

## Sake & tonic

<b>Okunomatsu sparkling &amp; Clementine tonic</b>	16
Cloudy, smooth, apple	
<b>Denshin &amp; Light tonic</b>	15
Salty, outspoken, dry	
<b>Gokyo &amp; Indian tonic</b>	18
Powerful, floral, pear	
<b>Hakkaisan Elderflower tonic</b>	17
Gentle, light, pear	

## Cocktails

<b>Cloudy Sky</b>	19
Plum wine, Champagne, cotton candy	
<b>Japanese Mule</b>	17
Sake, lime juice, sugar water, Angostura bitter, ginger beer, cucumber	
<b>Okinawa Sling</b>	19
Tanqueray gin, kabuso Sake, Chambord, kabosu juice, pineapple juice, vanilla syrup, Angostura bitter	
<b>Fifty Scents</b>	20
Monkey 47, Italicus, plum wine, homemade Champagne foam	

## Mocktails

<b>Sky Tea</b>	15
Seedlip spice 94, lemon & mint cordial, ginger cordial	
<b>Memoirs</b>	14
Seedlip spice 94, Fluère raspberry, raspberry puree, ginger cordial, mint, white peach & jasmine soda	

## Aperitifs

Sherry Tio Pepe, extra dry	6
Port Taylor's, white, or red	6
Port Taylor's, 10 years	10
Belsazar dry vermouth	9
Belsazar white & red vermouth	11
Ricard, Campari	6
Crodino (non-alcoholico)	6.5

## Dutch spirits

Bols, Genever	9
Bols, Corenwijn 6 year Old	9
Van Wees, 15 year Old Genever	16

## International spirits

Gin	Tanqueray, Tanqueray Sevilla,	10
	Tanqueray Rangpur, Villa Ascenti	
	Hendrick's, Tanqueray Ten, Jinzu,	12
	Nika Coffey	
	Copperhead	14
	Monkey 47	14
Vodka	Roku	16
	Ketel One, Ketel One Grape & Rose, Ciroc	9
	Belvedere, Grey Goose	10
	Rum	9.5
Rum	Appleton Estate	11
	Pampero Blanco	14
	Zacapa 23-year-Old	23
	Zacapa XO	9
Other	Cachaça	10
	Grappa	12
	Casamigos Tequila Blanco	14
	Casamigos Tequila Anejo	16
	Casamigos Mezcal	10
	Marc de Bourgogne	42
	Don Julio 1942	

## Coffee, Tea & Hot Chocolate

Coffee	6.5	Tea	6.5
Espresso	6.5	Hot chocolate	6.5
Double espresso	8.5	Irish coffee	16
Cappuccino	7	French coffee	16
Flat white	7	Italian coffee	16

## Beers

Okura Tripel	9
Heineken draught	6
Carlsberg	7
Brouwerij 't IJ IPA, Brouwerij 't IJ ijwit	8
Iki	9.5
Heineken 0.0 (alcohol-free)	5.5

## Selected wines

		Glass / Bottle
White	Chardonnay, <i>De Wetshof</i> Robertson Valley, South Africa	9 / 45
	Sauvignon Blanc, <i>Menetou-Salon</i> , Loire, France	14 / 70
	Chardonnay, <i>Meursault</i> , Bourgogne, France	28 / 140
Red	Montepulciano, Sangiovese, <i>Azienda</i> <i>Argicola Vignamato</i> , Marken, Italy	9 / 45
	Blauer Spätburgunder, <i>Weingut</i> <i>Seeger</i> , Baden, Germany	13 / 65
	Amarone della Valpolicella, <i>Tommasi</i> , Verona, Italy	25 / 125
Sweet	Riesling Fineherbst, <i>Dr. Loosen</i> Mosel, Germany	10 / 50
Rosé	Cinsault, Grenache, Syrah, <i>MIP</i> Provence, France	11 / 55

## Champagnes

Moët & Chandon Réserve Impériale per glass	19
Ruinart, Rosé per glass	28
Moët & Chandon Réserve Impériale	98
Moët & Chandon Dom Perignon	380
Taittinger Demi-Sec	130
Ruinart Blanc de Blancs	160
Ruinart, Rosé	165

## Whiskies

Scotch	J&B, Johnnie Walker Red Label, The Famous Grouse	9
	Chivas Regal 12, Johnnie Walker Black Label 12	10
	Copperdog	14
	Johnnie Walker Gold Label 18	13
	Chivas Regal 18	15
	Johnnie Walker Blue Label	40
	Johnnie Walker King George V	95
Malt	Talisker	10
	Oban 14, Glenlivet Founders Reserve	13
	Lagavulin 16	18
	Highland Park 18	25
Bourbon	Maker's Mark	9
	Woodford Reserve	11
	Bulleit	11
American	Jack Daniel's	9
	Bulleit Rye	11
Irish	Jameson	9
	Roe & Co	10
Japanese	Hibiki	34
	Yamazaki 12	59

## Cognac, Armagnac & Calvados

Martell VSOP	13	Hennessy XO	30
Martell XO	36	Armagnac VSOP	13
Rémy Martin VSOP	13	Armagnac XO	23
Rémy Martin XO	32	Calvados Hor D'Age	13
Rémy Martin Louis XIII	350		

## Liqueurs

Amaretto, Baileys, Butterscotch, Chambord, Cointreau, Crème de Cassis, DOM Bénédictine, Drambuie, Fraise des Bois, Frangelico, Grand Marnier Rouge, Kahlúa, Licor Cuarenta y Tres, Kwai Feh Lychee, Limoncello, Midori melon, Sambuca, Southern Comfort, Tia Maria	9
Bitter: Underberg, Jägermeister	6

## Tastings

	<b>Veal 'bitterbal'</b> Dutch Mustard (6 pieces)	10
	<b>Thai bitterbal</b> Mango   chutney (6 pieces)	10
	<b>Gyoza</b> Curry dip sauce   daikon	10
	<b>Lobster Croquette</b> Tonkatsu mayonnaise   katsuobushi	10
	<b>Shrimp Panko</b> Fried shrimp   Japanese remoulade sauce	10
	<b>Salmon Tataki   Ponzu</b> Salmon   Oba   Togarashi   Pickled carrots	10
	<b>Yakitori Tsukune</b> Yakitori sauce   spring onion   sesame	10



Vegetarian/ Vegetarisch

**Available until 21.00 hours**  
Verkrijgbaar tot 21.00 uur

**All prices are quoted in euro (€) and including VAT.  
Should you have any dietary requirements or allergies,  
please contact our service staff for recommendations.**