BAR BITES

Available from 11:30 until 22:30

BREAD BOARD - 8
Tapenade – Olive oil – “Fleur de Sel” butter

SPRING ROLLS - 14
Spicy honey glaze – Sesame – Ghoa cress

CHICKEN STRIPS - 16
Smokey BBQ sauce

BEEF “BITTERBALLEN” - 16
Bitterballs filled with beef ragout – “Limburgse” mustard

LATE NIGHT SNACKS

Available from 22:30 until 00:00

MEATBALLS ARRABBIATA - 24
Beef meatballs – Spicy tomato sauce – Served with bread

SLOPPY JOE NACHOS - 24
Corn nachos – Spicy Sloppy Joe – Rich toppings - Crème fraîche

PIZZA MARGHERITA - 26
Arugula – Truffle crème – Grana Padano
Add: Pepperoni +5

HOT TOMATO BURGER - 25
Beef burger - Hot tomato chutney - Potato chips

THE GATE

Please inform your waiter if you have any special dietary requirements, including any food allergies or intolerance that we should be made aware of when preparing your menu request. Kindly note; for food safety reasons, all our burgers are cooked well done

Informeer uw ober als u speciale dieetwensen heeft, waaronder voedselallergieën of intoleranties, zodat wij hier rekening mee kunnen houden bij het bereiden van uw menu. Houd er rekening mee dat, om voedselveiligheidsredenen, al onze burgers well done worden bereid.

Every journey starts at The Gate.
A gathering place between destinations.
To eat, to meet, to feel at home for a moment,
before traveling on to the next adventure.

THE GATE RESTAURANT & BAR

WINES

SPARKLING WINES

CAFÉ DE PARIS Blanc de Blancs Brut (France)	11	55
CHAMPAGNE CASTELNAU Brut Reserve (France)	25	135

WHITE WINES

GUILLAUME Chardonnay (France)	9	45
ARBOS Pinot Grigio - Organic/Vegan (Italy)	10	50
LENOTTI COLLE DEI TIGLI Garganega/Cortese (Italy)	10	50
AIMÉ BOUCHER - LA BOTTIÈRE Touraine Sauvignon Blanc (France)	12	60
M. CHAPOUTIER Belleruche - Blanc (France)	12	60

RED WINES

GUILLAUME Merlot (France)	9	45
L'IMPOSSIBLE Cabernet sauvignon (France)	10	50
COUVEYS Pinot Noir (France)	11	55
CRUZ DEL CASTILLO Rioja Tinto - Crianza (Spain)	14	70
MASSERIA ALTEMURA Sasseo - Primitivo (Italy)	16	80

ROSÉ WINES

GUILLAUME Grenache Rosé (France)	9	45

BEERS

DRAUGHT BEERS

	0.25L	0.50L
HEINEKEN	6.95	11.75

SEASONAL DRAUGHT BEERS

BRAND IPA - 7.95 / 13.50
Brand India Pale Ale (7%) was the winning beer of the Brewery Contest 2014. The beer is characterized by a fruity and citrusy character. Aromatic with a soft hoppy bitterness.

AFFLIGEM BLOND - 7.95 / 13.50
Affligem is an official abbey beer and is available as blond, double, triple and fresh blond. The beers are brewed with refermentation in the bottle. There are also two seasonal beers: Noël and Patersvat. Affligem Blond is a golden blond top-fermented beer with an alcohol percentage of 6.8% and a density of 15.5° Plato.

TEXELS SKUUMKOPPE - 7.95 / 13.50
Texels Skuumkoppe is a top-fermented dark wheat beer, brewed from natural ingredients including Texel barley. This specialty beer is packed with flavor with hints of caramel and apricot, with a creamy and slightly sweet aftertaste. Texels Skuumkoppe is a beer to suit every season.

BOTTLED BEERS 0.25L

HEINEKEN MALT 0.0%	6.00
AMSTEL RADLER 2%	6.50
GOUDEN BROOD BEER	8.00
LOWLANDER WHITE ALE	9.50
'T IJ - ZATTE	9.50
DUVEL 8,5%	9.50
LA CHOUFFE 8%	9.50

COCKTAILS

HOUSE SPECIALS

AMALFI KISS - 19
Beefeater Dry Gin, Limoncello, Strawberries, Lemon juice, Honey water, Black pepper

VANILLA SKY - 19
Absolut Vanilla Vodka, Lillet Blanc, Vanilla syrup, Lime juice, Passion fruit puree

TRIPLE X ENIGMA - 19
Jonge Jenever, Zeer Oude Jenever, Cointreau, Italicus, Saffron syrup, Mandarin juice

TEMPERATURE RAISIN - 19
Bacardi Carta Blanca, Amaretto, Bols Creme De Cacao, Baileys, Cream

CLASSICS

BRAMBLE - 19
Beefeater Dry Gin Lemon juice, Simple syrup, Berry liqueur

BRANDY ALEXANDER - 19
Martell V.S.O.P, Bols Creme De Cacao Brown, Cream

FRENCH 75 - 19
Beefeater Dry Gin, Lemon juice, Simple syrup, Sparkling wine

SPRITZ

LILLET ROSE SPRITZ - 17
Lillet Rose, Fever Tree tonic water

ST-GERMAIN SPRITZ - 17
St-Germain, Sparkling wine, Fever Tree Soda water

MOCKTAILS

BERRY BLISS - 15
Red wine 0.0%, Cranberry juice, Raspberry puree, Strawberry puree, Raspberry syrup, Lime juice

MANGO FUSION - 15
Mango Puree, Lime juice, Simple syrup, Soda water

Want to explore beyond the menu?
Our bartenders would love to guide you

SPIRITS

JENEVER

BOLS JONG JENEVER	7.00
BOLS ZEER OUDE JENEVER	8.00
BOLS CORENWIJN	8.00
SONNEMA BERENBURG	6.00
COEBERGH	6.00

GIN

BEEFEATER DRY	9.50
DAMRAK AMSTERDAM	9.50
PLYMOUTH GIN	11.00
BOMBAY SAPPHIRE	12.00
HENDRICKS	13.00
MONKEY 47	15.00

RUM

BACARDI CARTA BLANCA	10.00
BACARDI NEGRA	10.00
BACARDI 8 ANOS	12.00
CACHAÇÁ 51	12.00

VODKA

BOLS VODKA	9.50
TITO'S VODKA	10.00
ABSOLUT VODKA	10.00
GREY GOOSE	13.00

TEQUILLA

OLMECA BLANCO	9.00
OLMECA REPOSADO	10.00
PATRON SILVIER	16.00
PATRON REPOSADO	18.00
PATRON ANEJO	20.00
MEZCAL ILEGAL REPOSADO	15.00

LIQUEURS

BAILEYS	8.00
KAHLUA	9.00
TIA MARIA	8.00
AMARETTO	8.00
COINTREAU	8.00
GRAND MARNIER	8.50
DRAMBUIE	8.00
MALIBU	9.00
SOUTHERN COMFORT	8.50
PASSOÃ	8.00
D.O.M. BENEDICTINE	8.00
ITALICUS	11.00
ST-GERMAIN	10.00

WHISKEY'S

Scotch Blend

BALLANTINES	11.00
FAMOUS GROUSE	11.50
CHIVAS REGAL 12Y	11.00
CHIVAS ROYAL SUITE 21Y	25.00

Malt Selection

OBAN 14Y	15.00
GLENKINSCHIE 12Y	15.00
TALISKER 10Y	15.00
CRAGGANMORE 12Y	15.00
GLENLIVET 12Y	15.00
DALWHINNIE 15Y	14.00
LAGAVULIN 16Y	24.00

American & Canadian

MAKER'S MARK	12.00
BULLEIT BOURBON	11.00
BULLEIT 95 RYE	14.00
JACK DANIEL'S	10.00
WOODFORD RESERVE	13.00

Irish

JAMESON	10.00
REDBREAST 12	18.00

APERITIF & DIGESTIF

OSBORNE SHERRY DRY	7.50
MARTINI DRY, BIANCO, ROSSO	7.50
CAMPARI	8.50
APEROL	8.50
LILLET BLANC	9.00
LILLET ROSE	9.00
LILLET ROUGE	9:00
PERNOD	8.50
RICARD	9.00
KOPKE RUBY PORT	8.50
KOPKE FINE WHITE	8.50
KOPKE 10 YEARS	9.50
JULIA INVECCHIATA GRAPPA	11.25
ARMAGNAC V.S.O.P.	12.00
MARTELL V.S.O.P	16.00
MARTELL CORDON BLEU	30.00
HENNESSY X.O	50.00
SAMBUCCA	7.50
LIMONCELLO	7.50
JÄGERMEISTER	7.00
CALVADOS	10.00