

DRINKS

SPARKLING

Cava Clos Amador Brut <i>Fresh and fruity - White peach - Passion fruit</i>	6	35
Betuwse Bruis White 0% <i>Carbonated pure grape juice - Citrus - Passion fruit</i>	6.5	38
Ayala Brut Majeur Champagne <i>Fresh and elegant - White flowers - Lemon - Apple</i>	15	99
Ayala Rosé Majeur Champagne <i>Fresh and light rosé - Strawberry - Raspberry - Wild peach</i>	17	125
Ayala Brut Majeur Champagne Magnum <i>Fresh and elegant - White flowers - Lemon - Apple</i>		175

WHITE

Pinot Grigio Il Cigno <i>Soft - Apple - Pear</i>	6	35
Sauvignon Blanc Lunae 33 Sud - Ouest <i>Fresh - Grass - Buxus</i>	7	38
Chardonnay “Kalk” Alto Adige Italy <i>Minerality - Yellow fruit - Floral</i>	8	45
Gruner Veltiner 2022 Weingut Steiniger <i>Refreshing - Minerality - Stone fruits - Green herbs</i>		40
Riesling “Schiefer” 2022 Weingut van Volxem <i>Fresh acidity - Apple - Apricot - Silky finish</i>		50
Pouilly-Fumé 2021 Annick Tinel-Blondelet <i>Full - Citrus - Asparagus - Apple - Balanced</i>		70
Chablis Vieilles Vignes 2021 Domaine Thierry et Charles Hamelin <i>Round - Fine minerality - Pepper</i>		80

ROSÉ

La Vie en Rose Chateau Roubine Provence <i>Fresh and refined - Anice - Fennell - Raspberry</i>	7	38
AIX Provence <i>Fresh and dry - Red Berry - Apricot</i>	9.5	55
Grenache Gris 2022 Fram Wines South-Africa Western Cape <i>Light tannins - Dark pink - Slightly floral - Rhubarb - Marzipan</i>		50

RED

Cabernet Sauvignon Heroes Chili <i>Plums - Raspberry - Strong tannins - Vanilla</i>		35
Caiaffa Primitivo 2022 Caiaffa Vini Biologici Puglia <i>Full and rich - Juicy - Berries - Plum</i>		40
Spätburgunder Markgräflerland 2021 Weingut Martin Wassmer Baden <i>Bright and light - Earthy - Slightly smokey - Strawberry - Cherry</i>		50

CHAMPAGNE

Ayala Blanc de Blancs Millésimé 2016 <i>Lively - Chalky minerality - Beautiful bitter tones - Blood orange</i>		150
Ayala La Perle Brut Millésimé 2013 <i>Generous and long lingering - Herbs - Yellow fruit - Citrus</i>		199
Bollinger Special Cuvée Brut <i>Powerful - Toasted - Currant - Juicy</i>		125
Bollinger Rosé <i>Velvety bubbles - Wild berries - Elegant</i>		150
Bollinger La Grande Année Brut 2014 <i>Aromatic - Soft chalky texture - Candied lemon - Wonderful bitterness</i>		199

BEERS

Swinckels’ 5,3% <i>Bottled lager - Malty and full</i>		5
Swinckels’ 0,0% <i>Bottled lager</i>		5
Palm Tree TropicAle <i>Bottled lager - Passionfruit - Mango - Fruity</i>		5.5
Uiltje Superb-Owl 0,2% <i>Canned refreshing low alcohol I.P.A.</i>		7
Lowlander White Ale <i>Canned White Ale - Curaçao orange - Elderflower - Chamomile</i>		7.2
Brewdog Hazy Jane N.E.I.P.A 5% <i>Canned juicy hazy I.P.A. - Tropical fruit</i>		7.7



ROOF
TOP
BAR

NO. 1 B

DRINKS & BITES

DRINKS

GIN & TONICS

Hendrick’s Gin <i>Fever Tree Elderflower Tonic</i>	14
Malfy Gin Rosa <i>Fever Tree Indian Tonic</i>	14
Roku <i>Fever Tree Indian Tonic</i>	15
Bobby’s Dry Gin <i>Fever Tree Indian Tonic</i>	15
Monkey 47 <i>Fever Tree Indian Tonic</i>	17

COCKTAILS

Cosmopolitan <i>Absolut Vodka - Cranberry - Cointreau - Lime juice</i>	13
Amaretto Sour <i>Zuidam Amaretto - Lemon juice - Egg white - Simple syrup</i>	13
Strawberry Mojito <i>Bacardi Añejo - Strawberry - Mint - Simple syrup - Soda</i>	14
Espresso Martini <i>Absolut Vodka - Vanilla - Zuidam Café Liquer - Espresso</i>	14
Moscow Mule <i>Absolut Vodka - Gingerbeer - Lime juice</i>	14
Whisky Sour <i>Zuidam Millstone Whisky - Lemon juice - Egg white</i>	14
Thick Pornstar Martini <i>Absolut Vodka - Passoa - Vanilla - Lime juice - Egg white - Passion fruit</i>	15
Dutch Old Fashioned <i>Millstone Oloroso Sherry Cask Dutch Single Malt - Simple syrup - Angostura bitters</i>	15
Cocktail Tree <i>Tasting of three different cocktails (12 glasses)</i>	125

SIGNATURE COCKTAILS

BLOU Moon “The one and only original BLOU Moon” <i>Absolut Vodka - Blue Curaçao - Vanilla - Melon - Egg white - Lime juice</i>	14
Lychee Margarita “Savor paradise with our Lychee Margarita - pure tropical delight!” <i>Cuervo Blanco Silver Tequila - Kwah Feh Lychee Liqueur - Cointreau - Grapefruit juice - Lime juice</i>	16
White Pornstar Martini “Indulge in a sip of seduction with our White Chocolate Pornstar Martini” <i>Absolut Vodka - White chocolate - Lime juice - Egg white - Passion fruit</i>	17
Yogi Bear “Embrace the wild side with our Yogi Bear cocktail capturing the spirit of adventure in every sip!” <i>Butter fat-washed Flying Dutchman Rum - St. Germain Elderflower - De Kuyper Rhubarb - Tropical juice</i>	18

SPRITZ

<i>Served with Soda and Cava</i>	
Aperol	8.5
Limoncello	9.5
St. Germain Elderflower	10.5

MOCKTAILS

Nona Spritz <i>Betuwse Bruis White - Soda</i>	8.5
Virgin Strawberry Mojito <i>Lime - Sugar syrup - Strawberry - Sprite - Mint</i>	11
Virgin BLOU Moon <i>Damrak 0.0 - Blue Curaçao syrup - Melon syrup - Vanilla - Egg white - Lime</i>	11
NO GIN Tonic <i>Seedlip Garden - Elderflower Tonic</i>	12
Virgin Pornstar Martini <i>Passion fruit - Egg white - Vanilla</i>	12
Violetta Sour <i>Damrak 0.0 - Hibiscus - Vanilla - Lime - Egg white</i>	12

FOOD

**Do you have a food allergy? Notify us*

Rafael Surie
Taste is a serious matter

SASHIMI

<i>per 75 grams</i> <i>Served with Shoga and Wakame</i>	
Salmon	10.5
Tuna	13.5
Scallop	15

PLATTERS

<i>For 2 people to share</i>	
Sashimi platter <i>150 grams</i> <i>Salmon - Tuna - Scallop</i>	25
Asian fried platter Queen <i>Spring roll - Ebi fry - Samosa - Yakitori - Tatsuta - Gyoza - Bapao</i>	35
Asian platter King <i>Asian shrimp - Tataki tuna - Flamed salmon - Scallop - Oysters - Homemade brioche</i>	55
Ocean platter Emperor <i>Shrimp - Cod rillette - Salmon - Tuna - Scallop - Oysters - Homemade brioche - Fries</i>	80

UMAMI OYSTERS

<i>per 2</i> <i>Served with..</i>	
Red wine vinegar, lemon	12
Ginger, miso, sesame	14
Passion fruit, mango, pink pepper	14

BITES

Homemade brioche (3 pieces) <i>Curry dip</i>	6.5
Bellota Iberico <i>Olive oil - Smoked almonds</i>	16.5
Cas & Kas Bitterballen (6 pieces) <i>Mustard mayonaïse</i>	12
Eby fry (6 pieces) <i>Chili sauce</i>	14
Vega gyoza (6 pieces) <i>Chili sauce</i>	13
Loaded fries <i>Parmesan - Truffle mayonaïse</i>	12.5
Sweet potato fries <i>Mayonaïse</i>	12
Vega spring rolls (6 pieces) <i>Chili sauce</i>	9.5
Duck spring rolls <i>Hoisin sauce</i>	15
Foie Royale <i>Mango - Macadamia</i>	19.5