



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

A signature cocktail is a unique or original cocktail that expresses the nature of our bar team and hotel and we are lucky to have the view as natural resource.

The bar team calls itself The Magnificent Seven. The name tells you something about the number of bartenders, the magnificent view of the city and how what we see and think is translated into a cocktail. Influenced by a certain light, colour or spot we will explore that area. History, local products and our surrounding inspires our team to create and combine different and fantastic ingredients to create our signature cocktails.

One time this can be the petting zoo next door, the Albert Cuyp market or famous Dutch painters and other times, like this time, it is the ocean view, the Utrechtse straat or Artis.

The view is an inexhaustible source of inspiration.

Let our bartenders surprise you and take you on their journey!



SIGNATURE COCKTAILS

Zeezicht 19

*Sailor Jerry spiced rum ~ Kahlua ~ cold brew coffee ~ seasalt ~ lime juice ~
homemade caramel syrup*

Kyoiku 19

Casamigos mezcal ~ Bols white cacao liqueur~ apple shrub ~ homemade vanilla syrup

Fantastico 22

*Tanqueray Ten ~ Sauvignon blanc ~ Italicus Rosolio ~ homemade fig puree ~
white balsamico vinegar*

Mister X 17

*Remy Martin VSOP ~ Taylor's red port ~ homemade beetroot puree ~
homemade chipotle syrup*

After the Lockdown 19

Ketel One vodka ~ Dry Orange liqueur ~ pumpkin puree ~ lime juice ~ gingerbread syrup

Old School 18

Roe & Co Irish whisky ~ cream ~ chestnut puree ~ honey & cinnamon syrup

Sugoi 19

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

Extract the Vanilla 19

Sir Edmond Gin ~ kabosu sake ~ Champagne ~ homemade vanilla syrup

MOCKTAILS

Sky Tea 12

Seedlip spice 94 ~ lemon & mint cordial ~ ginger cordial

Negroni 0.0 12

Bitter Note amaro ~ Crodino ~ seedlip spice 94

Artis shake 12

Banana ~ dates ~ walnut ~ cinnamon ~ milk



CLASSICS WITH A TWIST

Classics with a Twist or so called modern classic cocktails.

New cocktails which were created by adapting interesting twists in ingredients to these popular classic cocktails.

Is creating new cocktails with a twist an easy task for the bar team, the Magnificent seven? Nothing could be further from the truth: Only with our love of the profession and our creativity gives us the opportunity to create some fantastic cocktails.

Let the bartenders surprise you and take you on their journey!



CLASSICS WITH A TWIST

Bloody Mary 17

Ketel One vodka infused thyme & jalapeño tomato juice ~ lime juice ~ spices

Banhattan 20

Woodford reserve infused banana ~ Bols banana liqueur ~ Tio Pepe ~ Bitter Note amaro ~ chocolate bitters

Pear Collins 17

Villa Ascenti gin ~ pear puree ~ white peach & jasmine soda ~ lime juice

Royal Cosmo 19

Ketel One vodka ~ Cointreau ~ cranberry juice ~ fresh squeezed lime ~ Champagne foam

Okinawa Sling 19

Tanqueray gin ~ kabosu Sake ~ Chambord ~ kabosu juice ~ pineapple juice ~ vanilla syrup ~ Angostura bitter

Japanese Mule 17

Sake ~ lime juice ~ sugar water ~ Angostura bitter ~ ginger beer

Our Old Fashioned 17

Woodford Reserve ~ chipotle syrup

Cold Brew Martini 15

Ketel One vodka ~ Kahlua ~ cold brew coffee ~ sugar water

Local Long Island 20

Ketel One vodka ~ Sir Edmond gin ~ Bakers Best genever ~ Willems Wermoed dry ~ Dry Orange ~ lime juice ~ apple juice



CHAMPAGNES

Glass

| | | | |
|------|--------------------------|------|----|
| N.V. | Veuve Clicquot Ponsardin | Brut | 22 |
| N.V. | Ruinart, Blanc de Blanc | Brut | 28 |
| N.V. | Roederer | Rosé | 26 |
| N.V. | Ruinart | 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 |
| 2008 | Dom Perignon | Épernay | 380 |
| 2009 | Cristal Roederer | Reims | 480 |
| 1997 | Salon Le Mesnil | Épernay | 1000 |

Brut Rosé

| | | | |
|------|------------------|---------|-----|
| 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 |
|------|--|-------|--------|
| 2019 | Elena Walch <i>Pinot Grigio</i> , Alto Adige, Italy | 9.5 | 45 |
| 2018 | Menetou-Salon, P. Clement <i>Sauvignon Blanc</i> , Loire, France | 11 | 55 |
| 2018 | Chablis, William Fevre <i>Chardonnay</i> , Chablis, France | 12 | 65 |
| 2018 | Schouwen d@uivenland <i>Auxerrois</i> , Zeeland, Netherlands | 14 | 70 |
| 2018 | Bernardus <i>Chardonnay</i> , California, USA | 16 | 80 |
| 2018 | Puligny-Montrachet, Chavy-Chouet <i>Chardonnay</i> , Bourgogne, France | 23 | 120 |

Rosé wines

| | | Glass | Bottle |
|------|--|-------|--------|
| 2019 | 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 |
|------|---|-------|--------|
| 2012 | Campillo, Rioja Reserva <i>Tempranillo</i> , Laguardia, Spain | 12 | 65 |
| 2016 | Baron Henri, B.P de Rothschild <i>CS, Petit Verdot, Merlot, C. Franc</i> Medoc, France | 12 | 70 |
| 2015 | 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 |
| Belsazar Dry Vermouth | 8 |
| Belsazar Red Vermouth | 8 |
| Belsazar White Vermouth | 8 |
| Van Wees, 15 years old jenever | 11 |

SOFT DRINKS

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|-----------------------------|---|
| Soft drinks, mineral waters | 5 |
|-----------------------------|---|

JUICES

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

BEERS

| | |
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| 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 |
|-------------------------|---|



DEEP FROZEN SPIRITS

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|----------------------------|----|
| Bakers Best Genever | 6 |
| Bols, 6 year old corenwijn | 6 |
| Ketel One Vodka | 9 |
| Grey Goose Vodka | 11 |
| Jägermeister | 6 |
| Limoncello | 9 |

INTERNATIONAL SPIRITS

Gin

| | |
|--|----|
| Tanqueray, Tanqueray Flor de Sevilla, Villa Ascenti | 9 |
| Hendrick's, Tanqueray Ten, Bobby's, Jinzu, Sir Edmond, Monkey 47 | 11 |

Vodka

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|---------------------------------------|----|
| Ketel One | 9 |
| Ketel One Botanical Grapefruit & Rose | 9 |
| Grey Goose, Tito's, Belvedere | 11 |
| Beluga Allure | 20 |

Rum

| | |
|--|----|
| Pampero Blanco | 9 |
| Pampero Anniversario | 11 |
| Zacapa 23, Plantation XO, Sailor Jerry | 11 |
| Zacapa XO | 23 |

Other

| | |
|--------------------|----|
| Cachaça, Grappa | 9 |
| Casamigos Blanco | 11 |
| Casamigos anejo | 12 |
| Don Julio Reposado | 11 |
| Don Julio 1942 | 28 |



WHISKIES

Scotch

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

Malt

| | |
|-------------------------------------|------|
| Talisker 10 | 9.5 |
| Copper dog | 9.5 |
| Laphroaig 10 | 10.5 |
| Glenmorangie 10, Ardbeg 10 | 12 |
| Lagavullin 16 | 12 |
| Dalwhinnie 15 | 13 |
| Oban 14, Glenlivet Founders Reserve | 13 |
| Highland Park 18 | 16 |
| Macallan 12 | 20 |

Bourbon

| | |
|---|----|
| Maker's Mark, Bulleit, Woodford Reserve | 9 |
| Bulleit Bourbon 10 | 12 |

American

| | |
|----------------------------|---|
| Jack Daniel's, Bulleit Rye | 9 |
|----------------------------|---|

Dutch

| | |
|---------------|----|
| Millstone Rye | 20 |
|---------------|----|

Irish

| | |
|----------|---|
| Roe & Co | 9 |
| Jameson | 9 |

Japanese

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|-------------|----|
| Yamazaki 12 | 40 |
|-------------|----|



JAPANESE DRINKS

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

CALVADOS, ARMAGNAC & COGNAC

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|------------------------|-----|
| Calvados Hors d'Age | 11 |
| Martell VSOP | 11 |
| Rémy Martin VSOP | 11 |
| Hennessy XO | 23 |
| Martell XO | 23 |
| Rémy Martin XO | 23 |
| Rémy Martin Louis XIII | 195 |

LIQUEURS

| | |
|---|---|
| Baileys, Bols, Chambord raspberry, Cointreau, Crème de Cassis, Disaronno, DOM Bénédicte, Drambuie, Fraise des Bois, Frangelico hazelnut, 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

Bitterbal Dutch style 9

Veal and mustard

Bitterbal Thai style 9

Tom yam, chili and spring onion

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 on Friday & Saturday until 11 pm



