



VAN KINSBERGEN  
UPTOWN DRINKS | GASTROPUB | DINING ROOM

# All day menu

'The gastropub is a concept that could only have originated in Britain: instead of chucking away failing pubs across the country and replacing them with something radically different, let's utilise what we have and make it so much better.'

BREAKFAST • LUNCH • DINNER • BAR FOOD



Wi-Fi: Van Kinsbergen Gasten  
Password: gastropub2518  
Parking Area: 1631



We also deliver our food in the evening to almost everywhere in The Hague.  
[www.gastropubvankinsbergen.nl](http://www.gastropubvankinsbergen.nl)

More info? Visit our website!



## BAR FOOD & APPETIZERS

### VEGGIE BOARD

'VAN KINSBERGEN' ● 22.5

Till 22:00 | nachos | jalapeño poppers  
crispy avocado | selection of cheeses | per 2/3 persons

### SHARING BOARD

'VAN KINSBERGEN' 22.5

Till 22:00 | nachos | jalapeño poppers  
chicken bites | charcuterie | cheese | per 2/3 persons

### TILL CLOSING TIME

'BITTERBALLS' 6 PCS	7.5
Bitterballs from The Hague   mustard	
VEGAN 'BITTERBALLS' 6 PCS ▼	8.5
Vegan bitterballs   mustard	
SPICED (PEA)NUTS & OLIVES ▼	8.5
Mixed (pea)nuts and olives	
CRISPY VEGAN AVOCADO WEDGES 6 PCS ▼	8.5
Avocado   crispy   vegan chipotle	
CROQUETTES 6 PCS ●	8.5
Goat cheese croquettes   chilli sauce	
JALAPEÑO POPPERS 6 PCS ●	9
Jalapeños   cheddar   chipotle	
SNACK PLATTER 8   16   24 PCS	9.5   18.2   27.5
Bitterballs   goat cheese croquettes cheese fingers   spicy springrolls	
VEGGIE PLATTER ● 8   16   24 PCS	9.5   18.2   27.5
Vegan bitterballs   goat cheese croquettes jalapeño poppers   avocado wedges	
CHICKEN BITES 6 PCS	9.5
Crispy chicken   chilli sauce	
VEGAN FALAFEL 4 PCS ▼	9.5
Falafel   raita	



TILL 22:00

SQUID	10
Fried squid   harissa mayo   lemon	
OYSTERS	3.5
Irish Gold Oysters   apiece	
CHEESE & CHARCUTERIE	15
Three kinds of cheese   three types of cold cuts olives   bread	
NACHOS ●	9.5
Nachos   black bean chilli   cheddar   guacamole	
PULL APART BREAD ●	7.5
Rosemary   mozzarella   chimichurri	
PIZZA SASHIMI	11.5
Tuna sashimi   pomodori   lemon   parsley   mayo	

10 OYSTERS 30 EURO

## COCKTAILS

ESPRESSO MARTINI	10
Vodka   Kahlua   Espresso   Sugar Syrup	
DARK & STORMY	11
Dark Rum   Bitters   Lime Juice   Sugar Syrup   Ginger Beer	
PIMM'S COCKTAIL	11
Gin   Pimm's   Lemon Juice   Sugar Syrup   Cava	
APEROL OR LIMONCELLO SPRITZ	9.5
Aperol or Limoncello   Cava   Soda	
G&T MOJITO	11
Gin   Mint   Elderflower Syrup   Lime Juice   Sugar Syrup   Tonic	
VINTAGE MAI TAI	11
Dark Rum   Spiced Rum   Bols Dry Orange   Orgeat Syrup   Lime Juice   Sugar Syrup	
MARGARITA	11
Tequila   Triple Sec   Lime Juice   Sugar Syrup	
PORNSTAR MARTINI	11
Vodka   Passion Fruit Liqueur   Passion Fruit Syrup Vanilla Syrup   Lime Juice   Egg White	
PALOMA	11
Tequila   Lime Juice   Sugar Syrup   Grapefruit Juice	
KINSBERGEN ROSE GIN FIZZ	11
Van Kinsbergen Rose Gin   Lemon Juice   Egg White Sugar Syrup   Cava	
VIRGIN G&T MOJITO	10
Nona June 0.0   Lime Juice   Sugar Syrup Elderflower Syrup   Mint   Tonic	
VIRGIN AMARETTO SOUR	10
Amaretto 0.0   Lemon Juice   Bitters   Egg White Sugar Syrup	

MARTINI THURSDAY 22:30 to end  
Espresso, Pimm's & Pornstar Martini for 7.5 euros

● Vegetarian | ▼ Vegan | ■ Vegetarian option available





## COFFEE, TEA & SWEETS

### COFFEE BY CAPRIOLE

• Coffee (lungo)	2.9	<b>SyrUpgrade your coffee</b>	
• Espresso	2.9	• Monin Hazelnut	+1
• Double Espresso	4.1	• Monin Caramel	+1
• Espresso Macchiato	3.1	• Monin Vanilla	+1
• Cappuccino	3.3		
• Latte Macchiato	3.6		
• Café Latte	3.6		
• Flat White	4.1		
• Iced Coffee (Frappé)	5		
• Decafé	+0.5		
• With Oatmilk	+0.5		
• Extra Shot	+1		



### HOT DRINKS

• Hot Chocolate	3.5
+ Whipped Cream	+0.5
• Italian Coffee	8.5
• Spanish Coffee	8.5
• French Coffee	8.5
• Irish Coffee	8.5
• Chai Latte	5
• Dirty Chai Latte (with espresso)	6.5

### TEA BY BRADLEY'S ORGANIC

• Fresh Mint	3.6	• Red Fruit Infusion	3.3
• Fresh Ginger	3.6	• Liquorice	3.3
		• Green Sencha & Matcha	3.3
• Earl Grey	3.3	• Green Tea Lemon	3.3
• English Blend	3.3	• Green Tea Pomegranate & Cinnamon	3.3
• Peppermint	3.3	• Green Tea Mint & Liquorice	3.3
• Black Tea Red Fruit	3.3	• White Tea Honey & Lemon	3.3
• Black Tea Tropical Fruit	3.3	• White Tea Strawberry & Vanilla	3.3
• Rooibos	3.3		
• Moringa Ginger	3.3		
• Camomile	3.3		

**Winter Special**  
Gloeikriek 5  
Hot cherry beer with herbs

### SWEETS

<b>APPLE PIE</b> ●	5.5
Apple   crumble	
<b>LEMON PIE</b> ●	5.5
Meringue   lemon curd	
<b>PECAN PIE</b> ●	5.5
Chocolate   pecan	

### WEEKEND SPECIAL



### BREAKFAST UNTIL 13:00

<b>BREAKFAST PLATTER VAN KINSBERGEN</b> ●	15
Pancake   Toast avocado   yoghurt & granola croissant   jus d'orange	
<b>AMERICAN PANCAKES</b> ●	9.5
Pancakes   blueberries   mascarpone   maple almonds   > With bacon + 1.5	
<b>TOAST AVOCADO</b> ●	8.5
Fresh sliced bread   avocado   Roma tomato soft boiled egg   > With smoked salmon + 3	
<b>EGGS BENEDICT</b> ●	9.5
Croissant   poached eggs   bechamel   spinach > With smoked salmon or ham + 3	

**WEEKEND SPECIAL Sat. & Sun. ENGLISH BREAKFAST** 15.5  
Toast | fried egg | bacon | baked beans mushrooms | grilled sausage | HP sauce

<b>CROISSANT BUTTER &amp; JAM</b> ●	4
<b>YOGHURT &amp; GRANOLA</b> ● (vegan possible)	8.5
Greek yoghurt   fresh fruit   almonds   chia seeds	
<b>BERRY ELDERFLOWER MIMOSA</b> ●	8.5
Berry liqueur   elderflower   cava   orange juice	
<b>BLOODY MARY</b> Vodka or Mezcal ●	8.5
<b>DETOX JUICE</b> Spinach   mint   cucumber   apple ▼	5
<b>SMOOTHIE</b> Banana   orange   kiwi ▼	5

### SANDWICH SPECIALS

White or brown country bread

<b>SMASHED AVOCADO</b> ●	10
Boiled egg   avocado   arugula   parmesan > With smoked salmon +3	
<b>SMOKED SALMON</b>	11
Smoked salmon   cucumber   crème fraiche   mustard dill	
<b>THE GOAT</b> ●	10.5
"Meibloem" goat cheese   arugula   pomegranate walnut   balsamic vinegar	
<b>CLASSIC BLT</b>	10.5
Smoked chicken breast   bacon   tomato   lettuce mustard mayonnaise	



### KIDS

<b>GRILLED CHEESE SANDWICH</b> ■	4 / 4.5
With or without ham White or brown country bread	
<b>CROQUETTE</b>	6.5
Local beef croquette   mustard White or brown country bread	

### LUNCH 11:30 TILL 16:00

#### KINSBERGEN FLATBREAD\*

<b>VEGAN HUMMUS</b> ▼	10.5
Sweet potato   spinach   sweet pointed pepper   almonds	
<b>SPICY MACKEREL</b>	11.5
Mackerel salad   red onion   chives   baby spinach   chilli mayonnaise	
<b>CARPACCIO</b>	11.5
Beef   pine nuts   parmesan   arugula   truffle mayonnaise	

\*White or brown country bread possible



#### PANINI

<b>NO TUNA MELT</b> ▼	10
Vegan tuna   vegan cheddar   pickles vegan harissa mayonnaise	
<b>MOZZARELLA</b> ●	9.5
Mozzarella   pomodori   pesto	
<b>SOUTH CAROLINA</b>	10.5
Pulled pork   red cabbage   jalapeño   honey mustard	

#### CLASSICS

<b>CLASSIC 'LUNCH' BURGER</b>	16.5
Grilled brioche   100% beef   cheddar   bacon   tomato pickles   lettuce   red onion   burger sauce > With Belgian fries +1.5	
<b>VEGAN CLASSIC 'LUNCH' BURGER</b> ▼	16.5
Grilled beetroot brioche   smashed vegan beef   lettuce tomato red onion   "cheese"   "crispy bacon"   burger sauce > With Belgian fries +1.5	
<b>CHICKEN 'LUNCH' BURGER</b>	16.5
Grilled brioche   crispy chicken   rocket   tomato red onion   jalapeño   chipotle   cheddar > With Belgian fries +1.5	
<b>STEAK TARTARE</b>	14.5 / 22.5
100% Beef   piccalilly   toast > With Belgian fries +1.5	medium / big

**GAME STEW 'WILD STOOFF'** 15 / 23.5  
Game stew | Brussels sprouts | cranberry | carrot | bacon parsley | Yorkshire pudding > With Belgian fries +1.5

<b>CROQUETTES</b>	10
Local beef croquettes   mustard White or brown country bread	
<b>CROQUE MONSIEUR</b> ■	10
Cheese   ham   bechamel White or brown country bread	

### SALADS 11:30 TILL 22:00

<b>CAESAR</b>	15
Little gem   boiled egg   pancetta   anchovies parmesan   croutons > With grilled chicken + 2.5	
<b>VEGAN BOWL</b> ▼	15
Mixed lettuce   roasted Brussels sprouts   chickpea avocado   maple tahini dressing	
<b>GOATCHEESE</b> ●	15
"Meibloem" goat cheese   pumpkin   pomegranate almonds   honey yogurt	

### WEEKEND HANGOVER PLATTER 29.5 P.P.

per 2 persons | Saturday + Sunday 14:00 until 16:30

Sliced classic burger | ribs | king prawns | fries bloody mary shot



## APPETIZERS TO SHARE 16:30 TILL 22:00

THESE ARE STARTERS, SO IT IS BEST TO ORDER ONE DISH PER PERSON TO SHARE OR TO ENJOY BY YOURSELF!

<b>CRISPY RICE &amp; TUNA</b> 13 Tuna   avocado   unagi   furikake wasabi mayonnaise	<b>STEAK TARTARE   STARTER</b> 11.5 Beef   classic preparation   piccalilli toast   bone marrow   herb crust   garlic	<b>VEGAN EMPANADAS</b> ▼ 11.5 Roti masala   sweet sour curry mayonnaise
<b>VEGAN FLATBREAD</b> ▼ 10.5 Sweet potato   spinach   sweet pointed peppers   almonds	<b>SALMON TACOS</b> <i>♪ Guess who's back? ♪</i> 12.5 Salmon   truffle teriyaki   roasted sesame   miso mayonnaise	<b>SHRIMP COCKTAIL CLASSIC</b> 12.5 Dutch shrimp   lettuce   avocado tomato   cocktail sauce
<b>CRISPY PORK BELLY</b> 12.5 Crispy pork belly   bao bun   Hoisin bok choy   chilli mayonnaise	<b>VEGAN EGGPLANT SHOARMA</b> ▼ 11.5 Eggplant   portobello   bell pepper red cabbage   pita bread   tahini sauce	<b>PIZZA SASHIMI</b> 11.5 Tuna sashimi   pomodori   lemon parsley   mayo

Don't forget to upgrade your starter(s)

<b>OYSTERS</b> 3.5 Irish Gold Oysters   apiece	<b>PULL APART BREAD</b> ● 7.5 Rosemary   mozzarella   chimichurri	<b>SQUID</b> 10 Fried squid   harissa mayo   lemon
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## FANCY PUB FOOD 16:30 TILL 22:00

Don't forget to add your fries...

**VAN KINSBERGEN SURF&TURF PLATTER\*** 32.5 P.P.  
*per 2 persons*  
Flanksteak 200 gr. (or 250 gr. +1.5 euro) | ribs | kings prawns | salad

**BBQ CORVINA** 23.5  
Corvina fish | roasted fennel gremolata | pepper | lemon

**GUINEA FOWL 'PARELHOEN'** 22.5  
Guinea fowl supreme | Charlotte potato | rainbow carrots | port jus  
> *With black pudding (bloedworst) + 2.5*

**VEGAN MASSOOR DAHL** ▼ 21  
Indian curry | black rice | lentils chickpea | pepper | parsley | raita naan bread

**ASIAN STYLE SALMON** 23.5  
Wild salmon | noodles | bok choy bimbi | pepper | mung bean sprout hoisin | emping

**CONFIT DE CANARD** 23.5  
Duck leg | chicory tartlet | parsnip | figs homemade jus

**VEGAN STUFFED PORTOBELLO** ▼ 21  
Portobello | quinoa | red beet pumpkin | "ricotta" | walnut | balsamic

**FLANKSTEAK 'BAVETTE' \*** 24.5  
200gr (or 250gr +3 euro)  
Dutch free-range beef | chicory tartlet pumpkin | watercress

**STEAK TARTARE | MAIN** 22.5  
Beef | classic preparation | piccalilli toast | bone marrow | herb crust | garlic

**KINSBURGER OF THE MOMENT** 17.5  
Grilled brioche | 100% beef | lettuce tomato | sweet onions | bacon gorgonzola | salad

**CHICKEN BURGER** 17  
Grilled brioche bun | crispy chicken rocket | tomato | red onion | jalapeño chipotle | cheddar | salad

**NEW VEGAN CLASSIC BURGER** ▼ 17  
Grilled beetroot brioche | smashed vegan beef | lettuce | tomato | red onion "cheese" | "crispy bacon" | burger sauce

**STEAK & GRAVY\*** 22.5  
200 gr (or 250 gr. + 3 euro)  
Rump steak | butter gravy | sambal bread | salad

**BBQ GLAZED RIBS** 22.5  
(Extra rib +8.5 euro)  
Pork ribs | maple & bourbon marinade salad

**GAME STEW 'WILD STOFF'** 23.5  
Game stew | Brussels sprouts cranberry | carrot | bacon | parsley Yorkshire pudding

## CHOOSE YOUR SIDES

Mac & cheese ●	6.5
Roasted vegetables ▼	6
Vegan side salad ▼	5

## ADD YOUR FRIES

Belgian fries & mayonnaise	2 pers. ●	5
Twister fries 'Cajun Spice'	2 pers. ▼	6
Twister fries 'Parmesan & Truffle'	2 pers. ●	6
Sweet potato fries 'Asian Style'	2 pers. ●	6.5

## \*SAUCES

Bearnaise	1.5
Pepper	1.5
Stilton red port	1.5
Chimichurri	1.5



## SALADS

11:30 TILL 22:00

**CAESAR** 15  
(With grilled chicken +2.5)

**VEGAN BOWL** ▼ 15

**GOATCHEESE** ● 15

## KIDS

♥ <b>SALMON, CHIPS &amp; CORN</b> 12.5	<b>BURGER, CHIPS &amp; CORN</b> 12.5 (vegan possible)
<b>BITTERBALLS, CHIPS &amp; CORN</b> 9.5 (vegan possible)	<b>MAC &amp; CHEESE</b> ● 6.5
<b>CHICKEN BITES, CHIPS &amp; CORN</b> 9.5	<b>DESSERT: KIDS ICE CREAM</b> 5 & Surprise   <5 years strawberry or chocolate
<b>RIBS, CHIPS &amp; CORN</b> 12.5	

## DESSERTS

<b>PECAN PIE</b> 7.5 Chocolate   pecan   cinnamon dairy ice cream	<b>RHUBARB TRIFLE</b> 8.5 Rhubarb   strained yogurt meringue   pistachio	<b>PEANUT BUTTER MILKSHAKE</b> 8.5 Vanilla ice-cream   peanuts salted caramel
<b>BERRIES &amp; APPLE VEGAN CRUMBLE</b> ▼ 8.5 Apple   blueberry   crumble vegan vanilla ice-cream	<b>CHEESE PLATTER</b> 15 4 types   Kletzenbrot fig compote	<b>VEGAN MAGNUM</b> ▼ 4.5 Chocolate   almond

## AFTER DINNER LIQUIDS

<b>KINSBERGEN LIMONCELLO</b> 5 Best limoncello from The Hague	<b>KOEKIE LIQUOR</b> 5 Liquid butterscotch cookie	<b>ESPRESSO MARTINI</b> 10 Vodka   Kahlua   Espresso   Sugar Syrup
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## BEERS ON DRAFT

VAN KINSBERGEN MICRO BREW		
• KINSBERGEN Pale Ale 4,5%	5.5	
• KINSBERGEN Hoppy Blond 5,8%	5.5	
• KINSBERGEN Stout 5,8%	5.5	
<b>BRAND</b> Lager   5,0%	0,25 L / 0,5 L	3.6 / 6.8
<b>LOWLANDER WHITE</b>		5.5
White Ale   5,0% *t lekkerste witbier uit NL		
<b>DELIRIUM TREMENS</b> Strong Ale   8,5%		5.5
<b>MAGNERS CIDER (DRAFT)</b>	0,25 L / 0,5 L	5.5 / 8.2
Apple Cider   4,5%		
<b>MANEBLUSSEUR BLOND</b>   5,8%		5.5
<b>LAGUNITAS IPA</b> 6,2%		5.8
<b>OEDIPUS POLYAMORIE</b> Mango Sour   5%		5.5
<b>TEXELS BOCK</b> 7%		5.5
<b>BREWDOG HAZY JANE</b>		5.5
New England IPA   5%		
<b>OEDIPUS THAI THAI</b> Tripel   8%		5.5
<b>TEXELS SKUUMKOPPE</b>		5.5 / 8.2
Dunkelweizen   6%		
<b>PAULANER</b>	0,3 L / 0,5L	5.5 / 8.2
Weiss Beer   5,5%		
<b>GLOEIKRIEK</b> 4,5%		5
Hot cherry beer with herbs		

## SPECIAL BEERS

<b>BLAUWE IJSBEER MOOI WEER IJSBEER</b> Triple   8%	6.5
<b>BOEGBEELD KUTBIER</b> Blond   6,3%	6.5
<b>BOON KRIEK</b> Kriek   4,0%	6
<b>BREWDOG GLUTEN FREE</b> IPA   Gluten free   5,4%	6.5
<b>BRUUT GAJES</b> Triple   8%	6.5
<b>CORONA</b> 4,6%	5.5
<b>DAVO SURF ALE</b> Wheat Ale   6,4%	6
<b>DESPERADOS</b> 5,9%	5.5
<b>GUINNESS</b> Stout   4,2%	5.5
<b>GOUDEN CAROLUS CLASSIC</b> Double   8,5%	6
<b>ORVAL</b> Bret. Blond   6,2%	6
<b>UILTJE DIKKE LUL DRIE BIER</b> Hoppy Pale Ale   5,6%	6.5
<b>WALHALLA ZEUS</b> Double IPA   8%	7.5
<b>KINSBERGEN SPECIALS</b>	
• <b>DE KROMME HARING WAHOO</b> IPA   6%	6.8
• <b>DE KROMME HARING DUSKY</b> Sour Session IPA   4%	6.8
• <b>BEAVERTOWN NECK OIL</b> Session IPA   4,3%	6.8
• <b>BEAVERTOWN LUPULOID</b> IPA   6,7%	6.8
• <b>ROTT. BLONTT</b> American Blond   5,5%	6.8
• <b>ROTT. DROOM</b> Hazy IPA   6,4%	6.8
• <b>REIJNGOUD HEELEMAAL LEIPA</b> Juicy Neipa   6,5%	6.8
• <b>REIJNGOUD HOPPENTEE</b> Double IPA   8%	6.8

## LESS / NO ALCOHOL

<b>PAULANER</b> Weissbeer   0,0%	5
<b>BRUGSE SPORT ZOT</b> Blond   0,4%	5.3
<b>AMSTEL RADLER</b>	4
Citroen   Radler   0,0% or 2,0%	
<b>HEINEKEN</b> Lager   0,0%	4
<b>VAN DE STREEK PLAYGROUND</b> IPA   0,4%	5.5
<b>LOWLANDER WHITE</b> White Ale   0,0%	5.5
<b>DAVO SURF PRO</b> Wheat Ale   0,5%	5.8
<b>JOPEN NON</b> IPA 0,3%	5.5
<b>BREWDOG PUNK AF</b> IPA   0.5%	5.5
<b>BUBBLES ROSÉ CHAMPAGNE</b>   0.0%	7
<b>CRODINO ROSSO &amp; TONIC</b>	7
Aperitivo Rosso & Tonic   0.0%	
<b>VIRGIN G&amp;T MOJITO</b>	10
Nona June 0.0   Lime Juice   Sugar Syrup Elderflower Syrup   Mint   Tonic	
<b>VIRGIN AMARETTO SOUR</b>	10
Amaretto 0.0   Lemon Juice   Bitters Egg White   Sugar Syrup	

### KINSBERGEN DRAFT TASTING

12.5 P/P  
3 small Kinsbergen (+1 extra)  
beers from draft

### VAN KINSBERGEN BEER TASTING

Per 2 pers. 19.5 P/P  
The tasting includes 6 beers,  
a booklet with background information  
and room for notes



## WINE

### WHITE WINE

<b>Sauvignon Blanc</b> ▼	5.4	26	<b>Pinot Grigio</b> ▼	6.9	34
T'Air d'Oc   Pays d'Oc   France		La di Motte   Friuli   Italy			
<b>Chardonnay</b> ▼	6.1	30	<b>Grüner Veltliner</b>	7.5	36.5
Casa Silva   Colchagua Valley   Chile		Johan Müllner   Weinzierberg   Austria			
<b>Viognier</b> ▼	6.3	31	<b>Albariño</b>	7.5	36.5
Gayda   Pays d'Oc   France		Alba Martin   Rias Baixas   Spain			
<b>Verdejo</b>	6.4	31			
Javier Beltran   Rueda   Spain					

### RED WINE

<b>Tempranillo</b>	5.4	26	<b>Primitivo</b> ▼	6.5	31.5
Alleganza   Castilla-La Mancha   Spain		Doppio Passo   Puglia   Italy			
<b>Carmenère/Cabernet Sauvignon</b> ▼	5.6	27	<b>Spätburgunder</b> ▼	6.9	33.5
Casa Silva   Colchagua Valley   Chile		Sops Dambach   Pfalz   Germany			
<b>Montepulciano</b>	5.9	29	<b>Malbec</b> ▼	7.9	39
Riserva della Casa   Molise   Italy		Doña Paula Estate   Mendoza   Argentinie			
<b>Merlot Rosso Veneto</b>	6.4	31			
Vinicola Botter   Veneto   Italy					

### ROSE

<b>Syrah/Cinsault/Grenache</b> et Moi   Méditerranée   France	5.8	28.5	<b>Cava Brut</b> ▼	5.5	27
<b>Tip Cinsault/Clairette Blanche/Grenache</b>	7.9	39	<b>Tip Chardonnay Brut Nature Sekt</b> ▼	37.5	
Château Cavalier   Provence   France		Sops Dambach   Pfalz   Germany			
<b>Pommery Silver</b>				65	
		Pommery   Champagne   France			

## SPECIAL LEMONADES

<b>BY BUNDABERG</b>		<b>NIX &amp; KIX</b>	
Ginger Beer	6	Mango Ginger	5.5
Pink Grapefruit	6.5	Watermelon Hibiscus	5.5
<b>BY AQUA MONACO</b>		<b>LEMONAID+</b>	
Rhubarb ginger	5.5	Blood Orange	5.5
Matcha Energy	5.5	Passionfruit	5.5

**ICE TEA**  
**HOMEMADE 'ICE COLD'**  
Earl Grey Hibiscus 5  
Jasmine Green 5  
Spicy Ginger 5

**MINERAL WATER**  
Chaudfontaine Red & Blue 0.75L 6.5

## SOFT DRINKS

Coca Cola | Chaudfontaine | Fanta | Sprite  
Finley: Tonic | Bitter Lemon | Ginger Ale  
Bio apple | Bio pear | Chocomel | Fristi | Red Bull | Rivella  
Fuze Tea: Mango Chamomile | Peach Hibiscus  
Green | Lemon Sparkling

## CIDERS

<b>MAGNERS Cider (DRAFT)</b>	5.5 / 8.2
Apple Cider   4,5%	0,25 L / 0,5 L
<b>MAGNERS PEAR</b> 4,5%	5.5
<b>MAGNERS BERRY</b> 4,5%	5.5

## GIN

Kinsbergen English Rose Gin	7
Tanqueray	7.5
Hendricks	8
Nolets Silver	8
Bobby's Gin	8
Nona June 0.0%	8.5

## TONICS

<b>Royal Bliss</b> Bohemian Berry	4.5
<b>Royal Bliss</b> Exotic Yuzu	4.5
<b>Fentimans</b> Indian Tonic Water	4.5
<b>Fentimans</b> Valencian Orange Tonic	4.5

More Gin? Check our Drinks menu

**Choose your garnish:** lemon • grapefruit  
cucumber • lime • orange • red fruit