

Bar Menu

15:00 - 21:30

TO START WITH

ARTISANAL BREAD 	8
<i>Herbs from our own garden, olive oil, sea salt, furikake butter</i>	
OYSTERS	4
<i>Classic shallot vinaigrette - per piece</i>	
HOUSE DELICACY — BAERI CAVIAR 10G	55
<i>Blinis and crème fraîche</i>	

SNACKS

HOF SNACK PLATTER	
<i>6 Van Dobben Bitterballen with mustard</i>	9
<i>8 Cheese Sticks with chili sauce </i>	9
<i>8 Crispy Chicken Bites with chili sauce</i>	9
<i>6 Vegan Bitterballen with mustard </i>	10
CHEESE OF THE MOMENT 	12
<i>Ask our team for today's selection</i>	
GARDEN SNACK SELECTION 	8
<i>Marinated Olives and Smoked Almonds</i>	
BURGUNDIAN SHARING PLATTER FOR 2	22
<i>Mackerel with lemon mayo, pickled salmon, olives, small soup, artisanal bread with spreads, Parma ham</i>	

SIDES

FRESH FRENCH FRIES	6
<i>Brandermayonaise</i>	
TRUFFLE FRIES	8
<i>Parmesan and truffle mayonaise</i>	
BOTANICAL VEGETABLES	6
<i>Seasonal vegetables</i>	

ALLERGIEËN OF DIEETWENSEN?
LAAT HET ONS WETEN!



Drinks

15:00 - 23:00

COCKTAILS

PORNSTAR MARTINI	12
<i>Passion fruit vodka lime juice</i>	
ESPRESSO MARTINI	12
<i>Vodka Kahlúa espresso</i>	
OLD FASHIONED	12
<i>Bulleit Bourbon Angostura orange cherry</i>	
MOSCOW MULE	12
<i>Vodka ginger beer lime mint</i>	

MOCKTAILS

GIN & TONIC 0.0	10
<i>Seedlip Royal Bliss tonic</i>	
APEROL SPRITZ 0.0	10
<i>Crodino 0.0% Prosecco sparkling water</i>	
APPLETINI 0.0	10
<i>Elderflower syrup lime juice sparkling water apple juice</i>	

GIN & MORE

CASTLE GIN & TONIC	11
<i>Castle Gin Tonic</i>	
APEROL SPRITZ	11
<i>Aperol Prosecco bruiswater</i>	
LIMONCELLO SPRITZ	11
<i>Limoncello Prosecco sparkling water</i>	
PALOMA	11
<i>Tequila lime juice pink grapefruit mint</i>	

*Within ancient walls, every drink
tastes like a story.*



RESTAURANT OUD-POELGEEST