



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

Dutch Remedy

17

This time of the year you can easily catch a cold. Drinks on doctor's prescription are usually nasty business and do not help! However this Dutch Remedy will, and is really tasty! The main ingredient is a bourbon, Woodford Reserve which can be replaced by a Hendricks seasoned with a bitter if that is more to your tastes.

Woodford reserve ~ yellow Chartreuse ~ honey, lemon & ginger cordial

Winter is coming

17

This name will remind you of the well known Middle Ages fantasy series 'Game of Thrones'. However we were inspired by the Schwarzwälder Kirschtorte, the famous chocolate-cherry gateau which gives you a warm and cosy feeling. This feeling became a liquid version. No fork needed for this one!

*Herb bitter ~ cocoa brown ~ cherry coulis ~ Angostura ~
home made vanilla foam*

Something Smokey

19

Imagine! It is cold outside, canals are frozen and snow is falling. Cosy warm house, fire place burning, you are seated in your comfortable chair under your checkered blanket, smokey jazz softly in the background and your loved ones next to you. Complete this picture with this cocktail with typical winter flavours.

Isn't it Smokey?

Mezcal ~ Ardbeg ~ homemade stewed pear juice ~ chipotle syrup

Sugoi

19

Sugoi is a Japanese word that is typically used when you are left awestruck out of excitement or feel overwhelmed. A similar expression would be something along the lines of "Oh... WOW!" Drinking this cocktail, overwhelmed by our view, will give you your "WOW moment! Enjoy the Sugoi feeling, Kanpai!

Horin sake ~ Italicus Rosolio ~ plum wine ~ yuzu juice ~ rosemary syrup



SIGNATURE COCKTAILS

Het Centrum

19

The city centre of Amsterdam with its characteristic canals and houses is a wonderful place to discover during the day and will show its mysterious face by night. At night people will come together to share drinks and stories. Toast to Amsterdam by night with this drink.

Plantation X.O. ~ Grand Marnier ~ cold brew coffee ~ Chipotle syrup

Old Dutch

22

Enjoyed the old city of Amsterdam? Bought the typical souvenirs, such as stroopwafels, Old Amsterdam cheese and Dutch wooden shoes? Maybe you tried traditional Dutch stewed pears as well? This ingredient inspired us to create this cocktail with its characteristic and classic flavour. We are sure this will bring up some old memories

Ketel One Vodka ~ Willem's Wermoeed ~ Champagne ~ homemade stewed pear juice ~ caramel syrup

Grandpa's Tea

21

I am well aware I'm not everyone's cup of tea... I'd rather be someone's shot of tequila anyway. When visiting your grandma, you might expect a cup of tea with a biscuit, however, when visiting your grandpa, you can expect a naughtier version of this innocent cup of tea. This surprising cocktail is inspired by Amsterdam's Hortus Botanicus, one of the oldest medicinal gardens in the world, is served in a tea cup.

Don Julio Reposado ~ Willem's Wermoeed ~ homemade cinnamon tea syrup



CLASSICS WITH A TWIST

Royal Cosmopolitan 19

The ultimate classic with its decent appearance has been uniquely upgraded with a fine homemade Champagne foam. The perfect cocktail for any celebration!

Okinawa Sling 19

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 17

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.

Okura Old Fashioned 17

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

Cold Brew Martini 15

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 15

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

15

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

MOCKTAILS

Sky Tea 2.0

13

Although our Royal afternoon tea can be enjoyed during the weekends, we can serve you our Sky Tea 2.0 every single night! It has all the aspects and flavours of an afternoon tea in just one cup.

Ask your bartender for a stroopwafel to complete this feeling.

Seedlip spice 94 ~ lemon & mint cordial ~ ginger cordial

The Queen of Spice

13

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

		Glass	Bottle
2018	Elena Walch <i>Pinot Grigio</i> , Alto Adige, Italy	9.5	45
2017	Menetou-Salon, P. Clement <i>Sauvignon Blanc</i> , Loire, France	11	55
2017	Chablis, William Fevre <i>Chardonnay</i> , Chablis, France	12	65
2018	Schouwen d@uivenland <i>Auxerrois</i> , Zeeland, Netherlands	14	70
2016	Bernardus <i>Chardonnay</i> , California, USA	16	80
2017	Puligny-Montrachet, Chavy-Chouet <i>Chardonnay</i> , Bourgogne, France	23	120

Rosé wines

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

Red wines

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

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
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

Crispy chicken 9

Kimchi mayo, ginger pickles and coriander

Oreo Savory 5

Pierre Robert cheese and black olive

Bitterbal Dutch style 9

Veal and mustard

Bitterbal Thai style 9

Tom yam, chili and spring onion

Spicy Tuna 9

Shiso leaf, ponzu and bonito flakes

Oyster Gillardeau 6/12 30/60

Served with shallot, red wine vinegar and lemon

Oyster XO 18

Wakame, spring onion and crispy rice

Caviar traditionally served

We serve your choices of caviar as of 10 grams per selection.

Served with blini's and cream fraiche

<i>Baeri caviar</i>	<i>per gram</i>	6
<i>Oscietra caviar</i>	<i>per gram</i>	8
<i>Imperial caviar</i>	<i>per gram</i>	10
<i>Beluga caviar</i>	<i>per gram</i>	12

Available from Monday to Saturday until 11 pm

**CIEL
BLEU**
RESTAURANT



TASTINGS

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

Available until 23.00 hours

