

# BAR MENU

---

*In this bar menu you'll find a wide range of signature cocktails, adventures G&T's, a peak in our wine cellar and enjoy exquisite tastes from a wide selection of dishes.*



Our bar food menu is waiting for you on the last page  
Ons barmenu met heerlijke gerechten vind u op de laatste pagina

## BUBBLES

<b>SPARKLING</b>	<i>Glass</i>	<i>Bottle</i>
<i>Brut</i>		
Cava Masia de la Luz Brut, Penedés	6,50	39,5
Cava Masia de la Luz Rosé Brut, Penedés	6,50	39,5
Prosecco Spumante Brut, Pizzolato BIO	7,50	42,5

### *Mixed*

Hugo	12	
Aperol Spritz	12	

<b>CHAMPAGNE</b>	<i>Glass</i>	<i>Bottle</i>
<i>Brut</i>		
Legras & Haas Blanc De Blancs Grand Cru	12	85,5
Moët & Chandon Ice Imperial		95
Ruinart Blanc De Blancs Grand Cru		125

### *Rosé*

Legras & Haas Rosé Brut Grand Cru	14	87,5
Champagne Ruinart Rosé Brut		125



## WINES

<b>WHITE WINE</b>	<i>Glass</i>	<i>Bottle</i>
<i>France</i>		
Chardonnay, Collovray & Terrier	5,50	29,5
Les Bertholets Reserve Viognier, Pays d'Oc	6,50	34,5
Fleur d'Opale, Bordeaux Blanc bio		52,5
Estelle Philippe Macon-Villages		49,5
Domaine Christian Moreau Pere & Fils, Chablis		49,5
Sancerre AC, Domaine Currot		65,5
Pouilly-Fuisse "Les Vernays" Maison Verget		75,5
Domaine Henri & Gilles Buisson Meursault, Beaune		135,5

### *Spain*

Finea Valdelagunda Verdejo	7,50	37,50
Mar de Viñas Albariño, Rias Baixas		39,50

### *Italy*

Pinot Grigio, Castel Firmian	6,50	34,5
------------------------------	------	------

### *Germany*

Weingut Zahringer, Weissburgunder		49,5
-----------------------------------	--	------

### *New World*

Kinast Sauvignon blanc, Casablanca Valley, Chili	5,50	29,5
Dark Horse Chardonnay, California, USA	7,50	39,5
Mount Riley Sauvignon blanc, Marlborough, New Zealand		34,5
Panamera Chardonnay, Napa Valley, USA		49,5
Johan Müller Grüner Veltliner, Kremstal, Austria		32,5

Please note: All our wines and vintages are subject to availability and may change  
Let op: Al onze wijnen en de jaargangen zijn afhankelijk van beschikbaarheid en kunnen afwijken

## WINES

<b>ROSE WINE</b>	<i>Glass</i>	<i>Bottle</i>
<i>Brut</i>		
Et Moi Rosé, Méditerranée	5,50	29,5
Up Ultimate Provence rose, Provence	8,50	44,5
Chateau de Pibarnon Bandol rose, Provence		65,5

<b>RED WINE</b>	<i>Glass</i>	<i>Bottle</i>
<i>France</i>		
Domaine La Baume Merlot, Pays d'Oc	6,50	34,5
Collovray & Terrier Pinot Noir, Pays d'Oc	7,50	39,5
Chateauneuf du Pape, Domaine Yann Mousset		62,5
Chateau Barberousse Saint-Emilion, Bordeaux		52,5
Domaine Henri & Gilles Buisson Volnay 1er Cru Les Chanlins		135,5

### *Italy*

Primitivo, Luccarelli	5,50	29,5
Masca del Tacco Susumaniello, Puglia		54,5
Ca' Vegar Ripasso della Valpolicella, Veneto		52,5
Vino Nobile di Montepulciano Avignonesi, Toscane		53,5
Torre del Falasco Amarone della Valpolicella, Veneto		65,5
Cascina Adelaide Barolo, Piëmonte		89,5

### *Spain*

Coto De Imaz, Rioja Reserva	9,5	49,5
-----------------------------	-----	------

### *New World*

Kaiken Malbec Reserva, Mendoza, Argentina	6,5	34,5
Esk Valley, New Zealand, Marlborough Pinot Noir		49,5
Kinast 'K Prima' Luntué Valley, Chili		57,5
Bogle Essential Red, California, USA		56,5
Salentein Barrel Selection Malbec, Valle de Uco, Argentina		55,5

### **SWEET WINE**

	<i>Glass</i>	<i>Bottle</i>
Banyuls Rimage Vin Doux Naturel	9,5	
Castel Firmian Moscato Giallo, Trentino	5,5	29,5

Please note: All our wines and vintages are subject to availability and may change  
Let op: Al onze wijnen en de jaargangen zijn afhankelijk van beschikbaarheid en kunnen afwijken

## SIGNATURE COCKTAILS

Vesper's Bar is an experience. The seasoned bartenders transport guests to a place where they can lose themselves in exotic flavours, magnetic conversations and unexpected combinations.

Is there any of your favorite cocktails not at our list? Please ask Joey or Dean. They will be pleased to serve you any cocktail you like.

EARLY EVENING SUNSET // VESPERA

### THE MEDICIN MAN 13

Gin Mare, lime juice, Yellow Chantreuse, Camille liqueur, lavender syrup & egg white

### LYCHEE MARTINI 12

Nolet Silver Dry Gin, lychee puree, yuzu, rose syrup, raspberry puree and Peychauds bitters

### JOE THE GLOW 11

Vodka, lime juice, Maraschino liqueur, Hibiscus syrup & egg white

### KUTA COWBOY 12

Infused vodka with kaffir lime leaves, ginger rhubarb liqueur, lime juice, rhubarb bitters, maple spice syrup and egg white

CLASSY // DANDY // CONTEMPORARY

### VESPER COCO LOCO 11

Ketel One vodka, Kahlua Coffee liqueur, espresso, fresh coconut cream and cinnamon syrup

### GOLDEN LADY 12

Licor 43, Limonchello, fresh cream, lime juice and simple syrup

### SIP, SIP HOORAY 13

Bourbon, butterscotch, lemon juice, chocolate bitters, sugar syrup & egg white



## RUM BASED COCKTAILS

ALL DAY TIKI REFRESHER 

### AGRICOLE GUAVA COOLER 13

Martinique Rhum Agricole Blanc, Licor 43, guava soda, fresh lime juice & angostura bitters

### MERCILESS VIRGIN 12

Lightly aged Rum, Pierre Ferrand Dry Curaçao, Seltzer John D. Taylors Velvet Falernum, Cherry Heering Liqueur & fresh lemon Juice

### TRADEWINDS 12

Lightly aged Rum, Black rum, Giffard Abricot du Roussillon, coconut cream & fresh lemon juice

### MAI TAI 11

Aged Rum, Pierre Ferrand Dry Curaçao, Homemade Orgeat Syrup, Mai Tai rich simple syrup & fresh lime juice

### PAHOEHOE 12

Lightly aged Rum, homemade grenadine syrup, fresh passion fruit juice, fresh lemon juice, sugar cube & 151-proof Rum

### NAVY GROG 13

Lightly aged rum, column still aged Rum, Pot still lightly aged Rum, The Bitter Truth Pimento Dram, Demerara syrup, fresh grapefruit juice & fresh lime juice

”

*Vesper provides a welcoming spot at which to enjoy a memorable cocktail, some great conversation and sustenance.*

*Our bartenders creates custom cocktails with the freshest ingredients.*



## DRINKS

### COFFEE *We serve "Royal Dutch Espresso" coffee from 3,50*

The quality of raw materials. The processing of blends and wide range of coffee is what distinguishes "Royal Dutch Espresso" from other brands.

### SPECIALTY COFFEE *We serve "Specialty Coffees" for 9*

Choose the best booze to supercharge your cup of coffee.

### TEA *We serve "Dammann Frères" for 3,50*

You can taste the quality, smell and just enjoy the delicious fragrances.

## BEER

### *Draft*

Heineken	3,50
Affligem Blond	4,50
Texelse Skuumkoppe	5
Brand Weizen	5

### *By The Bottle*

Please ask our staff about our seasonable beers from 4,50

### *Alcohol Free*

Heineken 0.0 - Amstel Radler 0.0 - Brand Weizen 0.0 3,50

### COGNACS *We serve "Cognac" from 7*

We serve a wide range of beautiful cognacs, please ask our crew!

### RUMS *We serve "Rum" from 6*

We serve the best Rum's from around the world. Please ask our bartenders Joey and Dean about our specials

### WHISKEY *We serve "Whiskey" from 6*

Please ask our bartenders Joey and Dean about our special Whiskey's.

### VODKA *We serve "Vodka" from 6*

We serve the best vodka's from around the world. Specially selected by our bartenders Joey and Dean. Please ask them about our specials.

### LIQUOR *We serve "Liquors" for 6,50*

Whats your favorite liquor? Whether you're an Amaretto or a Tia Maria fan, we serve the best liquors from around.

### PORT WINE *We serve "Port" from 6*

A sweet taste of Portugal on your lips.

## GIN & TONICS

### CLASSIC LONDON DRY

**Bulldog** – Double Dutch Tonic – Orange Slice 12  
A spicy sharp and clean GT raised by juniper & citrus

**6 O'clock** – Distillers tonic – Lemon Slice 9  
All you can expect from your traditional London dry gin

**Tanqueray No.10** – Double Dutch Tonic – Lime Wheel 12  
Wonderful rounded palate, spruce-like juniper, pink grapefruit and camomille

**Haymans Old Tom** – Double Dutch Tonic – Lemon Slice 9  
Botanical intensity backed by a citrus note and a subtle spice

### GIN FLAVOR CHARACTERISTICS

	Tanqueray No.10	CITRUS
	Gin Mare Loopuyt	6 O'clock Damrak
	Harris	Haymans Old Tom
	Copperhead Gin	Bulldog
SPICY-DRY		SWEET
	Bathtub Gin	JUNIPER BERRY
	Monkey 47	Botanist
	Bobby's	Malfy Blood Orange
	Hendrick's	Nolet's Sir Edmond
		FLORAL

### NEW STYLES GIN

**Malfy Blood Orange** – Double Dutch Tonic – Orange Slice 12  
A sip of Malfy Gin captures the perfect gin moment: sitting on our sunny terrace, enjoying the view, "Dolce far niente", the sweet art of doing nothing...

**Bathtub Gin** – Fever Tree Clemetine – Orange – Juniper Berry 12  
Bathtub Gin was developed in response to the poor-quality of alcohol that was available at the time

**Loopuyt** – Fever Tree Elderflower – Lime – Mint 11  
An accessible, surprising taste by using a complex mixture of herbs, flowers, seeds, berries and fruit peel

**Sir Edmond** – Double Dutch Tonic – Strawberries – Mint 12  
Sir Edmond Gin is a vanilla infused gin and a rebellious spirit with an unusual character

**Monkey 47** – Fever Tree Mediterranean – Lemon Grass – Blackberries 13  
Clean and refreshing lime zesty palate balanced by a herbal and juniper presence

**Damrak Gin** – Royal Bliss Tonic – Orange Peel 10  
Damrak is a real Amsterdammer: proud yet accessible, clever yet genuine and fresh

**Copperhead Gin** – Fever Tree Tonic – Orange Peel – Coriander 12  
Distilled from 5 botanicals as angelica, juniper, cardamom, orange peel and coriander

**Hendrick's** – Fever Tree Mediterranean – Cucumber 11  
Fresh cucumber aroma, rose petals perfumed with a delicate juniper touch

**Gin Mare** – Fever Tree Mediterranean – Rosemary – Lemon Slice 13  
Full bodied gin with rosemary and basil aftertaste

**Botanist** – 6 O'clock tonic – Basil – Lemon Slice 12  
Nine traditional botanicals augmented with 22 native Islay botanicals

**Nolet's** – Fever Tree Aromatic – Raspberry – Blackberry 13  
Expressive fruit and floral aromas gives an aside sweetened gin

**Bobby's** – Fever Tree Mediterranean – Orange Peel – Clove 12  
Spicy and fragrant on the nose, a fresh burst of citrus and herbs



## BAR FOOD / TO SHARE

---

### OLIVES & ALMONDS 7

### BREAD & DIPS 7

Homemade dips

### PIMIENTOS DE PADRON 12

Green pepper / smoked maldon salt

### K.F.C 11

(Korean Fried Cauliflower)

Kimchi / chili / spring onion

---

### GILLARDEAU OYSTERS 15

3 pieces / lemon / raspberry

### TERIYAKI OYSTERS 16

3 pieces / hot / teriyaki / cucumber / wakame

### KING PRAWNS 16

Garlic butter / bread

### ASIAN MUSSELS 12

Bumbu / cocos / naan

### MEDITERRANEAN PULPO 13

Tomato / spring onion / lime

### CALAMARIS 8

Aioli / lemon

---

### BRUSCHETTA DI PARMA 11

Mushrooms / truffle / Parmaham

### LOADED NACHO'S 12

Cheddar / rendang / cremefraiche  
guacamole / salsa

### DUTCH BITTERBALLEN 8

Mustard

### BRANDT & LEVI 16

Dried sausage / 3 flavours / pickles

### CHEESE PLATTER 15

3 pieces / chutney / walnuts / kletzenbrood