



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, 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 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

Extra the Vanilla 20

Sir Edmond ~ kabosu Sake ~ Champagne ~ homemade vanilla syrup

Green chin 19

Tanqueray ~ Del Professore ~ Cynar ~ Chartreuse ~ Yellow ~ angostura ~ cucumber and orange bitter

D.B cooper cooler 16

Bulleit ~ Velvet Falernum ~ fresh lime juice ~ sugar syrup ~ grapefruit soda

Lovely Amsterdam 20

Zacapa 23 ~ fresh lime juice ~ raspberry puree ~ sugar syrup ~ chocolate bitters

The Harvest 20

Grappa ~ Tio Pepe ~ Verijus ~ sugar syrup ~ Veuve Clicquot Champagne

Western Sour 19

Pampero Aniversario ~ Banana liquor ~ Chartreuse yellow ~ pineapple juice

Yuzu Tart 16

Casamigos Mezcal ~ Limoncello ~ homemade vanilla syrup ~ fresh lime juice ~ lemon curd

To Forget Difficult Time 18

Haku infused with shiso ~ Lillet ~ rhubarb puree ~ kabosu juice ~ homemade vanilla syrup ~ rhubarb & raspberry soda

Fifty Scents 20

Monkey 47 ~ Italicus ~ Plum wine ~ homemade Champagne foam

The Specialist 19

Glenmorangie ~ Ardbeg ~ Chambord ~ Lillet ~ fresh lime juice ~ raspberry jam



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

Penicillin 2.0 18

Casamigos Mezcal ~ banana liquor ~ fresh lime juice ~ honey water ~ ginger cordial

Royal Cosmo 19

Ketel One ~ Cointreau ~ cranberry juice ~ fresh lime juice ~ homemade Champagne foam

Our Old Fashioned 17

Remy Martin VSOP ~ homemade chipotle syrup

No Name Martini 20

Mezcal infused with Palo Santo ~ kabosu sake ~ passionfruit puree ~ homemade vanilla syrup

Cloudy Sky 24

Plum wine ~ Veuve Clicquot Rose Champagne ~ cotton candy

Clover Club 18

Don Julio Blanco infused with chili pepper ~ Don Julio Reposado ~ raspberry puree ~ fresh lime juice ~ sugar syrup

Bloody Mary Twenty Third style 16

Ketel ~ tomato juice ~ fresh lime juice ~ oyster leaf ~ soy sauce ~ Worcestershire ~ horseradish ~ pickles ~ pepper ~ Tabasco

New Style Espresso Martine 17

Espresso ~ Casamigos Anejo ~ Kahlua

Okinawa Sling / Okinawa Sling to share 19 / 36

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

MOCKTAILS

Memoirs 14

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

I will take you to the candy shop 14

Seedlip spice 94 ~ homemade vanilla syrup ~ lemon & mint cordial ~ passion fruit puree ~ passion fruit juice



CHAMPAGNES

Glass

N.V.	Veuve Clicquot Ponsardin	Brut	23
N.V.	Vueve Clicquot	Rosé	26
N.V.	Ruinart, Blanc de Blancs	Brut	28
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	320

Brut-vintage

2013	Taittinger	Reims	190
2010	Dom Perignon	Épernay	425
2002	Salon Le Mesnil	Épernay	1000

Brut Rosé

N.V.	Veuve Clicquot	Rosé	145
N.V.	Ruinart, Rosé	Reims	165
N.V.	Billecart-Salmon	Épernay	245
N.V.	Laurent-Perrier	Épernay	190



WINES

		Glass	Bottle
2018	Chateau Bon Baron <i>Pinot Gris</i> Wampoe, Belgium	11	55
2020	Menetou-Salon, P. Clement <i>Sauvignon Blanc</i> Loire, France	11	55
2019	Chablis, William Fevre <i>Chardonnay</i> Chablis, France	14	70
2019	Auxerrois Shouwen D@univenland <i>Pinot Gris</i> Zeeland, Netherlands	16	80
2020	Bernardus <i>Chardonnay</i> California, USA	16	80
2020	Meursault, Michel Bouzereau <i>Chardonnay</i> Bourgogne, France	28	140

		Glass	Bottle
2021	MIP <i>Cinsault, Grenache, Syrah</i> Provence, France	10	50

		Glass	Bottle
2021	Spatburgunder, seeger <i>Pinot Noir</i> Baden, Germany	11	55
2020	Salentein <i>Malbec</i> Tunuyan Mendoza, Argentina	13	60
2017	Amarone della Valpolicella <i>Corvina Veronese, Molinara, Rondinella</i> 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 Vermouth, dry	9
Belsazar Vermouth, white or red	11
Del Professore Vermouth	12
Van Wees, 15 years old jenever	12

SOFT DRINKS

Soft drinks, mineral waters	6
Fever Tree	6.5

JUICES

Fresh orange	6
Apple	5.5
Cranberry	5.5
Grapefruit	5.5
Passion fruit	5.5
Pineapple	5.5
Tomato	7

BEERS

Heineken draught	6
Heineken 0.0 (alcohol-free)	6
Okura Tripel	9
Brouwerij 't IJ IPA, Brouwerij 't IJ ijwit	7.5
Palm, Carlsberg	7.5
Iki Guinness	9.5



DEEP FROZEN SPIRITS

Bakers Best Genever	8
Bols, 6 year old Corenwijn	8
Ketel One Vodka	9
Grey Goose Vodka	11
Jägermeister	6
Limoncello	9

INTERNATIONAL SPIRITS

Gin

Tanqueray	10
Hendrick's, Tanqueray Ten, Bobby's, Jinzu,	12
Sir Edmond, Monkey 47, Villa Ascenti	13
Copperhead	14

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	14
Zacapa XO	23
Zacapa Royal	70

Tequila & Mezcal

Casamigos Anejo	12
Casamigos Mezcal	12
Don Julio Blanco	11
Don Julio Reposado	11
Don Julio 1942	28



WHISKIES

Scotch

The Famous Grouse	9
Copper Dog	11
Johnnie Walker Black Label 12	10
Johnnie Walker Gold Label 18	13
Johnnie Walker Blue Label	32
Johnnie Walker King George V	80

Malt

Talisker 10	10
Laphroaig 10	10.5
Glenmorangie 10, Ardbeg 10	12
Lagavullin 16	14
Dalwhinnie 15, Oban 14	17
Glenlivet Founders Reserve	13
Highland Park 18, Macallan 12	20
Talisker 25	70

Bourbon

Maker's Mark, Bulleit, Woodford Reserve	11
Bulleit 10	14

American

Jack Daniel's	9
Bulleit Rye	11

Dutch

Millstone Rye	20
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Irish

Roe & Co / Jameson	9
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Japanese

Hibiki Harmony	25
Yamazaki 12	57



JAPANESE DRINKS

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

GRAPPA, CALVADOS & COGNAC

Grappa	9
Calvados Hors d'Age	13
Martell VSOP	13
Rémy Martin VSOP	13
Hennessy XO	30
Martell XO	30
Rémy Martin XO	26
Rémy Martin Louis XIII	310

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	



TA STINGS BY CIEL BLEU

Tempura 19
gamba okonomiyaki style

Karaage 15
Chicken ginger

Traditional Dutch Bitterballen 12
Zannse mustard

Thai vegan bitterbal 12
Mango chtney


Pata Negra 35
Joselito 50 grams

Cheese platter 20
4 kinds of cheese with garnish

Caviar
We serve your choice of caviar as of 10 grams per selection

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

Kichen is open from 18:00 to 22:30 hours


CIEL BLEU



TA STINGS

Dutch bitterbal 10
Zaanse muntard

Vegan Thai bitterbal 10
Mango chutney

Gyoza 10
Curry dip

Shrimp panko 10
Japanese remoulade sauce

Cheese platter 18
Selection up to chef

Kitchen is open from 16:00 to 21 hours

