



*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

With dedication, passion and skill, the bartenders of the Twenty Third Bar 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,*

# 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

## **Sugoi** 19

*Sake ~ Plum wine ~ Italicus ~ rosemary syrup ~ kabosu juice*

## **Kyoiku** 19

*Casamigos mezcal ~ white cacao liqueur ~ homemade vanilla syrup ~ apple & cardamom shrub*

## **Fantastico** 21

*Tanqueray 10 ~ Sauvignon Blanc ~ Italicus ~ homemade fig puree ~ white balsamic vinegar*

## **Centrum** 19

*Cold brew coffee ~ Pampero Anniversario ~ Grand Manier ~ homemade chipotle syrup*

## **From Amsterdam with Love** 20

*Zacapa 23y ~ fresh lime juice ~ raspberry puree ~ chocolate bitters ~ sugar water*

## **The Specialist** 19

*Glennmorangie ~ Ardbeg ~ Chambord ~ Lillet ~ fresh lime juice ~ raspberry jam*

## **Autumn leaves** 18

*Jägermeister ~ gingerbread syrup ~ fresh lime juice ~ cloudy apple juice*

## **Extract the Vanilla** 19

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

## **Fifty scents** 20

*Monkey 47 ~ Italicus ~ Plum wine ~ homemade Champagne foam  
London Essence white peach & jasmin*



# 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 Twenty Third style** 16

*Ketel One Vodka ~ tomato juice ~ lime ~ oyster leaf ~ soy sauce ~ Worcestershire ~ horseradish ~ pickles ~ pepper ~ Tabasco*

## **Royal Cosmo** 19

*Ketel One Vodka ~ Cointreau ~ cranberry juice ~ fresh lime juice ~ Champagne foam*

## **Japanese Mule** 17

*Sake ~ fresh lime juice ~ sugar water ~ cucumber bitter ~ ginger beer ~ fresh cucumber*

## **Our Old Fashioned** 17

*Bulleit bourbon ~ homemade chipotle syrup*

## **Cold Brew Martini** 15

*Ketel One Vodka ~ Kahlua ~ cold brew coffee ~ sugar water*

## **Spice Tai** 20

*Sailor Jerry rum ~ Dry Orange ~ pineapple juice ~ fresh lime juice ~ orgeat syrup ~ homemade chipotle syrup*

## **Chili Margarita** 16

*Don Julio blanco infused with chili peppers ~ Cointreau ~ fresh lime juice ~ homemade chipotle syrup*

## **Pear Bellini** 20

*Ketel One vodka ~ pear liqueur ~ pear puree ~ Champagne*

## **Okinawa Sling** 19

## **Okinawa Sling to share** 36

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

# MOCKTAILS

## **Okura's anniversary mocktail** 12

*Seedlip spice 94 ~ Fluère raspberry ~ mint ~ ginger ~ white peach & jasmine soda*

## **Yuzu Tart 0.0** 12

*Seedlip spice 94 ~ Lemon & mint cordial ~ homemade vanilla syrup ~ fresh lime juice ~ lemon curd*

## **The Queen of Spice** 12

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



# CHAMPAGNES

## Glass

|       |                          |      |    |
|-------|--------------------------|------|----|
| N.V.  | Veuve Clicquot Ponsardin | Brut | 23 |
| N.V.  | Ruinart, Blanc de Blanc  | Brut | 28 |
| 2014. | Roederer                 | Rosé | 26 |
| N.V.  | Ruinart                  | Rosé | 30 |

## Bottle

### Brut

|      |                          |       |     |
|------|--------------------------|-------|-----|
| N.V. | Veuve Clicquot Ponsardin | Reims | 115 |
| N.V. | Philipponnat             | Aÿ    | 120 |
| N.V. | Barons de Rothschild     | Reims | 205 |
| N.V. | Ruinart, Blanc de Blanc  | Reims | 160 |
| N.V. | Gosset Grande Cuvée      | Aÿ    | 140 |
| N.V. | Krug Grande Cuvée        | Reims | 450 |

### Brut-vintage

|      |                  |         |      |
|------|------------------|---------|------|
| 2013 | Taittinger       | Reims   | 190  |
| 2010 | Dom Perignon     | Épernay | 425  |
| 2002 | Cristal Roederer | Reims   | 480  |
| 2002 | Salon Le Mesnil  | Épernay | 1000 |

### Brut Rosé

|      |                  |         |     |
|------|------------------|---------|-----|
| N.V. | Taittinger       | Reims   | 160 |
| 2014 | Roederer         | Reims   | 160 |
| N.V. | Ruinart, Rosé    | Reims   | 165 |
| N.V. | Billecart-Salmon | Épernay | 245 |
| N.V. | Laurent-Perrier  | Épernay | 190 |



# WINES

## White wines

|      |  | Glass | Bottle |
|------|--|-------|--------|
| 2020 | <b>Elena Walch</b><br><i>Pinot Grigio,</i><br>Alto Adige, Italy                    | 10    | 45     |
| 2019 | <b>Menetou-Salon, P. Clement</b><br><i>Sauvignon Blanc,</i><br>Loire, France       | 11    | 55     |
| 2019 | <b>Chablis, William Fevre</b><br><i>Chardonnay,</i><br>Chablis, France             | 14    | 70     |
| 2018 | <b>Schouwen d@uivenland</b><br><i>Barrique,</i><br>Zeeland, Netherlands            | 16    | 80     |
| 2018 | <b>Bernardus</b><br><i>Chardonnay,</i><br>California, USA                          | 16    | 80     |
| 2018 | <b>Puligny-Montrachet, Chavy-Chouet</b><br><i>Chardonnay,</i><br>Bourgogne, France | 24    | 120    |

## Rosé wines

|      |   | Glass | Bottle |
|------|---|-------|--------|
| 2020 | <b>MIP,</b><br><i>Cinsault, Grenache, Syrah</i><br>Provence, France | 10    | 50     |

## Red wines

|      |  | Glass | Bottle |
|------|--|-------|--------|
| 2016 | <b>Campillo, Rioja Reserva</b><br><i>Tempranillo,</i><br>Laguardia, Spain                            | 13    | 65     |
| 2016 | <b>Baron Henri, B.P de Rothschild</b><br><i>CS, Petit Verdot, Merlot, C. Franc</i><br>Medoc, France  | 12    | 70     |
| 2015 | <b>Amarone della Valpolicella</b><br><i>Corvina Veronese, Molinara, Rondinella,</i><br>Verona, Italy | 25    | 130    |



## APERITIFS

|                                |     |
|--------------------------------|-----|
| Crodino (non-alcoholico)       | 5.5 |
| Sherry Tio Pepe                | 6   |
| Port Taylor's, white or red    | 6   |
| Port Taylor's, 10 years        | 10  |
| Belsazar Dry Vermouth          | 9   |
| Belsazar White Vermouth        | 9   |
| Belsazar Red Vermouth          | 9   |
| Del Professore Vermouth        | 12  |
| Van Wees, 15 years old jenever | 11  |

## SOFT DRINKS

|                             |     |
|-----------------------------|-----|
| Soft drinks, mineral waters | 5.5 |
| Fever Tree                  | 6   |

## JUICES

|               |   |
|---------------|---|
| Fresh orange  | 5 |
| Apple         |   |
| Cranberry     |   |
| Grapefruit    |   |
| Passion fruit |   |
| Pineapple     |   |
| Tomato        | 6 |

## BEERS

|  |     |
|--|-----|
| Heineken draught                           | 6   |
| <i>Heineken 0.0 (alcohol-free)</i>         |     |
| Brouwerij 't IJ IPA, Brouwerij 't IJ ijwit | 7   |
| Palm, Carlsberg, Iki                       | 7   |
| Guinness                                   | 8.5 |





# DEEP FROZEN SPIRITS

|                            |    |
|----------------------------|----|
| Bakers Best Genever        | 7  |
| Bols, 6 year old corenwijn | 6  |
| Ketel One Vodka            | 9  |
| Grey Goose Vodka           | 11 |
| Jägermeister               | 6  |
| Limoncello                 | 9  |

# INTERNATIONAL SPIRITS

## Gin

|  |    |
|--|----|
| Tanqueray  | 9  |
| Hendrick's, Tanqueray Ten, Bobby's, Jinzu,<br>Sir Edmond, Monkey 47, Villa Ascenti | 11 |
| Copperhead   | 12 |

## Vodka

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

## Rum

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

## Tequila & Mezcal

|                    |    |
|--------------------|----|
| Casamigos Blanco   | 11 |
| Casamigos anejo    | 12 |
| Don Julio Reposado | 11 |
| Don Julio 1942     | 28 |
| Casamigos Mezcal   | 12 |



# WHISKIES

## Scotch

|                               |     |
|-------------------------------|-----|
| The Famous Grouse             | 9   |
| Copper dog                    | 9.5 |
| Johnnie Walker Black Label 12 | 10  |
| Johnnie Walker Gold Label 18  | 13  |
| Johnnie Walker Blue Label     | 21  |
| Johnnie Walker King George V  | 65  |

## Malt

|                            |      |
|----------------------------|------|
| Talisker 10                | 9.5  |
| Laphroaig 10               | 10.5 |
| Glenmorangie 10, Ardbeg 10 | 12   |
| Lagavullin 16              | 12   |
| Dalwhinnie 15, Oban 14     | 13   |
| 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

|                |    |
|----------------|----|
| Hibiki Harmony | 20 |
| Yamazaki 12    | 40 |



## JAPANESE DRINKS

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

## GRAPPA, CALVADOS & COGNAC

|                        |     |
|------------------------|-----|
| Grappa                 | 9   |
| 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               | 9 |
| Chambord raspberry    |   |
| Cointreau             |   |
| Disaronno             |   |
| DOM Bénédictine       |   |
| Drambuie              |   |
| Fraise des Bois       |   |
| Frangelico hazelnut   |   |
| Grand Marnier Rouge   |   |
| Kahlúa                |   |
| Kwai Feh Lychee       |   |
| Licor Cuarenta y Tres |   |
| Limoncello            |   |
| Midori melon          |   |
| Sambuca               |   |
| Southern Comfort      |   |



# TASTINGS BY CIEL BLEU

**Crispy Chicken** 9

*Kimchi mayo, ginger pickles and coriander*

**Bitterbal Dutch style** 9

*Veal and mustard*

**Bitterbal Thai style**  9

*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> | <b>6</b>  |
| <i>Oscietra caviar</i> | <i>per gram</i> | <b>8</b>  |
| <i>Imperial caviar</i> | <i>per gram</i> | <b>10</b> |
| <i>Beluga caviar</i>   | <i>per gram</i> | <b>12</b> |

*Available from Tuesday to Saturday until 10 pm*



**Cb**



# TASTINGS

**Veal 'bitterbal'** 10

*With Dutch mustard, 8 pieces*

**Dutch shrimp croquette** 11

*2 pieces*

**Vegetarian deep fried Samosa** 8

*With yoghurt dip, 6 pieces*

**Karaage battered chicken** 9

*With kimchi salad & spring onion*

**Cheese platter** 13

*3 kinds of Dutch farmers cheeses*

*Available on Sunday & Monday until 10 pm*

