

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 <i>Epicurean - Mouth-watering - Saliferous</i>	€17
A-bar gin, Willem's Wermoed dry, Ketel One vodka, Lemon bitters, White wine vinegar	
Culinary Queen <i>Refreshing - Surprising - Gastronomical</i>	€16
William George rum, Union 55 coconut, Truffle honey, Lime	
Five O'clock Tea <i>Velvety - Citrus - Nostalgic</i>	€16
Millstone American oak, WF bitterkoekjes likeur, Bergamot, Almond, Egg white, Bitters	
Lion of Amstel <i>Thirst-quenching - Fruity - Vintage</i>	€16
Dutch Courage dry gin, Apricot, Tio Pepe sherry, Lemon, Soda water	
Sarphati <i>Full-bodied - Spirit-forward - Silky</i>	€17
Flying Dutchman rum, William George rum, Union 55 sea salt, Muscovado sugar, Cocoa bitters	
Comfort Cobbler <i>Exotic - Smooth - Easy-going</i>	€16
Oloroso sherry, Guava, Cherry, Lime, Mint	
Nucatus <i>Uplifting - Nutty - Robust</i>	€16
Ketel One vodka, Coffee, Nougat, Salt	
Explorer <i>Savoury - Boozy - Oriental</i>	€17
Voerman vieux, Millstone rye, Sesame, Soy sauce, Angostura, Peychauds, Absinthe	
Scholar <i>Bittersweet - Botanical - Aperitivo</i>	€16
Rutte Old Simon, Willem's Wermoed sweet, Tio Pepe sherry, Boonekamp Blood Bitter, Tonic	
First Light <i>Bright - Herbaceous - Floral</i>	€16
Tequila ocho, Aperol, Yellow chartreuse, Lavender, Lime, Prosecco, Mint	

Feel free to ask our bartenders for a cocktail recommendation based on your preferences.

WINES, BEERS AND BEVERAGES

White

2021 Verdejo, Carrasviñas, <i>Passionfruit - Citrus - Refreshing</i>	€ 9	€ 48
Bodegas Cachazo, Rueda, Spain		
2017 Chardonnay, <i>White Pear - Tropical Fruit - Creamy - Vanilla</i>	€ 12	€ 56
Hartenberg Estate, Stellenbosch, South-Africa		

Rosé

2021 By. Ott Rosé, <i>Raspberry - Herbs - Elegant - Fruity</i>	€ 12	€ 56
Domaines Ott, Côtes de Provence, France		

Red

2019 Côtes-du-Rhône Grand Veneur, <i>Cherry - Pepper - Cedar</i>	€ 9	€ 48
Alain Jaume, Rhône, France		
2018 Reserva Viña Alberdi, <i>Red Cherry - Vanilla - Coffee</i>	€ 14	€ 65
La Rioja Alta, Rioja, Spain		

Champagne

Nv Louis Roederer Brut Collection 242, <i>Citrus - Toast - Ripe - Creamy</i>	€ 22	€ 110
Champagne, France		
Bollinger La Grande Année 2005 Brut, <i>Brioche - Apple - Confit lemon</i>		€ 350
Champagne, France		

Beers

Affligem Belgian White 0.0	€ 7
Alfa Draft	€ 6
Heineken	€ 7
Alfa Intens Dort	€ 7
Affligem Belgian White	€ 7
Affligem Belgian Blond	€ 7
Oedipus Gaia IPA	€ 9
Oedipus Thai Thai Tripel	€ 9
Duvel	€ 8

Soft Drinks

Water still	€ 6
Water 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 - Chilli 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

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