

You are invited to immerse yourself in the atmosphere of the A-Bar, where the prestige of the past meets with the quality of the contemporary. We offer you a selection of exquisite beverages and splendid bites, with special attention going to the use of high quality regional products.

Our skilled bartenders will passionately prepare you a glass of your favourite tippie, a vintage classic or one of our signature cocktails.

## SIGNATURE COCKTAILS

**Weesper** *Epicurean - Mouth-watering - Saliferous* €17  
A-bar gin, Willem's Wermoe dry, Ketel One vodka, Lemon bitters, White wine vinegar

**Culinary Queen** *Refreshing - Surprising - Gastronomical* €16  
Willem rum, Union 55 coconut, Truffle honey, Lime

**Five O'clock Tea** *Velvety - Citrus - Nostalgic* €16  
Millstone American oak, WF bitterkoekjes likeur, Bergamot, Almond, Egg white, Bitters

**Lion of Amstel** *Thirst-quenching - Fruity - Vintage* €16  
Dutch Courage dry gin, Apricot, Tio Pepe sherry, Lemon, Soda water

**Sarphati** *Full-bodied - Spirit-forward - Silky* €17  
Flying Dutchman rum, William rum, Union 55 sea salt, Muscovado sugar, Cacao Bitters

**Comfort Cobbler** *Exotic - Smooth - Easy-going* €16  
Oloroso sherry, Guava, Cherry, Lime, Mint

**Nucatus** *Uplifting - Nutty - Robust* €16  
Ketel One vodka, Coffee, Nougat, Salt

**Explorer** *Savoury - Boozy - Oriental* €17  
Voerman vieux, Millstone rye, Sesame, Soy sauce, Angostura, Peychauds, Absinthe

**Scholar** *Bittersweet - Botanical - Aperitivo* €16  
Rutte Old Simon, Willem's Wermoe sweet, Tio Pepe sherry, Boonekamp Blood Bitter, Tonic

**First Light** *Bright - Herbaceous - Floral* €16  
Tequila ocho, Aperol, Yellow chartreuse, Lavender, Lime, Prosecco, Mint

## WINES, BEERS AND BEVERAGES

### White

2021 Verdejo, Carrasviñas, *Passionfruit - Citrus - Refreshing* € 9 € 48  
Bodegas Cachazo, Rueda, Spain

2017 Chardonnay, *White Pear - Tropical Fruit - Creamy - Vanilla* € 12 € 56  
Hartenberg Estate, Stellenbosch, South-Africa

### Rosé

2021 By. Ott Rosé, *Raspberry - Herbs - Elegant - Fruity* € 12 € 56  
Domaines Ott, Côtes de Provence, France

### Red

2019 Côtes-du-Rhône Grand Veneur, *Cherry - Pepper - Cedar* € 9 € 48  
Alain Jaume, Rhône, France

2018 Reserva Viña Alberdi, *Red Cherry - Vanilla - Coffee* € 14 € 65  
La Rioja Alta, Rioja, Spain

### Champagne

Nv Louis Roederer Brut Collection 242, *Citrus - Toast - Ripe - Creamy* € 22 € 110  
Champagne, France

Bollinger La Grande Année 2005 Brut, *Brioche - Apple - Confit lemon* € 350  
Champagne, France

### Beers

Affligem Belgian White 0.0 €  
Alfa Draft €  
Heineken € 7  
Alfa Intens Dort € 7  
Affligem Belgian White € 7  
Oedipus Gaia IPA € 9  
Oedipus Thai Thai Tripel € 9  
Duvel € 8

### Soft Drinks

Water still / sparkling € 6  
Coca Cola / Zero € 6  
Sprite € 6  
Fanta € 6  
Fever-Tree Tonic € 7  
Fever-Tree Bitter lemon € 7  
Fever-Tree Ginger Beer € 7  
Ice Tea € 6

## BARBITES

**Oysters** Bloody Mary vinaigrette - Lemon (6pcs.) € 36

**Bitterballen** Holtkamp Dutch veal croquettes - Mustard (6pcs.) € 12

**Vegetarian Bitterballen** Holtkamp Dutch croquettes - Mustard (6psc.) € 10

**Ebi Panko Shrimp** Sugar cashew - Coconut - Chillli mayonnaise € 16

**Marinated Goats Cheese** Pickled fennel - Olive oil - Bread € 12

Add smoked rib-eye + €2.50

**Paté de Campagne** Truffle mayonnaise - Pistachio - Silver onion - Bread € 14.5

**Sweet Potato Fries** Parmesan - Lime mayonnaise € 7

**Frites uit Zuyd** Truffle Mayonnaise € 7

**Cerignola Olives** Marinated in roast garlic and lemon pepper € 12

**Panna Cotta** Homemade Amstel strawberry & rhubarb jenever € 8  
jelly - Meringue