

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

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

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

Heineken	€3,50
Asahi	€5,50
Heineken 0.0	€3,50

Whiskey

ウイスキー

Tokenoka Japanese whisky	€9,50
Laphroaig 10 whisky	€11,00
Pearse Founders choice - 12 years	€11,00
Tokenoka Japanese whisky black	€13,00

Mezcal & Tequila

メスカル & テキーラ

Mezcal Meteoro	€9,00
Codigo Tequila blanco	€9,50
Codigo Tequila reposado	€13,00

Gin & Genever

ジン & ジェネバー

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

Rum

ラム酒

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

Shots

ショット

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

Soda's

ソフトドリンク

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

Soda's from A.F.F.

ソフトドリンク

Passion & fire	€5,00
Forest fruit	€5,00
Cucumber seltzer	€5,00
Ginger & lime	€5,00
Grapefruit & pineapple	€5,00

Hot Drinks

ホットドリンク

Espresso	€3,50
Cappuccino	€4,00
Latte	€4,00
Coffee	€3,50
Tea	€2,75

Barmenu

バーテンダー