüllt mit gebratenen Jakobsmuscheln, Riesengarnelen, holländischen Garnelen, Krebsen und Kräutern*

## BEEF BROTH

14,50 / SMALL 9,50

Clear beef broth, herb pancake, rilette and a touch of Madeira  
*Klare Rinderbrühe, Kräuter-Crêpe, Rilette und ein Hauch Madeira*

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# Main

## VEGA GNOCCHI

€ 24.50

Creamy gnocchi with Parmesan cheese, asparagus, zucchini cream and basil, and eggplant compote - *Cremige Gnocchi mit Parmesan, Spargel, Zucchini-creme und Basilikum sowie Auberginenkompott*

## CATCH OF THE DAY

€ 37,50

Catch of the day with pommes dauphine with mackerel and lemon, bouilla baisse jus, and tarragon oil - *Fang des Tages mit Kartoffelgratin, Makrele und Zitrone, Bouillabaisse-Jus und Estragonöl*

## TURBOT FILLET

€ 36.50 (AS INTERMEDIATE € 22.50)

Pan-fried turbot fillet, potato tartlet, home made piccalilly and radish  
*Gebratenes Steinbuttfilet, Kartoffeltörtchen, Piccalilly und Radieschen*

## SOLE A LA MEUNIERE

€ 54.50

Whole sole fried in butter, served with lemon, fried potatoes, gravy and salty vegetables - *Ganze Seezunge in Butter gebraten, serviert mit Zitrone, Bratkartoffeln, Bratensoße und salziges Gemüse*

## WHOLE LOBSTER

€ 54.50

Whole Canadian lobster with shellfish risotto, fried scallops, shellfish and creamy lobster sauce - *Ganzer Hummer mit Krustentierisotto, Jakobsmuscheln, Schalentieren und cremiger Hummersauce*

## TOURNEDOS

€ 39.50

Rosé roasted Limousin tenderloin with seasonal vegetables and Madeira sauce  
*Limousin-Rinderfilet mit saisonalem Gemüse und Madeirasauce*

## TOURNEDOS ROSSINI

€ 49.50

“Limousin” tenderloin with fried foie gras, shaved truffle and Madeira sauce  
*„Limousin“-Filet mit gebratener Gänseleber, gehobeltem Trüffel und Madeira-Sauce*

## SWEETBREAD

€ 39.50 (AS INTERMEDIATE € 24.50)

Crispy fried veal sweetbreads, fried veal sukade, potato mousseline, mushrooms and truffle sauce - *Knusprig gebratenes Kalbsbries, Kalbsukade, Kartoffelmousseline, Champignons und Trüffelsauce*

## LAMB FILLET

€ 36.50

Rosé roasted lamb fillet and lamb stew, sausage roll, gnocchi, aubergine, courgette and lamb jus with tomato - *Gegrilltes Lammfilet, Lamm-Eintopf-Krokette, gebratener Spargel, Erbsencreme, Champignons, Bärlauchpesto und Lammjus*

## DUCK

€ 36,50 (AS INTERMEDIATE € 22.50)

Duck breast, “pulled duck”, foie gras sauce, lentil cream and beetroot waffle  
*Entenbrust, „pulled duck“, Foie-gras-Sauce, Linsencreme und Rote-Bete-Waffe*

## GUINEA FOWL

€ 37.50

Guinea fowl fillet, fried foie gras, asparagus, Savoy cabbage, creamy pearl barley with chervil sauce  
*Perlhuhnfilet, gebratene Foie gras, Spargel, Wirsing, cremiger Perlgraupensalat mit Kerbelsauce*

# Soups

**ASPARAGUS SOUP**  
€ 12.50 / SMALL € 8.50

Vegetarian / or with ham / or with Dutch shrimps -  
Creamy asparagus soup with egg crumble and parsley  
*Cremige Spargelsuppe mit Eierstreuseln und Petersilie*

**POMODORI**  
€ 12.50 / SMALL € 8.50

(also vegetarian possible)  
Homemade spicy tomato soup with basil oil and meatballs  
Hausgemachte würzige Tomatensuppe mit Basilikumöl und Fleischbällchen

**BISQUE**  
€ 16.50 / SMALL € 12.50

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Bisque de Homard, creamy lobster soup with crayfish and herbs  
Bisque de Homard, cremige Hummersuppe mit Krebsen und Kräutern

**BEEF BROTH**  
€ 14.50 / SMALL € 9.50

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Clear beef broth, herb pancake, rilette and a touch of Madeira  
Klare Rinderbrühe, Kräuter-Crêpe, Rilette und ein Hauch Madeira

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# Sandwiches

**EGG FLORENTINE**  
€ 12.50 (VEGETARIAN)

Poached egg on brioche bread with spinach and Hollandaise  
*Pochiertes Ei auf Briochebrot mit Spinat und Hollandaise*

**EGG BENEDICT**  
€ 15.50

Poached egg on brioche bread with roasted Livar bacon and Hollandaise  
*Pochiertes Ei auf Briochebrot mit gerösteter Livar-Speck und Hollandaise*

**EGG ROYALE**  
€ 18.50

Poached egg on brioche bread with smoked salmon and Hollandaise  
*Pochiertes Ei auf Briochebrot mit Räucherlachs und Hollandaise*

**TUNA**  
€ 16.50

Tuna salad with capers, olives, arugula and candied red onion  
*Thunfischsalat mit Kapern, Oliven, Rucola und kandierten roten Zwiebeln*

**SALMON**  
€ 18.50

Open sandwich with smoked salmon, egg salad, onions and capers  
*Open Sandwich mit geräuchertem Lachs, Eiersalat, Zwiebeln und Kapern*

**VITELLO**  
€ 17.50

Thinly sliced veal sirloin with tuna cream, capers and arugula  
*Dünn geschnittenes Kalbslende mit Thunfischcreme, Kapern und Rucola*

**CLUB**  
€ 16.50

With fried egg, smoked chicken, fried bacon and cocktail mayonnaise  
*Mit Spiegelei, geräuchertem Hähnchen, gebratenem Speck und Cocktailmayonnaise*

**PAN FRIED EGGS**  
€ 14.50

Three pan fried eggs with smoked and fried Livar bacon with a dash of truffle oil  
*Drei Spiegeleier mit geräuchertem und gebratenem Livar-Speck mit Trüffelöl*

**SANDWICH CARPACCIO**  
€ 17.50 (WITH LIVER € 24,50)

Sandwich with beef carpaccio, truffle cream and planed goose liver  
*Sandwich mit Carpaccio, Trüffelcreme und geplante Gänseleber*

# Carpaccio

**CARPACCIO**  
€ 19.50 / with sliced liver € 27,50 /  
(small € 14,50 / with liver € 21.50)

Carpaccio of beef tenderloin with rocket, Parmesan cheese, croutons and truffle dressing - *Carpaccio vom Rind Filet mit Rucola, Parmesankäse, Croutons und Trüffeldressing*

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# Meal Salads

**GOAT CHEESE**  
€ 18.50 (VEGETARIAN)

Salad with goat cheese, honey dressing, roquette, pear and pecan nuts  
*Salat mit Ziegenkäse, Honigdressing, Roquette, Birne und Pekannüssen*

**CHICKEN FILLET**  
€ 20.50

Oriental grilled chicken fillet on crispy salad with bean sprouts and cashew nuts  
*Orientalisches gegrilltes Hähnchenfilet auf knusprigem Salat mit Sojasprossen und Cashewnüssen*

**SCAMPI**  
€ 23.50

Fried scampi with stir-fried bean sprouts and dressing of soy and ginger  
*Gebratene Scampi mit angebratenen Sojasprossen und Soja-Ingwer-Dressing*

**BEEF POULET**  
€ 27.50

Fried steak tenderloin with mozzarella, tomato and homemade pesto and cherry Aceto - *Gebratenes Steakfilet mit Mozzarella, Tomaten und hausgemachtem Pesto und Kirschaceto*

**SHRIMP CROQUETTES**  
€ 20.50

Two shrimp croquettes, shrimp cocktail, cocktail mayonnaise and fried parsley  
*Zwei Garnelenkroketten, Garnelen Salat, Cocktailmayonnaise und gebratene Petersilie*

**DELUXE**  
€ 29.50

Richly filled salad with goose liver, thinly sliced Geulhemmer ham, fried prawns and truffle cream  
*Kräftige Salat mit Gänseleber, Schinken, gebratene Garnelen und Trüffelcreme*

**FRUIT DE MER**  
€ 38.50

Fried scallops, fried scampi, Dutch shrimps, lukewarm lobster, crispy salad and cocktail cream.- *Gebratene Jakobsmuscheln, gebratene Scampi, Holländische Garnelen, Hummer und Cocktailcreme*

**SUPER LUXURY RICHE**  
€ 47.50

Riche salad with crispy sweetbreads, scallops, foie gras, Limburg ham, lukewarm lobster and truffle cream.- *Salat mit knusprigem Kalbsbries, Jakobsmuscheln, Gänseleber, Schinken, Hummer und Trüffelcreme*

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# Noodles

**VEGETARIAN**  
€ 17.50

Noodles with oriental stir-fried vegetables, cashew and crispy bean sprouts - *Nudeln mit orientalischem Pfannengemüse, cashew und knusprigen Sojasprossen*

**WITH CHICKEN**  
€ 20.50

Oriental grilled chicken fillet with stir-fried vegetables and bean sprouts.- *Gegrilltes orientalisches Hähnchenfilet mit gebratenem Gemüse und Sojasprossen*

**WITH SCAMPI**  
€ 23.50

Spicy fried scampi with crispy vegetables and soy dressing  
*Scharf gebratene Scampi mit knusprigem Gemüse und Soja Dressing*

**WITH BEEF**  
€ 27.50

Fried steak tenderloin with noodles and stir-fried seasonal vegetables  
*Gebratene Rinderfilet mit Nudeln und gebratenem Gemüse der Saison*

# Apple

## APPLE PIE

5,50

Warm apple pie, vanilla ice and whipped cream  
*Warmer Apfelkuchen mit Vanilleeis und Sahne*

## Dessert

### LEMON PIE

€ 11.50

SWEET WINE: € 8.95

Lemon tartlet with meringue, rhubarb sorbet and soft-cooked rhubarb  
Zitronentörtchen mit Baiser, Rhabarbersorbet und weichgekochtem Rhabarber  
Brighela Moscato d'Asti, Bosio, Italië, Piëmonte

### CLASSIC DAME BLANCHE

€ 11.50

SWEET WINE: € 8.95

Vanilla ice cream with whipped cream and hot chocolate sauce  
*Vanilleeis mit Schlagsahne und heißer Schokoladensauce*  
Barbadillo Pedro Ximenez, Jerez-Xérès-Sherry, Spanje

### CREPES SUZETTE

€ 11.50

SWEET WINE: € 8.95

Crepes Suzette with vanilla ice cream, whipped cream, candied orange zest, orange sauce, and Victoria almonds- Crêpes Suzette mit Vanilleeis, Schlagsahne, kandierter Orangenschale, Orangensauce und Victoria-Mandeln  
Chateau Jean Fonthenille, Semillon / Sauv. Bl., Bordeaux

### ALMOND PIE

€ 14.50

SWEET WINE: € 8.95

Almond pie with blue stilton cheese, pear sorbet, baked pear and port syrup  
*Blätterteig mit Mandeln und blauem Stilton, Birnensorbet, gebackene Birne und Portweinsirup*

Pineau De Charentes, Bouju, Ugni Blanc en Colombard, F

### CHEESE A LA CARTE

€ 18.50 / ALL 10 CHEESES € 29.50

Tasting of five cheeses from the Keesheukske, with Limburg apple syrup, nut bread and compote - *Verkostung von fünf Käsesorte, mit Limburger Apfelsirup, Nussbrot und Kompott*

### PORT WINE

Croft Reserve Tawny € 8.50

Tawny 10y € 9.50 / 20y € 14.50 / 30y € 24.50 / 40y € 39.50

## Cheese à la carte

Choose your 5 cheeses € 18.50 / supplement € 6.50 with menu

### CREMEUX AUX FLEURS

France / Aldudes

1. A deliciously mild cheese made from pasteurized cow's milk, garnished with edible flowers for that extra special flavor. It is described as velvety-soft with a mild, full flavor.

### FORMAGGI DELLE FOSSE GOZZI

Italy / Sogliano

2. This cheese stems from an ancient tradition dating back to the Malatesta era. Back then, deep pits were dug in the tuff of the town of Sogliano and used to store food for the family. As luck would have it, some cheeses were forgotten. This wonderful pecorino cheese has a distinctive aroma and a refined, vibrant flavor. Made from pasteurized cow's and sheep's milk.

### FLEUR DU JAPON

France / Parthenay

3. A French goat's cheese encased in an edible Japanese cherry leaf, the sakura. The cheese has a creamy texture and a mild, fruity flavor with aromas of almond, griotte, and cherry leaf itself. The name translates as "Flower of Japan" and is a product of French cheesemaker Johnny Blanc.

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| <p><b>MORDICUS BEER<br/>CHEESE</b><br/>Netherlands / Rhenen</p>       | <p>4. Made from pasteurized cow's milk, a creamy cheese with a twist! The milk comes from Holstein and Montbéliarde cows, and the Wageningen City Brewery supplies the Mordicus beer. The cheese is washed in it several times during the aging process. A unique, fruity flavor with spicy notes of caramel and malt.</p>  |
| <p><b>OCCELLI IN FOGLI DI<br/>CASTAGNO</b><br/>Italy / Valsacotto</p> | <p>5. Ocelli in Foglie di Castagno is an Italian hard cheese from Beppino Ocelli, aged in chestnut leaves for approximately 18 to 24 months. A combination of cow's, goat's, and sheep's milk, it is known for its complex flavor and soft texture despite its aging. The chestnut leaves give the cheese a rich, earthy flavor with earthy, woody, and slightly sweet notes.</p> |
| <p><b>BARSIEN TRUFFE</b><br/>France /Donge Region</p>                 | <p>6. Discover Barisien with Truffle, which combines the creaminess of this triple crème cheese made from pasteurized cow's milk with the power of the black truffle and the lightness of the floral rind. This artisanal masterpiece, made using the traditional method of hand-cutting the curds, guarantees a perfectly creamy texture.</p>                                    |
| <p><b>MERX LANDLOPERKE</b><br/>Belgium / Lottenhulle</p>              | <p>7. Cheese from the Little Cheese farm in Lottenhulle, made from pasteurized cow's milk. Reminiscent of Epoisse, the cheese is inspired by the Portuguese method of making spoon cheeses. The cheese is surrounded by lace "lingerie" that helps it retain its shape.</p>   |
| <p><b>LA RETORTA</b><br/>Spain / Trujillo</p>                         | <p>8. La Retorta from Finca Pascaluete is a Spanish cheese, curdled with vegetable rennet, made from pure raw sheep's milk. The rind of this handmade cheese is smooth and soft with a strong, spicy flavor. A wonderful, flavorful specialty with an edible rind.</p>  |
| <p><b>HYRKUS BLU</b><br/>Italy / Piedmont</p>                         | <p>9. Hyrkus Blu is an Italian blue cheese made from raw goat's milk, sourced from goats that graze in the high mountain pastures of Italy. The cheese has a characteristic tangy and salty flavor and a creamy texture, which is achieved through aging with blue mold.</p>  |
| <p><b>BLU 61</b><br/>Italy / Piedmont</p>                             | <p>10. Blu'61 is an Italian blue-veined cheese made from pasteurized cow's milk and aged for at least two months. The Blu'61 is aged in Raboso Passito IGT wine, creating a beautiful combination of sweet and spicy. The blue cheese is finished with candied cranberries, which not only gives it a unique taste, but also a special appearance.</p>                            |

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## After diner drinks

**AFFOGATO 7,50 / 9,50 MET LIKEUR**  
Vanille roomijs, pistache kruim, overgoten met espresso eventueel met een shotje Baileys, Tia Maria of Licor 43

**ESPRESSO MARTINI 12,50**  
Espresso, Vodka, Kahlua en een vleugje Licor 43

**WHITE RUSSIAN 12,50**  
Kahlua, Vodka, een scheut slagroom en koffieboontjes

**HATTEM HAZELNUT HEAVEN 12,50**  
Cocktail van Frangelico, Baileys, Tia Maria en geslagen room

**NEGRONI 12,50**  
Cocktail van Gin, Campari en Martini Rosso

**PIMM'S 12,50**  
Cocktail met Pimm's (op basis van Gin) met Ginger-Ale, munt, citroen, sinaasappel en komkommer

**SCROPPINO 12,50**  
Sorbet cocktail met Prosecco, wodka en sorbet van limoen

**PORTTONIC 9,50**  
White port, tonic, lemon and mint

# Drinks

## WHISKY

Johnnie Walker Red Label	€ 6,50
Johnnie Walker Black Label	€ 9,00
Jack Daniels	€ 8,50
Glenfiddich 12	€ 9,50
Glenkinchie 12	€ 10,50
Glenm. The Quinta Ruban 12	€ 14,50
Glenmorangie Nector D'or	€ 14,50
Glenmorangie The Lasanta	€ 14,50
Highland Park 12	€ 11,50
The Balvenie 12	€ 14,50
Laphroaig 10	€ 11,50
Lagavulin 16	€ 19,50
Glenrothes Select Reserve 12 y	€ 12,50
The Glenlivet Founder's Reserve	€ 12,50
Monkey Shoulder	€ 11,00
Bushmills Black Bush	€ 8,50
Four Roses	€ 6,50
Jameson	€ 6,50
Ardbeg 10 years	€ 13,50
Whistle Pig 10	€ 15,00
Whistle Pig 12	€ 19,50
Whistle Pig 15	€ 35,00

## COGNAC

Hennessy Very Special	€ 9,50
Hennessy XO	€ 34,50
Hennessy Paradis	€ 85,00
Hennessy Paradis Imperial	€ 250,00
Asbach Uralt 3	€ 6,50

## CALVADOS

Chateau de Breuil VSOP	€ 9,50
Chateau de Breuil 8 ans	€ 13,50
Chateau de Breuil 20 ans	€ 19,50

## ARMAGNAC

Bas Armagnac Vaghi VSOP	€ 8,50
Bas Armagnac Vaghi 10 ans	€ 13,50

## RUM

Dujardin Vieux	€ 4,50
Zacapa 23	€ 14,50
Zacapa XO	€ 29,50
Bacardi Carta Blanca	€ 5,50
Bacardi Carta Oro	€ 6,50
Havana Club 3 Años	€ 7,50
Havana Club 7 Años	€ 8,50
Havana Club Sel. de Maestros	€ 15,00

## GRAPPA

Lorenzo Barrique	€ 9,50
Lorenzo Barbaresco	€ 9,50
Lorenzo Recioto	€ 9,50
Lorenzo Brunello	€ 14,50
Lorenzo Amarone	€ 14,00
Lorenzo Barolo	€ 14,00
Gaja Rossj-Bass	€ 15,00

## LIQUOR

Licor 43, Kahlua, Cointreau	€ 6,50
Sambuca Lorenzo Inga	€ 6,50
Limoncello Lorenzo Inga	€ 5,50
Cioccolo Lorenzo Inga	€ 6,00
Amaretto Lorenzo Inga	€ 6,50
Drambuie, Baileys, Frangelico	€ 6,50
Dom Benedictine, Tia Maria	€ 6,50
Southern Comfort	€ 6,50
Safari, Malibu, Galliano	€ 6,00
Grand Marnier	€ 6,50

## GIN

Hendrick's Gin	€ 9,50
Bombay Sapphire	€ 6,50
Copperhead	€ 12,00
Bobby's Schiedam Dry	€ 9,50
Monkey 47	€ 10,50
Gin Mare	€ 9,50
1689 Dutch Dry Gin	€ 9,50
1689 Queen Mary Pink Gin	€ 9,50

## VODKA

Ketel One	€ 6,00
Belvedere	€ 9,50
Tito's handmade Vodka	€ 9,50

## JENEVERS

Corenwijn Bols	€ 5,00
Corenwijn Bols 2	€ 6,50
Corenwijn Bols 6	€ 7,50
Korenwijn Zuidam 1	€ 6,50
Kornwijn Founders Reserve	€ 50,00
Ketel one Jenever	€ 5,00
Oude Jenever Zuidam 5	€ 7,50
Zeer oude graan Jenever	€ 6,50
Els	€ 5,00
Jägermeister	€ 5,00