

Hatter menu

STARTER	Asparagus mousse, crab salad, herb cream, fried Argentine prawns and asparagus sorbet <i>Spargelmousse, Krabbensalat, Kräutercreme, gebratene argentinische Garnelen und Spargelsorbet</i>
1ST INTERMEDIATE	Ray wing fillet, fennel risotto, tomato and bell pepper antiboise, capers and bell pepper coulis <i>Rochenflügelfilet, Fenchelrisotto, Tomaten-Paprika-Antiboise, Kapern und Paprikacoulis</i>
2ND INTERMEDIATE	Chicken fillet with braised leg, fried foie gras, green asparagus, polenta and truffle cream sauce <i>Hähnchenfilet mit geschmorter Keule, gebratener Gänseleber, grünem Spargel, Polenta und Trüffelcremesauce</i>
MAIN COURSE	Rosé roasted veal tenderloin, fried sweetbreads, asparagus, potato waffle and Béarnaise sauce <i>Rosé-gebratenes Kalbsfilet, gebratene Kalbsbries, Spargel, Kartoffelwaffle und Sauce Béarnaise</i>
DESSERT	Strawberries Romanoff, Victoria almond, vanilla ice cream and vanilla sponge cake <i>Erdbeeren Romanoff, Victoria-Mandel, Vanilleeis und Vanillebiskuit</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

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)

IRISH MÓR OYSTERS

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 Zitronen- 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, mango, and mango sorbet *Vegetarisches Sushi mit süß-saurem Gemüse, Sojaperlen, Misu-Mayonnaise, Edamame, Mango und Mangosorbet*

CRAB / PRAWN

€ 19.50 (VEGA € 15.50)

Asparagus mousse, crab salad, herb cream, fried Argentine prawns and asparagus sorbet - *Spargelmousse, Krabbensalat, Kräutercreme, gebratene argentinische Garnelen und Spargelsorbet*

MARBRE

€ 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 €)

Tuna fillet with soy pearls, edamame beans, wakame, sweet and sour radish, mango and mango sorbet - *Dünn geschnittenes Thunfischfilet mit Sojaperlen, Edamame-Bohnen, Wakame, süß-saurem Rettich, Mango und Mangosorbet*

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

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*

RAY WING FILLET

€ 36.50 (AS INTERMEDIATE € 22.50)

Ray wing fillet, fennel risotto, tomato and bell pepper antiboise, capers and bell pepper coulis - *Rochenflügelfilet, Fenchelrisotto, Tomaten-Paprika-Antiboise, Kapern und Paprikacoulis*

SOLE A LA MEUNIERE

€ 54.50

Whole sole fried in butter, served with lemon, fried potatoes, gravy and fresh salad - *Ganze Seezunge in Butter gebraten, serviert mit Zitrone, Bratkartoffeln, Bratensoße und Salat*

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

€ 37.50

Grilled lamb fillet, lamb stew croquette, asparagus, peas, mushrooms and lamb jus - *Gegrilltes Lammfilet, Lammeintopf-Kroketten, Spargel, Erbsen, Champignons und Lammjus*

SPRING CHICKEN

€ 36,50 (AS INTERMEDIATE € 22.50)

Chicken fillet with braised leg, fried foie gras, green asparagus, polenta and truffle cream sauce - *Hähnchenfilet mit geschmorter Keule, gebratener Gänseleber, grünem Spargel, Polenta und Trüffelcremesauce*

VEAL / SWEETBREAD

€ 36.50

Rosé roasted veal tenderloin, fried sweetbreads, asparagus, potato waffle and Béarnaise sauce - *Rosé-gebratenes Kalbsfilet, gebratene Kalbsbries, Spargel, Kartoffelwaffel und Sauce Béarnaise*

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

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*

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*

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
Chateau Jean Fonthenille, Semillon / Sauv. Bl., Bordeaux

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

STRAWBERRIES

€ 11.50

SWEET WINE: € 8.95

Strawberries Romanoff, Victoria almond, vanilla ice cream and vanilla sponge cake - *Erdbeeren Romanoff, Victoria-Mandel, Vanilleeis und Vanillebiskuit*
Brighela Moscato d'Asti, Bosio, Italië, Piëmonte

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>MORDICUS BEER
CHEESE
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>OCCELLI IN FOGLI DI
CASTAGNO
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>BARSIEN TRUFFE
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>MERX LANDLOPERKE
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>LA RETORTA
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>HYRKUS BLU
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>BLU 61
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> |

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
Ciocolo 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