

Barspecials

バースペシャル

Toastie d'escargot

Snails, garlic butter, Cheddar and Emmental cheese

€14,00

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

€14,75

Eel on toast

Eel, salted butter, parsley, lemon

€17,50

Shrimp Toast

With homemade sweet chilli sauce

€11,75

Wines per glass

グラスワイン

White

Weingut Carl Koch, Riesling (DE)

€6,75
€39,00

*Weingut Seckinger, Bianco Nero,
Weissburgunder, (GE)*

€6,50
€37,50

Red

*Kalkmergel, Weingut Andres, Pfalz
Spätburgunder (GE)*

€5,75
€33,00

*Rennerstas- Superglitzer, Burgenland
Spätburgunder Roesler, St. Laurent,
Zweigelt (AT)*

€6,75
€40,50

Menu

メニュー

The Smokey Smashed - €14,00 (SPECIAL)

One goat patty (150 gr), Pain de mie burger bun, onion and jalapeño jam, bacon, smoked cheese, Juans spicy BBQ sauce and G'rilla Glue smoke sauce.*
(Vegetarian burger +€2,50) *Sauce collab between Paindemie and Greenmeister

Le Big Mie - €16,50

Two goat patties (200gr), Cheddar cheese, lettuce, pickles, onions, Big Mie sauce
(Vegetarian burgers +€3,00)

The G.O.A.T. Burger - €15,50

Two goat patties (200gr), Cheddar cheese, onions, pickles, mustard, ketchup, mayonnaise
(Vegetarian burgers +€3,00)

The P.F.C. - €14,50

Crispy chicken thigh, lettuce, onions, pickles, PFC sauce (+Jalapeños €0,50)

Black pudding Sando - €10,00 small / €13,00 big

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

Truffled Egg salad Sando - €10,50

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

BBQ Onion Patty Melt - €11,50

One goat patty, Cheddar cheese, spicy BBQ sauce, bacon, pickles, caramelized onions
(Vegetarian burger +€2,50)

Patty Melt / Cheeseburger - €9,50

One goat patty, Cheddar cheese, mustard, ketchup, onions, pickles
(Vegetarian burger +€2,50)

Mie Croquette - €10,00

With mustard mayonnaise

Paindefrikandel - €5,50

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

Hotdoggy Dog - €7,50

BBQ hot dog, sauerkraut, Cheddar cheese, ketchup, mustard, fried onions, 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 €5,50

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 €7,50
or Salted caramel sauce €8,50

Crème brûlée sandwich

Pain de mie, custard and burnt sugar €8,50

Winelist

ワイン

Sparkling

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

Funambul, Entre Vinyes, Cava, Spain €8,00
€44,00

La p'tite Bulle, Pet Nat, Alsace
Muscat Ottonel & Auxerrois (FR) €47,00

Paul Peifer, Sekt Sekt Brut Spatburgunder
/Weissburgunder 2019 GE €50,00

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

White

Weingut Scheuermann, Bianco Nero,
Weissburgunder (GE) €37,50

Weingut Carl Koch, Riesling (DE) €39,00

Domaine Goepp,
Gewurztraminer (FR) €45,00

Calcarius Hellen Bianco, Puglia
Greco Bianco (IT) €50,00

Gérard Schueller, Alsace
Pinot Blanc (FR) €52,00

Rose

Juicy, Vinyes Tortuga
Granache Noir, Syrah (SP) €60,00

Frauen Power, Riesling, Dornfelder,
Siegerrebe (GE) €45,00

Orange

Weingut Carl Koch, Na.ck.isch trocken
Riesling (DE) €45,00

Rennerstas, Gebühlücke
Welschriesling (AT) €65,00

Red

Ca faye douze, Philippe Delmée, Loire
Cabernet Franc (FR) €39,00

Es d'Aqui, M&M, Limoux
Muscat Mourvedre (FR) €45,00

Alchimia, Brutal, Montepulciano
Abruzzo Italy (IT) €47,00

Brutal, Microbio, Castilla y Leon
Temperanillo (SP) €52,00

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) €57,00

Hunky Dory, Vinyes Tortuga, Catalunya
Granacha (SP) €60,00

Cuvée du P'tit Prince, Jura
Trousseau (FR) €78,00

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

Cocktails

カクテル

Ultimate Gin & Tonic <i>Bombay Gin, tonic water, 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>Riga wodka, Yuzu saké, ginger & lime soda, Angostura bitters</i>	€13,00	Skinny Cucumber <i>Moa vodka, St.Germain, cucumber, mint</i>	€15,50
Black Olive Negroni <i>Gin, MUZ vermouthe, Campari, black olive</i>	€13,50	Japanese Paloma <i>Tequila, Yuzu sake, grapefruit lemonade, fresh lime, agave syrup</i>	€15,00
Baco 2.0 <i>Bacardi 8 years, Laphroaig 10 years, Dr. Pepper, 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>Seafood, Sparkling sake, 13% - 300 ml</i>	€17,00
<i>Talkin Loud and Sayin Something</i>	€8,00 - €72,50
<i>Kogane Umeshu 12%</i>	€7,50 - €67,50
<i>Salt'n'Yuzu Sake 7%</i>	€7,50 - €67,50
<i>Mutsu Hassen, Red Label Junmai 16%</i>	€8,00 - €72,50
<i>Night Emperor Forever, Tokubetsu Junmaishu 15%</i>	€7,75 - €67,50
<i>Miyosakae, Biwako no Kujira</i>	€8,00 - €72,50
<i>Macho, Junmai</i>	€8,00 - €72,50
<i>Zaku Naguwashi 15%</i>	€12,50 - €140,00
<i>Kakurei Junmai Ginjo Umeshu 9,5%</i>	€8,00
<i>Daiyamr, Hamada Syuzou, Shochu</i>	€9,00

Drinks

ドリンクメニュー

Beer

ビール

<i>Leeuw Pils</i>	€4,00
<i>Asahi</i>	€5,50
<i>Heineken 0.0</i>	€3,50

Whiskey

ウイスキー

<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
<i>Nikka from the barrel</i>	€12,50
<i>Monkey Shoulder</i>	€10,50

Mezcal & Tequila

メスカル & テキーラ

<i>Vida Del Maguey</i>	€7,50
<i>Ocho blanco</i>	€6,50
<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</i>	€14,00

Shots

ショット

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

Soda's

ソフトドリンク

<i>Sourcy still</i>	€3,75
<i>Sourcy sparkling</i>	€3,75
<i>Coca Cola</i>	€3,75
<i>Coca Cola Zero</i>	€3,75
<i>Sprite / Fanta</i>	€3,75
<i>Dr. Pepper</i>	€3,75
<i>Old Jamaica ginger beer</i>	€4,25
<i>Big Tom</i>	€4,50
<i>Mediterranean tonic water</i>	€5,50
<i>A.F.F. Passion & fire</i>	€5,75
<i>A.F.F. Ginger & lime</i>	€5,75
<i>Kratombucha</i>	€6,00

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>	€3,00

Bar menu

バーテンダー