



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

Okura Old Fashioned

16

Despite the deep-rooted heritage of Twenty Third Bar, we aspire to keep on recreating. Therefore we reintroduce a classy cocktail, enriched with pepper notes, which basically reflects our philosophy: classic with a unique twist.

Woodford reserve bourbon whiskey ~ bourbon vanilla chipotle syrup

Zeedijk

16

The Zeedijk is an area in Amsterdam packed with oriental restaurants and bars. It shows just how diverse Amsterdam can be, especially when it comes to blending cultures. To celebrate the diversity this cocktail is inspired by Vietnamese ice coffee, yet with western ingredients.

Don Julio reposado ~ cold brew coffee ~ cilantro chili syrup

Walk in the Vondelpark

16

A walk in the Vondelpark, Amsterdam's most iconic park named after the Dutch 17th century playwright and poet Joost van den Vondel. This cocktail gives you an intense and happy feeling. It's crafted with a homemade purée of beetroot, parsnip and clove giving it a beautiful colour and a rich, savoury and earthy taste.

Glenmorangie original ~ Ardbeg Islay ~ Lillet Blanc ~ beetroot parsnip purée

Oma op bezoek

16

When you visit your grandmother, you certainly expect tea with a cookie. Let us surprise you with a "naughty" version of this innocent cup of tea, with a hint of salted caramel. Based on old Dutch spirits with lots of spices and served in a tea cup.

Corenwijn ~ Willems Wermoed ~ caramel sea salt syrup ~ Marriage Frères Thé au Tibet



SIGNATURE COCKTAILS

The Conquerer

18

Inspired by the trade spirit of the Dutchmen for which we are known. Expect an outspoken cocktail with a blend of spices. Fiery and spicy, yet sweet.

Sailor Jerry ~ pineapple & grapefruit juice ~ Esprit de Noël syrup ~ cinnamon syrup ~ star anise ~ ginger beer

From Amsterdam with love

20

Named after our beloved city. This cocktail is one to win your heart. With its chocolate raspberry taste this cocktail consists of three layers with different textures which make it a feast for the eyes as well.

Zacapa 23y ~ fresh lime & raspberry ~ chocolate bitters

Hortus Botanicus

18

This cocktail is inspired by the oldest Dutch botanical garden: Hortus Botanicus in Amsterdam. By choosing a traditional Indonesian spice as the base for this cocktail, it has some similar tones as a Negroni, but with an aromatic fig taste.

The Botanist gin ~ Del Professore Vermouth ~ fig & clove purée



CLASSICS WITH A TWIST

Spice Tai

20

Referring to its name, this cocktail gives a whole new dimension to the traditional Mai Tai by adding spiced Sailor Jerry rum, chipotle pepper syrup and a gentle touch of pineapple, lime and orange.

Okinawa Sling

18

The Okinawa Sling takes your mind to the idyllic Japanese island 'Okinawa'. Being famous for its beautiful beaches, precious cane sugar and luscious pineapples, a sip of this cocktail gives you the instant feeling of being right there on the island.

Japanese Mule

16

For this cocktail we made a trip from Moscow via Tokyo to Amsterdam. We lost the vodka on the way but we found Sake! A surprising and delicious combination of Sake, cucumber, lime and ginger beer.

Cold Brew Martini

14

The espresso is brewed in our very own 'cold brew' coffee maker, which makes this cocktail even more enjoyable than it already is. Less strong, but richer in taste. This goes very well with the Absolut vodka and Kahlua.

Caipikura

14

Especially created for the farewell ceremony of our former General Manager Mr Van Aelst. It's the classical Caipirovska, with a Japanese touch of cherry blossom liqueur.



CLASSICS WITH A TWIST

All Colada 14

The revived ultimate summer drink with a delightfully balanced smooth taste of almond liquor and coconut cream.

Pellini 20

We like to keep it easy. Inspired by the famous Bellini, with a purée of fresh pear, basil and lemon. Finished off with a touch of Champagne.

MOCKTAILS

Artis shake 11

Artis, the Amsterdam Zoo... who has not been there in their youth? A place with remarkable sounds and exotic creatures. Go back in time with this banana milkshake with a nutty flavour and Middle Eastern twist.

Banana ~ dates ~ walnuts ~ milk ~ cinnamon

Homemade lemonade 8

Exactly what a homemade lemonade should taste like. Slightly sweet yet very easy-going.

Steamed pear ~ lemon ~ basil



CHAMPAGNES

Glass

N.V.	Veuve Clicquot Ponsardin	Reims	18.5
N.V.	Ruinart, Blanc de Blanc	Brut	25
N.V.	Barons de Rothschild	Brut	26.5
N.V.	Boizel	Rosé	19.5
N.V.	Ruinart, Rosé	Rosé	25

Bottle

Brut

N.V.	Philipponnat	Aÿ	110
N.V.	Veuve Clicquot Ponsardin	Reims	115
N.V.	Barons de Rothschild	Reims	135
N.V.	Ruinart, Blanc de Blanc	Reims	147.5
N.V.	Gosset Grande Cuvée	Aÿ	140
N.V.	Krug Grande Cuvée	Reims	375

Brut-vintage

2018	Taittinger	Reims	132.5
2009	Dom Perignon	Épernay	340
2009	Cristal Roederer	Reims	472.5
1997	Salon Le Mesnil	Épernay	815

Brut Rosé

N.V.	Boizel	Épernay	110
N.V.	Taittinger	Reims	130
N.V.	Roederer	Reims	135
N.V.	Ruinart, Rosé	Reims	147.5
N.V.	Billecart-Salmon	Épernay	157.5
N.V.	Laurent-Perrier	Épernay	167.5



WINES

White wines

		Glass	Bottle
2017	Menetou-Salon, P. Clement <i>Sauvignon Blanc, Loire</i>	9.5	45
2016	Chablis, William Fevre <i>Chardonnay, Bourgogne</i>	10	50
2017	Vermentino, Antinori <i>Toscane</i>	11	57.5
2016	Château Chasse Spleen Moulis <i>Bordeaux Blanc</i>	15	72.5
2016	Chardonnay, Bernardus <i>California</i>	15.5	77.5
2017	Puligny-Montrachet, Chavy <i>Chardonnay, Bourgogne</i>	22.5	110

Rosé wines

		Glass	Bottle
2017	Sancerre, Domaine Delaporte <i>Pinot Noir, Chavignol</i>	9.5	47.5
2017	Château De Selle, Domaine Ott <i>Grenache, Cinsault, Provence</i>		92.5

Red wines

		Glass	Bottle
2011	Rioja Reserva, Campillo <i>Tempranillo, Laguardia</i>	10	50
2014	Baron Henri, B.P de Rothschild <i>CS, Petit Verdot, Merlot, Medoc, Bordeaux</i>	12	60
2013	Amarone della Valpolicella, <i>Tommasi, Corvina Veronese, Molinara, Rondinella, Verona</i>	22.5	110



APERITIFS

Sherry Tio Pepe, extra dry	6
Port Taylor's, white or red	6
Port Taylor's, 10 years	11.5
Willems Wermoed, Del Professore	9
Martini white	6
Noilly Prat, Ricard, Campari	6
Crodino (non-alcoholico)	5.5
Van Wees, 15 years old jenever	11

SOFT DRINKS

Soft drinks, mineral waters	4.5
-----------------------------	-----

JUICES

Fresh orange juice	4.5
Apple, cranberry, grapefruit, passion fruit, mango, pineapple or tomato juice	

BEERS

Heineken draught	5.5
<i>Heineken 0.0 (alcohol-free)</i>	
Palm, Carlsberg, IPA Brouwerij 't IJ, Brouwerij 't IJ ijwit, Iki, Guinness	6

BITTERS

Underberg, Jägermeister	6
-------------------------	---



DEEP FROZEN SPIRITS

Bols, Genever	4.5
Bols, 6 year old corenwijn	6
Ketel One Vodka, Grasovka, Bison Brand Vodka	9
Grey Goose Vodka	11
Jägermeister	6
Limoncello	9

INTERNATIONAL SPIRITS

Gin

Tanqueray, Bombay Sapphire	9
Hendrick's, Tanqueray Ten, Bobby's, The Botanist, Monkey 47	11

Vodka

Absolut, Ketel One, Grasovka	9
Grey Goose, Tito's, Belvedere	11
Beluga Allure	20

Rum

Bacardi	9
Havana 3 years	9.5
Havana 7 years, Zacapa 23, Plantation XO, Sailor Jerry	11
Zacapa XO	23

Other

Cachaça, Grappa	9
Patrón Tequila Silver, Don Julio Reposado	11



WHISKIES

Scotch

The Famous Grouse	9
Chivas Regal 12, Johnnie Walker Black Label 12	10.5
Johnnie Walker Gold Label 18	13
Chivas Regal 18	15
Chivas Regal Ultis	25
Chivas Regal 25	30
Johnnie Walker Blue Label	21
Johnnie Walker King George V	67.5

Malt

Cragganmore 12, Talisker Storm	9.5
Laphroaig 10	10.5
Glenmorangie 10, Ardbeg 10	12
Oban 14, Glenlivet Founders Reserve	13
Highland Park 18	16
Macallan 12	20

Bourbon

Maker's Mark, Bulleit, Woodford Reserve	9
---	---

American

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

Dutch

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

Irish

Jameson	9
Bushmill's Malt 10	10

Japanese

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



JAPANESE DRINKS

Sake Horin (cold)	7
Midori melon	9
Nakajima plum wine	10
Yamazaki 12	40

CALVADOS, ARMAGNAC & COGNAC

Calvados Hors d'Age	11
Armagnac VSOP	11
Hennessy Fine de Cognac	11
Martell VSOP	11
Rémy Martin VSOP	11
Martell Cordon Bleu	18
Armagnac XO	23
Hennessy XO	23
Martell XO	23
Rémy Martin XO	23
Rémy Martin Louis XIII	195

LIQUEURS

Baileys, Butterscotch, Bols, Chambord raspberry, Cointreau, Crème de Cassis, Disaronno, DOM Bénédicte, Drambuie, Fraise des Bois, Frangelico hazelnut, Galliano, Grand Marnier, Rouge, Kahlúa, Kwai Feh Lychee, Licor Cuarenta y Tres, Limoncello, Midori melon, Pisco, Sambuca, Southern Comfort, St. Germain elderflower	9
--	---



TASTINGS BY CIEL BLEU

Crispy chicken <i>Kimchi & bonito flakes</i>	9
Cornetto tuna <i>Shiso leaves & spicy soy</i>	9
Open macaroon <i>Goose liver & mango</i>	8
Bitterbal 'Okonomiyaki' style <i>Pointed cabbage, bacon & dashi</i>	6
Oyster <i>Black bean sauce & wakame</i>	9
Fish tempura <i>Thai spices & coconut</i>	15
Burger 'Black angus' <i>Madeira & goose liver</i>	15
Cheese <i>International cheeses from Fromagerie Kef</i>	25
Caviar Baeri - per 10 gram <i>Blinis & crème fraîche</i>	35
Caviar Imperial - per 1 gram <i>Blinis & crème fraîche</i>	10

Available from Monday to Saturday until midnight

**CIEL
BLEU**
RESTAURANT



TASTINGS

Veal 'bitterbal' <i>With Dutch mustard, 8 pieces</i>	9
Dutch shrimp croquette <i>2 pieces</i>	9
Chicken gyoza <i>Steamed dim sum</i>	8
Vegetarian deep fried Samosa <i>With yoghurt dip, 6 pieces</i>	8
Karaage battered chicken <i>With kimchi salad & spring onion</i>	9
Watermelon <i>Infused with gin & tonic, dried ham & Atsina cress</i>	9
Cornetto smoked salmon <i>Crème cheese & chives, 4 pieces</i>	10
Aged local farmers cheese <i>2 profiterole and aged cheese mousse with celery</i>	9
Bapao duck <i>2 steamed bapao buns with confit duck</i>	10

Available until 23.00 hours

