



**VAN DIEPENINGEN**

Bar Lounge



# PATISSERIE

*Collection*

## PASTRY

*Home-made pastries made by our Pastry Chef Coby Knoop*

[www.patisseriehuissterduin.com](http://www.patisseriehuissterduin.com)

Various kinds of pastries 6.5

Various kinds of cakes (*natural - chocolate - amaretti cake*) 4.5

**DON pastry** (*Diabetes Research Netherlands*) 6.5

*Sugar free - gluten free - dark chocolate mousse - banana cream roasted nuts*

## AFTERNOON HIGH TEA

(13:00 - 15:30 hours)

*Experience our delicious Afternoon High Tea. Served in traditional English fashion with accompanying teas. Upgrade the High Tea with a festive glass of prosecco or champagne.*

*The Afternoon High Tea will be served between 13:00 and 15:30 hour.*

*To be booked 24 hours in advance.*

Classic High Tea 57.5

Luxury High Tea (+ prosecco) 67.5

Deluxe High Tea (+ champagne) 75.5

## COFFEE

Made with freshly ground, carefully selected Peeze beans

Various kinds from 5

## TEA

*Fresh tea from Betjeman & Barton* from 7.5

Huis ter Duin Blend - *black - aromatic - subtle fruit - China*

Ceylon Kenilworth - *black - round - full bodied - Sri Lanka*

Darjeeling Gielle - *black - mild - tropical flavours - India*

Flowery Earl Grey - *black - fruity - aromatic - China*

White Earl Grey - *white - fruity - aromatic - China*

Jasmine Chung Hao - *green - floral - fragrant - China*

Lundi Light - *green - ginger - lemon grass - China*

Les Invités - *green - roses - lychee - China*

Rooibos Jardin Rouge - *rooibos - perfumed - South-Africa*

Verveine - *herbs - fresh - lemon - France*

Chamomile - *herbs - floral - Europe*

Fresh mint tea 5.75

Fresh mint tea with ginger 6.25





Fresh ginger tea with lemon 6.25

## SOFT DRINKS

Various kinds

from 5.5

### WATER

MADE BLUE 	still		
MADE BLUE 	sparkling	5	8
Chaudfontaine	still	5	8
Chaudfontaine	sparkling	5	8



MADE BLUE

Thank you! By drinking from this bottle you ensure 1,000 times as much clean drinking water in a developing country.  
For more information, go to: [www.madeblue.org](http://www.madeblue.org).

### JUICES



Fresh orange juice	small   large	5.5   7.5
Tomato juice		5.5
Apple juice		5.5
Pineapple juice		5.5

### ORGANIC LEMONADE

"Searoop" Organic lemonade from Zeeland

Blackcurrant   lavender   rose	4
Sea buckthorn   hawthorn   sage	4

### SPRITZER CHANDON GARDEN SPRITZ WELCOME TO OUR GARDEN

Chandon Garden Spritz	11.5%		
Tulip Spritz	14.5%	13.5	52.5
Aperol Spritz	9%	13.5	

### BEERS

#### DRAFT BEERS

Heineken Pilsener 5%	small   large	6   9.5
Brand Weizen 5%	small   large	6.5   10
Heineken 0.0%	small	6

#### BOTTLED BEER

Affligem Blond 6.7%	8
Brand IPA 7%	8

#### BOTTLED BEER (NON-ALCOHOLIC)

Affligem Blond 0.0%	7.5
Amstel Radler 0.0%	6.25

### REGIONAL BEER



"Beste Maten Brouwerij"

Rozemarijn - Belgian Blond 6.4%	8.25
Jochem - Honey Tripel 8.8%	8.25










# SOMMELIER SELECTION

by Stan Kerckhoffs

		
<b>CHAMPAGNE</b>		
<i>Champagne France</i>		
Moët & Chandon Brut Impérial	18	105
Moët & Chandon Brut Rosé		127
Ruinart Brut		115
Ruinart Blanc de Blancs	28.5	168
<b>CHAMPAGNE ON THE ROCKS</b>		
<i>Champagne France</i>		
Moët & Chandon Ice Impérial		105
Moët & Chandon Ice Rosé		105
<b>PROSECCO</b>		
Belstar Bisol	10	55
<i>Veneto Italy</i>		
<b>CAVA ROSÉ</b>		
Brut Pink Parés Baltà	10	55
<i>Penedès Spain</i>		
<b>WHITE</b>		
Selection Huis ter Duin Blanc	8.25	41
<i>Assemblage Languedoc France</i>		
Sauvignon Blanc Wohlmuth	10.5	51
<i>Südsteiermark Austria</i>		
Chardonnay 234 Enate	10.5	51
<i>Somontano Spain</i>		
Pinot Grigio Lümo Colterenzio	9.5	48.5
<i>Delle Venezie Italy</i>		
<b>SWEET WHITE</b>		
Gros Manseng Le Carredon Moelleux	8.25	41
<i>Côte de Gascogne France</i>		
<b>ROSÉ</b>		
Selection Huis ter Duin Rosé	8.25	41
<i>Assemblage Languedoc France</i>		
Bernardus	13.5	59
<i>Provence France</i>		
<b>RED</b>		
Selection Huis ter Duin Rouge	8.25	41
<i>Assemblage Languedoc France</i>		
Spätburgunder Stern	9.5	48
<i>Pfalz Germany</i>		
Malbec Reserva Dona Evita	9.5	48
<i>Mendoza Argentina</i>		
Barolo Parusso	18	99
<i>Piëmonte Italy</i>		
<b>NON-ALCOHOLIC</b>		
Airén Vinada Sparkling Gold	8.25	41
<i>La Mancha Spain</i>		
Sauvignon Blanc Flein Gross & Gross	8.25	41
<i>Südsteiermark Austria</i>		
Juicy Red Heinrich	8.25	41
<i>Burgenland Austria</i>		

## LOUNGE DISHES

12:00 - 23:00 hours

Freshly baked sourdough bread 	8
<i>Lightly smoked butter</i>	
Cream of pomodori  	13.5
<i>Tomato - chives</i>	
Club sandwich	19.5
<i>Roast chicken - bacon - tomato - avocado - fries - mayonnaise</i>	
Tosti VDL	12.5
<i>Reypenaer - ham - ketchup</i>	
Bagel 	22.5
<i>Smoked salmon - red onion - capers - chives - avocado lime cream</i>	
Caesar salad 	21.5
<i>Romaine lettuce - Parmesan cheese - croutons anchovy fillets - poached egg</i>	
Supplement: softly cooked chicken thigh	+6
Supplement: baked prawns	+8
“Lekkerbek”	26.5
<i>Fried cod fillet - egg yolk - capers - shallot - cabbage salad fries</i>	
Beef Burger 	24.5
<i>Brioche - Reypenaer V.S.O.P. - bacon - tomato - fries BBQ sauce</i>	
Tournedos	44.5
<i>Textures of sweet potato - green asparagus - morilles jus</i>	
Truffle pasta 	24.5
<i>Parmesan cheese - poached egg - pinenuts - pumpkin truffle cream sauce</i>	
Fresh fries	7   8
<i>Mayonnaise   truffle mayonnaise</i>	

## LOUNGE BITES

12:00 - 23:00 hours

Oysters Fines de Claires 3 or 6 pieces	14.5   25.5
<i>Lemon - red wine vinegar - shallots</i>	
Belotta Iberico ham 100 grams	24.5
<i>Thin sliced - aged for 12 months</i>	
Holtkamp “bitterballen” 9 pieces	14
<i>Pulled beef - mustard mayonnaise</i>	
Mini “frikandellen speciaal” 8 pieces	12.5
<i>Mayonnaise - curry - chopped onions</i>	
Tempura prawns 8 pieces	15.5
<i>Sriracha mayonnaise</i>	
Cheese sticks 8 pieces 	14
<i>Sweet chili sauce</i>	
Vegetable “bitterballen” 9 pieces  	14
<i>Vegetables - Japanese mayonnaise</i>	
Gyoza's 6 pieces  	13.5
<i>Oriental stuffing - Togarashi dip - spring onions</i>	
Canape's 6 pieces	22
<i>Smoked salmon - crab salad - Filet Americain</i>	
Cheese platter 	19.5
<i>A selection of Dutch cheeses   quince   apple syrup nut bread</i>	
Bites plateau VDL	28.5
<i>Holtkamp “bitterballen” - tempura prawns - gyoza's cheese sticks - Dutch cheese - Iberico ham smoked almonds</i>	



Vegetarian available



Vegan available

Do you have an allergy? Report it to us.

## GIN & TONIC

<b>Tanqueray 10 Gin</b> - London Essence Grapefruit & Rosemary Tonic - grapefruit	19.5
<b>Gin Mare Gin</b> - London Essence Grapefruit & Rosemary Tonic - rosemary - olives	19.5
<b>Nolet's Silver Dry</b> - London Essence Indian Tonic orange	19.5
<b>Hendrick's Gin</b> - London Essence Blood Orange & Elderflower Tonic - cucumber - rosemary	20
<b>Monkey 47 Dry Gin</b> - London Essence Pomelo & Pink Pepper Tonic - pink peppercorns - lime	21
<b>Bombay Sapphire Gin</b> London Essence Indian Tonic - lime - juniper berries	19.5
<b>Gin Grapefruit Soda</b> Hendrick's Gin - London Essence Pink Grapefruit Crafted Soda mint - grapefruit	20

### NON-ALCOHOLIC

<b>Seedlip Garden 108</b> - London Essence Blood Orange & Elderflower Tonic - cucumber - mint	18
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## COCKTAILS

<b>Mojito</b> - rum - lime - mint - soda	17
<b>Margarita</b> - tequila - triple sec - lime	17
<b>Moscow Mule</b> - vodka - ginger beer - lime - Angostura	17
<b>Piña Colada</b> - rum - pineapple juice - coconut milk	17
<b>Espresso Martini</b> - coffee liqueur - vodka - espresso	17
<b>Negroni</b> - Campari - Martini Rosso - Gordon's Gin	17
<b>Old Fashioned</b> - Makers Mark - Angostura sugar syrup	17
<b>Amaretto Sour</b> - Amaretto - lemon juice - egg white	17
<b>Pornstar Martini</b> - vanilla vodka - passion fruit juice	18
<b>Passoa</b> - egg white - lime juice	

Do you have special requests for your cocktail?  
Let us know!

## MOCKTAILS

<b>Virgin Moscow Mule</b> Ginger ale - lime juice - honey syrup	11
<b>Shirley Temple</b> Sprite - ginger ale - lime juice - grenadine	11
<b>Ginger Mule</b> Lemon balm - cucumber - ginger beer	11



**Red Bull** THE TROPICAL EDITION  
**TWIST**

With a fresh mix of ginger, lime, mint, ice and sparkling water.  
Non-alcoholic  
500 ml

**NIX18**

11

## SINGLE MALT WHISKY

### SPICY & WARM

Glenmorangie Original - 10 years - Highland	16.5
Bladnoch Vinaya Single Malt - Lowland	17.5
Aberlour A'Bunadh - Speyside	23.5
Glenrothes Single Malt - 18 years - Speyside	31.5

### RICH & ROUND

Highland Park Viking Pride - 18 years - Islands	33
Hibiki Harmony - Japan	27
Glengoyne Single Malt - 21 years - Highlands	34.5

### STRONG & SMOKY

Port Charlotte Scottish Barley - Islay	21
Ardbeg Corryvreckan - Islay	24
Talisker Distillers Edition 2001-2012 Single Malt - Scotland	20

## BLENDED WHISKY

### SCOTCH

Johnnie Walker Red Label	8.5
The Famous Grouse	9
Jameson	8.5

### BOURBON

Maker's Mark	12
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## COGNACS

### HENNESSY

Hennessy Fine de Cognac, V.S.O.P.	12
Hennessy X.O.	29.5
Hennessy Paradis Extra	59

### REMY MARTIN

Remy Martin Fine Champagne, V.S.O.P.	12
Remy Martin X.O. Special	29.5

## APERITIFS

Taylor's Chip Dry White Port	8.5
Taylor's Late Bottled Vintage Port	10
Taylor's 10 Years Old Tawny Port	13
Martini Bianco   Rosso   Extra Dry	7.5
Sherry Tio Pepe Fino	8.5
Kir Royal - Champagne - Crème de Cassis	18

## SPECIAL COFFEES

Irish coffee - Jameson - caster sugar - cream	13
French coffee - Grand Marnier - cream	13
Italian coffee - Amaretto Disaronno - cream	13
Spanish coffee - Tia Maria - cream	13
Dutch coffee - Vieux - cream	13

