



*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

## **Extract the Vanilla** 20

*Sir Edmond ~ kabosu Sake ~ Veuve Clicquot Champagne ~ homemade vanilla syrup*

## **Green chin** 19

*Tanqueray ~ Del Professore ~ Cynar ~ Chartreuse yellow ~ angostura ~ cucumber and orange bitters*

## **D.B cooper cooler** 16

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

## **Lovely Amsterdam** 20

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

## **The Harvest** 20

*Grappa ~ Tio Pepe ~ Verjus ~ 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 form*

## **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 peppers ~ Don Julio Reposado ~ raspberry puree ~ fresh lime juice ~ sugar syrup*
- Bloody Mary Twenty Third style** 16  
*Ketel One ~ tomato juice ~ fresh lime juice ~ oyster leaf ~ soy sauce ~ Worcestershire ~ horseradish ~ pickles ~ pepper ~ Tabasco*
- New Style Espresso Martini** 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

- I will take you to the candy shop** 14  
*Seedlip spice 94 ~ homemade vanilla syrup ~ lemon & mint cordial ~ passionfruit puree ~ passionfruit juice*
- Memoirs** 14  
*Seedlip Spice 94 ~ Fluere raspberry ~ raspberry puree ~ mint ~ ginger cordial ~ white peach & jasmine soda*



# CHAMPAGNES

## Glass

N.V.	Veuve Clicquot Ponsardin	Brut	23
N.V.	Veuve 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
2012	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

	<b>White wines</b>	<b>Glass</b>	<b>Bottle</b>
2018	<b>Chateau Bon Baron</b> <i>Pinot Gris</i> Wallonie, Belgium	11	55
2020	<b>Menetou-Salon, P. Clement</b> <i>Sauvignon Blanc</i> Loire, France	14	70
2019	<b>Chablis, William Fevre</b> <i>Chardonnay</i> Chablis, France	14	70
2021	<b>Soalheiro</b> <i>Alvarinho</i> Melgaco, Portugal	14	85
2020	<b>Bernardus</b> <i>Chardonnay</i> California, USA	16	80
2019	<b>Pouilly - Fuissé, Sur la Roche, Merlin</b> <i>Chardonnay</i> Bourgogne, France	25	160

	<b>Rosé wines</b>	<b>Glass</b>	<b>Bottle</b>
2020	<b>By. Ott</b> <i>Cinsault, Grenache Noir, Syrah</i> Provence, France	11	55

	<b>Red wines</b>	<b>Glass</b>	<b>Bottle</b>
2021	<b>Spätburgunder, Seeger</b> <i>Pinot Noir</i> Baden, Germany	11	55
2020	<b>Salentein</b> <i>Malbec</i> Tunuyan Mendoza, Argentina	13	60
2017	<b>Amarone della Valpolicella</b> <i>Corvina Veronese, Molinara, Rondinella</i> Verona, Italy	25	130



## APERITIFS

Crodino (non-alcoholico)	7
Sherry Tio Pepe	6.5
Port Taylor's, white or red	6.5
Port Taylor's, 10 years	10
Belsazar Vermouth dry	9
Belsazar Vermouth white or red	11
Del Professore Vermouth	13
Van Wees, 15 years old jenever	18

## SOFT DRINKS

Mineral waters	6
Soft drinks	6.5
Fever Tree	7

## JUICES

Fresh orange	7
Apple	6.5
Cranberry	6
Grapefruit	6
Passion fruit	6.5
Pineapple	6.5
Tomato	7

## BEERS

Heineken draught	6.5
Heineken 0.0 (alcohol-free)	6.5
Okura Tripel	9
Brouwerij 't IJ IPA, Brouwerij 't IJ ijwit	8.5
Carlsberg	7.5
Iki	10





# DEEP FROZEN SPIRITS

Bakers Best Genever	9
Bols, 6 year old Corenwijn	9
Ketel One Vodka	9
Grey Goose Vodka	11
Jägermeister	6.5
Limoncello	9.5

# INTERNATIONAL SPIRITS

## Gin

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

## Vodka

Ketel One, Ketel One Botanical Grapefruit & Rose	9
Grey Goose, Tito's, Belvedere	11
Belvedere Forest	13
Beluga Allure	21

## Rum

Pampero Blanco, Cachaça	9
Pampero Anniversario	11
Zacapa 23, Sailor Jerry	14
Zacapa XO	23
Zacapa Royal	70

## Tequila & Mezcal

Casamigos Blanco	12
Casamigos Añejo	14
Don Julio Blanco	11
Don Julio Reposado	14
Don Julio 1942	44
Clase Azul Plata	27
Clase Azul Reposado	42



# WHISKIES

## Scotch

The Famous Grouse	9
Copper Dog	15
Johnnie Walker Black Label 12	10
Johnnie Walker Gold Label 18	13
Johnnie Walker Blue Label	40
Johnnie Walker King George V	95

## Malt

Talisker 10	10
Laphroaig 10	11
Glenmorangie 10, Ardbeg 10	12
Glenlivet Founders Reserve	13
Oban 14	16
Dalwhinnie 15	17
Lagavullin 16	18
Macallan 12	20
Highland Park 18	25
Talisker 25	74

## Bourbon

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

## American

Jack Daniel's	9
Bulleit Rye	11

## Dutch

Millstone Rye	14
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## Irish

Roe & Co / Jameson	9
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## Japanese

Hibiki Harmony	34
Yamazaki 12	59



## JAPANESE DRINKS

Sake Horin (cold) 50 ml / 120 ml	8.5 / 17
Midori melon	9.5
Yuzu sake	15
Nakano plum wine	15

## GRAPPA, CALVADOS & COGNAC

Grappa Berta 'Giulia'	12
Calvados Hors d'Age	13
Martell VSOP	13
Rémy Martin VSOP	13
Hennessy XO	30
Rémy Martin XO	32
Martell XO	36
Rémy Martin Louis XIII	350

## LIQUEURS

Baileys	9.5
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

**Tempura** 19

*Gamba okonomijaki style*

**Karaage** 15

*Chicken ginger*

**Traditional Dutch Bitterballen** 12

*Zaanse mustard*

**Thai vegan bitterbal** 12

*Mango chutney*

**Pata Negra** 35

*Joselito 50 grams*

**Cheese platter** 20

*4 kinds of cheese with garnish*

## **Caviar**

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

*Baeri caviar* per gram 8

*Oscietra caviar* per gram 10

*Imperial caviar* per gram 12

*Beluga caviar* per gram 15

*Kitchen is open from 18.00 to 22.30 hours*



**CIEL BLEU**

