



Our beloved Amsterdam.

A city of many faces, yet united with tolerance and acceptance.

A city without prejudice and a city that never ceases to amaze.

Amsterdam, forever in our hearts.

twenty third
A M S T E R D A M

In cooperation with Ciel Bleu Restaurant** we have created a wide range of homemade syrups and purées which are used throughout the cocktail menu.

Each of the drinks on our menu carry a unique story with them and represent a certain sentiment, feeling or memory specific to an area, place or event.

Please join our adventure and be surprised by our showcase of flavours.

In case of allergies, specific dietary requirements or your desire for other cocktails, please notify our bar staff. All prices are quoted in euro (€) and including VAT.

SIGNATURE COCKTAILS

Okura Old Fashioned

16

Despite the deep-rooted heritage of Twenty Third Bar, we aspire to keep on recreating. Therefore we reintroduce a classy cocktail, enriched with pepper notes, which basically reflects our philosophy: classic with a unique twist.

Woodford reserve bourbon whiskey ~ bourbon vanilla chipotle syrup

Yes Madam

18

Walking through the streets of the Red Light District, you will be surprised by the many temptations. Do you want something fresh? Yes Madam. Do you want something spicy? Yes Madam. Do you want something local? Yes Madam.

Bakers Best Genever ~ Willem's Wermoeed ~ Chipotle syrup ~ Aphrodite bitter ~ fresh watermelon

Walk in the Vondelpark

16

A walk in the Vondelpark, Amsterdam's most iconic park named after the Dutch 17th century playwright and poet Joost van den Vondel. This cocktail gives you an intense and happy feeling. It's crafted with a homemade purée of beetroot, parsnip and clove giving it a beautiful colour and a rich, savoury and earthy taste.

Glenmorangie original ~ Ardbeg Islay ~ Lillet Blanc ~ beetroot parsnip purée

Grandpa's Tea

16

When you visit your grandma, you expect a cup of tea with a biscuit, however, when you visit your grandpa, you can expect a more "naughty" version of this innocent cup of tea. Amsterdam meets Japan, based on local spirits such as a pure Amsterdam vermouth and exotic spices, combined with Japanese flavours, this surprising cocktail is served in a tea cup. Don't worry, you'll still get your biscuit!

Willem's Wermoeed Dutch dry ~ Horin Sake ~ Kabosu juice ~ green tea syrup



SIGNATURE COCKTAILS

Dutch Clouds

18

An entire breathtaking landscape inside your glass. The beautiful cumulus clouds that have inspired many famous Dutch painters of the Golden Age are known as Ruisdael clouds, named after the 17th century painter Jacob van Ruisdael. Instead of painting these clouds, we prefer to experience their flavour. As it turns out...they are delicious!

Tanqueray 10 Gin ~ Lillet Blanc ~ Italicus Rosolio ~ Champagne foam

Yuzu Tart

16

Yuzu is a Japanese citrus fruit. Yuzu and spring are a fantastic combination. Unfortunately, Yuzu trees do not naturally occur in Amsterdam. After hours of peering down from the twenty third floor, we finally found a Yuzu tree. A secret from the bartender: to experience this scent, there is a tree in the Hortus Botanicus, the Botanical Garden of Amsterdam.

Absolut Vodka ~ Yuzu Limoncello ~ vanilla syrup ~ lemon juice ~ lemon curd

Gin Sunset

18

Finally, spring is here! It is that time again to enjoy longer days, warmer weather and beautiful sunsets. There is no better place to sit back and muse while enjoying our beautiful sunsets to the fullest than from the Twenty Third Bar.

The Botanist Gin ~ Crème de Cassis ~ lime juice ~ Sage leaf ~ elderflower syrup



CLASSICS WITH A TWIST

Spice Tai **20**

Referring to its name, this cocktail gives a whole new dimension to the traditional Mai Tai by adding spiced Sailor Jerry rum, chipotle pepper syrup and a gentle touch of pineapple, lime and orange.

Okinawa Sling **18**

The Okinawa Sling takes your mind to the idyllic Japanese island 'Okinawa'. Being famous for its beautiful beaches, precious cane sugar and luscious pineapples, a sip of this cocktail gives you the instant feeling of being right there on the island.

Japanese Mule **16**

For this cocktail we made a trip from Moscow via Tokyo to Amsterdam. We lost the vodka on the way but we found Sake! A surprising and delicious combination of Sake, cucumber, lime and ginger beer.

Cold Brew Martini **14**

The espresso is brewed in our very own 'cold brew' coffee maker, which makes this cocktail even more enjoyable than it already is. Less strong, but richer in taste. This goes very well with the Absolut vodka and Kahlua.

Caipikura **14**

Especially created for the farewell ceremony of our former General Manager Mr Van Aelst. It's the classical Caipirovska, with a Japanese touch of cherry blossom liqueur.



CLASSICS WITH A TWIST

All Colada 14

The revived ultimate summer drink with a delightfully balanced smooth taste of almond liquor and coconut cream.

Pellini 20

We like to keep it easy. Inspired by the famous Bellini, with a purée of fresh pear, basil and lemon. Finished off with a touch of Champagne.

MOCKTAILS

Artis shake 11

Artis, the Amsterdam Zoo... who has not been there in their youth? A place with remarkable sounds and exotic creatures. Go back in time with this banana milkshake with a nutty flavour and Middle Eastern twist.

Banana ~ dates ~ walnuts ~ milk ~ cinnamon

Homemade lemonade 8

Exactly what a homemade lemonade should taste like. Slightly sweet yet very easy-going.

Steamed pear ~ lemon ~ basil

The Queen of Spice 12

Amsterdam is traditionally known for its trade with far away regions and countries. Goods were exchanged or bought here on the local market. After concluding a deal, they had to make a toast... of course including alcohol. With The Queen of Spice you can safely conclude a deal, nobody will notice that this elegant drink is alcohol-free.

Seedlip spice 94 ~ cold brew coffee ~ orgeat syrup ~ lime ~ cardamom ~ grapefruit soda



CHAMPAGNES

Glass

N.V.	Veuve Clicquot Ponsardin	Brut	20
N.V.	Ruinart, Blanc de Blanc	Brut	28
N.V.	Barons de Rothschild	Brut	32
N.V.	Boizel	Rosé	22
N.V.	Ruinart, Rosé	Rosé	28

Bottle

Brut

N.V.	Philipponnat	Aÿ	120
N.V.	Veuve Clicquot Ponsardin	Reims	120
N.V.	Barons de Rothschild	Reims	160
N.V.	Ruinart, Blanc de Blanc	Reims	160
N.V.	Gosset Grande Cuvée	Aÿ	140
N.V.	Krug Grande Cuvée	Reims	380

Brut-vintage

2008	Taittinger	Reims	120
2009	Dom Perignon	Épernay	380
2009	Cristal Roederer	Reims	480
1997	Salon Le Mesnil	Épernay	1000

Brut Rosé

N.V.	Boizel	Épernay	120
N.V.	Taittinger	Reims	160
2012	Roederer	Reims	140
N.V.	Ruinart, Rosé	Reims	165
N.V.	Billecart-Salmon	Épernay	180
N.V.	Laurent-Perrier	Épernay	170



WINES

White wines

		Glass	Bottle
2017	Menetou-Salon, P. Clement <i>Sauvignon Blanc, Loire</i>	11	55
2016	Chablis, William Fevre <i>Chardonnay, Bourgogne</i>	12	65
2017	Vermentino, Antinori <i>Toscane</i>	12	65
2016	Château Chasse Spleen Moulis <i>Bordeaux Blanc</i>	20	110
2016	Chardonnay, Bernardus <i>California</i>	16	80
2017	Puligny-Montrachet, Chavy <i>Chardonnay, Bourgogne</i>	23	120

Rosé wines

		Glass	Bottle
2017	Sancerre, Domaine Delaporte <i>Pinot Noir, Chavignol</i>	12	70
2017	Château De Selle, Domaine Ott <i>Grenache, Cinsault, Provence</i>		99

Red wines

		Glass	Bottle
2011	Rioja Reserva, Campillo <i>Tempranillo, Laguardia</i>	12	65
2015	Baron Henri, B.P de Rothschild <i>CS, Petit Verdot, Merlot, Medoc, Bordeaux</i>	12	70
2013	Amarone della Valpolicella, <i>Tommasi, Corvina Veronese, Molinara, Rondinella, Verona</i>	25	130



APERITIFS

Crodino (non-alcoholico)	5.5
Sherry Tio Pepe, extra dry	6
Port Taylor's, white or red	6
Port Taylor's, 10 years	10
Willems Wermoed, Del Professore	9
Martini white	6
Noilly Prat, Ricard, Campari	6
Van Wees, 15 years old jenever	11

SOFT DRINKS

Soft drinks, mineral waters	5
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JUICES

Fresh orange juice	5
Apple, cranberry, grapefruit, passion fruit, mango, pineapple or tomato juice	

BEERS

Heineken draught	6
<i>Heineken 0.0 (alcohol-free)</i>	
Palm, Carlsberg, Brouwerij 't IJ IPA, Brouwerij 't IJ ijwit, Iki, Guinness	7

BITTERS

Underberg, Jägermeister	6
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DEEP FROZEN SPIRITS

Bakers Best Genever	6
Bols, 6 year old corenwijn	6
Ketel One Vodka, Grasovka, Bison Brand Vodka	9
Grey Goose Vodka	11
Jägermeister	6
Limoncello	9

INTERNATIONAL SPIRITS

Gin

Tanqueray, Bombay Sapphire	9
Hendrick's, Tanqueray Ten, Bobby's, The Botanist, Monkey 47	11

Vodka

Absolut, Ketel One, Grasovka	9
Grey Goose, Tito's, Belvedere	11
Beluga Allure	20

Rum

Bacardi	9
Havana 3 years	9.5
Havana 7 years, Zacapa 23, Plantation XO, Sailor Jerry	11
Zacapa XO	23

Other

Cachaça, Grappa	9
Patrón Tequila Silver, Don Julio Reposado	11
Mezcal	11



WHISKIES

Scotch

The Famous Grouse	9
Chivas Regal 12, Johnnie Walker Black Label 12	10
Johnnie Walker Gold Label 18	13
Chivas Regal 18	15
Chivas Regal Ultis	25
Chivas Regal 25	30
Johnnie Walker Blue Label	21
Johnnie Walker King George V	65

Malt

Cragganmore 12, Talisker Storm	9.5
Laphroaig 10	10.5
Glenmorangie 10, Ardbeg 10	12
Oban 14, Glenlivet Founders Reserve	13
Highland Park 18	16
Macallan 12	20

Bourbon

Maker's Mark, Bulleit, Woodford Reserve	9
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American

Jack Daniel's, Bulleit Rye	9
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Dutch

Millstone Rye	20
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Irish

Jameson	9
Bushmill's Malt 10	10

Japanese

Yamazaki 12	40
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JAPANESE DRINKS

Sake Horin (cold)	7
Midori melon	9
Nakano plum wine	10
Yamazaki 12	40

CALVADOS, ARMAGNAC & COGNAC

Calvados Hors d'Age	11
Armagnac VSOP	11
Hennessy Fine de Cognac	11
Martell VSOP	11
Rémy Martin VSOP	11
Martell Cordon Bleu	18
Armagnac XO	23
Hennessy XO	23
Martell XO	23
Rémy Martin XO	23
Rémy Martin Louis XIII	195

LIQUEURS

Baileys, Butterscotch, Bols, Chambord raspberry, Cointreau, Crème de Cassis, Disaronno, DOM Bénédicte, Drambuie, Fraise des Bois, Frangelico hazelnut, Galliano, Grand Marnier, Rouge, Kahlúa, Kwai Feh Lychee, Licor Cuarenta y Tres, Limoncello, Midori melon, Sambuca, Southern Comfort, St. Germain elderflower	9
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TASTINGS BY CIEL BLEU

Crispy chicken <i>Kimchi & bonito flakes</i>	9
Cornetto tuna <i>Shiso leaves & spicy soy</i>	9
Open macaroon <i>Goose liver & mango</i>	8
Bitterbal Thai style <i>Coconut, chili & spring onion</i>	6
Oyster <i>Black bean sauce & wakame</i>	9
Fish tempura <i>Thai spices & coconut</i>	15
Burger 'Black angus' <i>Madeira & goose liver</i>	15
Cheese <i>International cheeses from Fromagerie Kef</i>	25
Caviar Baeri - per 10 gram <i>Blinis & crème fraîche</i>	35
Caviar Imperial - per 10 gram <i>Blinis & crème fraîche</i>	80

Available from Monday to Saturday until midnight

**CIEL
BLEU**
RESTAURANT

