



*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*

## Mister Spritzer

20

In the summertime while strolling by the canals and walking through the Vondelpark you might encounter some of the prettiest places in Amsterdam. Within these places our Greek colleague within our bar team finds his inspiration. The mix of sunshine, flowers, colours and scents at these places combined with the thoughts of the Greek summer granted inspiration for this cocktail. Enjoy this refreshing drink.

*Sir Edmond Gin ~ white wine ~ soda water ~ jasmine-cucumber cordial ~ sugar syrup*

## Pepper Drop Martini

16

Our colleague originally from Italy has created a delightful cocktail for you. He combines the local flavours and olive oil drops from the Mediterranean region into your glass. While sitting back, enjoying our sunset from the Twenty Third Bar and musing about Italian summers, you can imagine yourself somewhere in Italy. Please enjoy this exquisite drink with blessings of olive oil drops.

*Paprika infused in Ketel One Vodka ~ Campari ~ Tio Pepe ~ Lime*

## 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!

*Tanqueray10 Gin ~ Lillet Blanc ~ Italicus Rosolio ~ Champagne foam*



# SIGNATURE COCKTAILS

## 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 ~ lime 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*

## Summer Fruit Sangria

16

Amsterdam in the summertime, what a city! There are so many nationalities, so much thoughts, so much various tastes and so much things to do. How do people enjoy the summer? Within this cocktails, we combine all. We invited Japan to Amsterdam. Look out for scents of the Japanese kabosu citrus which are added to the traditional known Sangria.

*Orange, kabosu, peach & green apple infused in Patron Silver Tequila ~ Cointreau ~ white wine ~ grapefruit soda*



# 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 and lime. 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.

*Strawberry purée ~ lime*

## 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	22
N.V.	Ruinart, Blanc de Blanc	Brut	28
N.V.	Boizel	Rosé	22
N.V.	Ruinart, Rosé	Rosé	28

## Bottle

### Brut

N.V.	Veuve Clicquot Ponsardin	Reims	115
N.V.	Philipponnat	Aÿ	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

2013	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

		<b>Glass</b>	<b>Bottle</b>
2018	Menetou-Salon, P. Clement <i>Sauvignon Blanc, Loire</i>	11	55
2017	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

		<b>Glass</b>	<b>Bottle</b>
2018	Sancerre, Domaine Delaporte <i>Pinot Noir, Chavignol</i>	12	70
2017	Château De Selle, Domaine Ott <i>Grenache, Cinsault, Provence</i>		99

## Red wines

		<b>Glass</b>	<b>Bottle</b>
2012	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
2015	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
Willem's Wermoeud, Willem's Dry, Del Professore, Italicus	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, Monkey 47, Sir Edmond	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

Hibiki Master's Select	25
Yamazaki 12	40
Hibiki Blender's Choice	49
Hibiki 21	99



# JAPANESE DRINKS

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

# 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 Bénédictine, 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

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

*Available from Monday to Saturday until midnight*

**CIEL  
BLEU**  
RESTAURANT



# TASTINGS

<b>Veal 'bitterbal'</b> <i>With Dutch mustard, 8 pieces</i>	9
<b>Dutch shrimp croquette</b> <i>2 pieces</i>	9
<b>Chicken gyoza</b> <i>Steamed dim sum</i>	8
<b>Vegetarian deep fried Samosa</b> <i>With yoghurt dip, 6 pieces</i>	8
<b>Karaage battered chicken</b> <i>With kimchi salad &amp; spring onion</i>	9
<b>Watermelon</b> <i>Infused with gin &amp; tonic, dried ham &amp; Atsina cress</i>	9
<b>Cornetto smoked salmon</b> <i>Crème cheese &amp; chives, 4 pieces</i>	10
<b>Aged local farmers cheese</b> <i>2 profiterole and aged cheese mousse with celery</i>	9
<b>Bapao duck</b> <i>2 steamed bapao buns with confit duck</i>	10

*Available on Sunday until 23.00 hours*

