

Barspecials

バースペシャル

Toastie d'escargot

Snails, garlic butter, Cheddar and Emmental cheese

€13,50

Caviar on toast

20 grams of Baeri caviar, smoked sour cream, chives

€39,50

Bone marrow on toast

Toasted Pain de Mie bread, roasted bone marrow

€10,00

Eel on toast

Eel, salted butter, parsley, lemon

€15,00

Wines per glass

グラスワイン

White	Glass	Red	Glass
<i>Nibiru-Muller Thurgan Grundstein (AT)</i>	€6,25	<i>Kalkmergel, Weingut Andres, Pfalz Spätburgunder (GE)</i>	€5,50
Rose <i>Domaine, Pech De Rozies, Corbieres Granach noit, Syrah (FR)</i>	€7,00	<i>Rennersistas- Superglitzer, Burgenland Spätburgunder Roesler, St. Laurent, Zweigelt (AT)</i>	€6,75

Menu

メニュー

Le Big Mie - €13,50

Two goat patties (200gr), Cheddar cheese, lettuce, pickles, Big Mie sauce
(Vegetarian Redefine Meat burger +€2,50)

The G.O.A.T. Burger - €12,50

Two goat patties (200gr), Cheddar cheese, raw onion, pickles, mustard, ketchup, mayonnaise
(Vegetarian Redefine Meat burger +€2,50)

The P.F.C. - €11,50

Crispy chicken thigh, lettuce, onion, pickles, PFC sauce (+Jalapeños €0.50)

Black pudding Sando - €8,50 small / €10,50 big

Black pudding, lettuce, onion compote, mayonnaise (+ Madame Jeanette €1,00)

Egg salad Sando - €7,50

Egg salad from free range eggs, a crispy egg, onion, lettuce

BBQ Onion Patty Melt - €9,75

One goat patty, Cheddar cheese, spicy BBQ sauce, bacon, pickles, caramelized onions
(Vegetarian Redefine Meat burger +€1,25)

Patty Melt / Cheeseburger - €8,50

One goat patty, Cheddar cheese, mustard, ketchup, onion, pickles
(Vegetarian Redefine Meat burger +€1,25)

Mie Croquette - €8,50

With mustard mayonnaise

Paindefrikandel - €4,50

Frikandel sausage, Hela curry, onions (+ Zaanse mayonnaise €0,50)

Hotdoggy Dog - €7,50

BBQ hot dog, sauerkraut, Cheddar cheese, ketchup, mustard, fried onion, pickles

Extra

追加

Fries

Small €4,00 / Large €5,00

Paindemie salad

Zucchini and spinach with truffle dressing
and Parmesan €6,50

Butterhead lettuce

With salad dressing €4,00

Sweet

甘い

Sundae

Vanilla ice cream with salted caramel, 'honey
roasted' pecan nuts and rum raisins €7,50

French toast

Sugar and Breton salted butter €6,50
or
Salted caramel sauce €7,50

Winelist

ワイン

Sparkling

Jean Cidre - Cidre Brut Biologique
Bretagne (FR) €25,00

Mirco Mariotti, Set e mez, Emilia
Romagna - Fortana (IT) €38,00

La p'tite Bulle, Pet Nat, Alsace
Muscat Ottonel & Auxerrois (FR) €59,50

Goustan, Valerie Frison, Champagne
Pinot Noir (FR) €85,00

White

Calcarius Hellen Bianco, Puglia
Greco Bianco (IT) €60,00

PIRI Naturel,
Weissburgunder (GE) €58,00

Gérard Schueller, Alsace
Pinot Blanc (FR) €60,00

Jérome François, Kaysersberg
Auxerrois, Pinot gris & Pinot blanc (FR) €67,50

Rose

Juicy, Vinyes Tortuga
Granach noit, Syrah (SP) €60,00

Domaine, Pech De Rozies, Corbieres
Granach noit, Syrah (FR) €52,00

Orange

Weingut Carl Koch, Na.ck.isch trocken
Riesling (DE) €47,00

Rennerstas, Gebühläcke
Welschriesling (AT) €71,00

Red

Ca faye douze, Philippe Delmée, Loire
Cabernet Franc (FR) €43,50

Es d'Aqui, M&M, Limoux
Muscat Mourvedre (FR) €50,00

Brutal, Sons of Wine, Beaujolais
Gamay (FR) €52,00

Alchimia, Brutal, Montepulciano
Abruzzo Italy (IT) €54,00

Brutal, Microbio, Castilla y Leon
Temperanillo (SP) €55,00

Sons of Wine, Davidson Primeur, Beaujolais
Gamay (FR) €56,50

Gam Hénade, Lé Thio Noots, Loire
Gamay (FR) €57,50

Nouveau Litre, Beaujolais
Gamay (FR) €60,50

Hunky Dory, Vinyes Tortuga, Catalunya
Granacha (SP) €61,50

Cuvée du P'tit Prince, Jura
Trousseau (FR) €82,50

Les Orgues, Vignoble de l'Arbre Blanc,
Auvergne - Pinot Noir (FR) Magnum €232,50

Cocktails

カクテル

Ultimate Gin & Tonic <i>Nordes gin, Fever Tree mediterranean, lemon juice</i>	€12,50	Sakura Martini <i>Ukiyo blossom gin, Cherry liquor, lemon, vanilla syrup, egg white</i>	€15,50
Pain-de-Mule <i>Ketel One vodka, Yuzu saké, ginger & lime soda, Angostura bitters</i>	€13,00	Skinny Cucumber <i>Moa vodka, St.Germain, cucumber</i>	€15,50
Black Olive Negroni <i>Gin, MUZ vermouth, Campari, black olive</i>	€13,50	Japanese Paloma <i>Tequila, Yuzu sake, lime, agave syrup</i>	€15,00
Baco 2.0 <i>Bacardi 8 years, Laphroaig 10 years, cherry Coca Cola, lime</i>	€12,50	The G.O.A.T. Old Fashioned <i>Fat washed Bullet bourbon, caramel syrup, Angostura bitters</i>	€14,00

Japanese Sake

日本酒

	<i>Glass - Bottle</i>
<i>Yukiotoko, Honjozo 15%</i>	€7,00 - €65,00
<i>Kogane Umeshu 12%</i>	€7,50 - €67,50
<i>Night Emperor, Tokubetsu Junmaishu 15%</i>	€7,75 - €67,50
<i>Salt'n'Yuzu Sake 7%</i>	€7,50 - €67,50
<i>Mutsu Hassen, Red Label Junmai 16%</i>	€8,00 - €70,00
<i>Kakurei, Junmai - Ginjo 15,5%</i>	€8,00 - €72,50
<i>Night Emperor Forever, Tokubetsu Junmai 20%</i>	€8,25 - €75,00
<i>Zaku Naguwashi 15%</i>	€12,50 - €140,00

Drinks

ドリンクメニュー

Beer

ビール

<i>Heineken</i>	€3,50
<i>Asahi</i>	€5,50

Whiskey

ウィスキー

<i>Tokinoka Japanese whisky</i>	€9,50
<i>Laphroaig 10 whisky</i>	€11,00
<i>Pearse Founders choice - 12 years</i>	€11,00
<i>Tokinoka Japanese whisky black</i>	€13,00

Mezcal & Tequila

メスカル & テキーラ

<i>Mezcal Meteoro</i>	€9,00
<i>Codigo Tequila blanco</i>	€9,50
<i>Codigo Tequila reposado</i>	€13,00

Gin & Genever

ジン & ジェネバー

<i>By the Dutch Old Genever</i>	€6,50
<i>Bombay Gin</i>	€7,50
<i>Nordics Gin</i>	€8,00
<i>Saigon Baigur limited Gin</i>	€9,00

Rum

ラム酒

<i>Bacardi 8 YO Rum</i>	€7,50
<i>William Hinton 6YO dark Rum</i>	€9,00
<i>William Hinton Rum single cask Madeira wine</i>	€14,00

Shots

ショット

<i>Ketel One Jonge Jenever</i>	€3,50
<i>Salmari</i>	€5,00
<i>Cazcabel Tequila Blanco</i>	€5,50
<i>Ketel One vodka</i>	€6,50

Soda's

ソフトドリンク

<i>Sourcy still</i>	€3,00
<i>Sourcy sparkling</i>	€3,00
<i>Coca Cola</i>	€3,00
<i>Coca Cola Zero</i>	€3,00
<i>Cherry Cola</i>	€3,00
<i>Sprite / Fanta</i>	€3,00
<i>Dr. Pepper</i>	€3,00
<i>Old Jamaica ginger beer</i>	€3,50
<i>Big Tom</i>	€4,50
<i>Mediterranean tonic water</i>	€5,50

Soda's from A.F.F.

ソフトドリンク

<i>Passion & fire</i>	€5,00
<i>Forest fruit</i>	€5,00
<i>Cucumber seltzer</i>	€5,00
<i>Ginger & lime</i>	€5,00
<i>Grapefruit & pineapple</i>	€5,00

Hot Drinks

ホットドリンク

<i>Espresso</i>	€3,50
<i>Cappuccino</i>	€4,00
<i>Latte</i>	€4,00
<i>Coffee</i>	€3,50
<i>Tea</i>	€2,75

Barmenu

バーテンダー