Silver meeting room package

from € 75.00

Plenary meeting room with note sheet and pens
LCD projector
Projection screen
Whiteboard and flipchart

Unlimited access to the living room, providing continuous coffee specialties, leaf tea selection, refreshments, flavored water, dried fruits, nuts and candies

Morning coffee break

Sandwich lunch in the meeting room

Afternoon coffee break

Minimum 10 guests, price per guest
Gold meeting room package

from € 79.00

Plenary meeting room with note sheet and pens
LCD projector
Projection screen
Whiteboard and flipchart

Unlimited access to the living room, providing continuous coffee specialties, leaf tea selection, refreshments, flavored water, dried fruits, nuts and candies

Morning coffee break

Working lunch in the living room

Afternoon coffee break

Minimum 10 guests, price per guest
Platinum meeting room package

from € 85.00

Plenary meeting room with note sheet and pens
LCD projector
Projection screen
Whiteboard and flipchart

Unlimited access to the living room, providing continuous coffee specialties, leaf tea selection, refreshments, flavored water, dried fruits, nuts and candies

Morning coffee break

MEATings Imagined Lunch Experience
- Chefs “on” the grill at Midtown Grill Restaurant -

Afternoon coffee break

Minimum 10 guests, price per guest
Breakfast
American Breakfast

€ 29.50

Croissants and Danish pastries
Selection of bread loaves and rolls
Butter and margarine

Coffee specialties and leaf tea selection
Fruit juices, flavored water

Plain and fruit yogurt
Assortment of cereals

Sliced fruit, whole fruit
Nuts and dried fruit

Selection of local cold cuts and smoked fish
Dutch farmhouse cheeses

Preserves, homemade jams and honey
Chocolate cream and “hagelslag”

Warm breakfast classics:
Scrambled farm eggs, bacon, pork and chicken sausages
Hash brown potatoes, baked beans, sautéed mushrooms

Minimum 30 guests, price per guest
Continental Breakfast

€ 23.00

Croissants and Danish pastries
Selection of bread loafs and rolls
Butter and margarine

Coffee specialties and leaf tea selection
Fruit juices, flavored water

Plain and fruit yogurt
Assortment of cereals

Sliced fruit, whole fruit
Nuts and dried fruit

Selection of local cold cuts and smoked fish
Dutch farmhouse cheeses

Spice up your breakfast:

Smoothies € 3.00 per guest

Healthy station € 5.00 per guest
(Crudité's, cottage cheese, Tofu)

Minimum 30 guests, price per guest
Individual breakfast board

€ 14.00

Warm croissant with ham and Gruyère
Bagel with smoked salmon
Fruit salad
Orange juice

In our living room:
Coffee specialties and leaf tea selection
Fruit juices, flavored water

Maximum 15 guests, price per guest
Coffee breaks
Welcome Energizer Break

€ 8.50
Assorted baked Danish pastries
Seasonal whole fruits
Coffee specialties and leaf tea selection
Refreshments and flavored water
Dried fruits, nuts and candies

Mid Morning Shake Me Up Break

€ 8.50
Homemade energizing items
Seasonal whole fruits
Coffee specialties and leaf tea selection
Refreshments and flavored water
Dried fruits, nuts and candies

Minimum 10 guests, price per guest
Afternoon Recharge Break

€ 8.50

Savory and sweet options
Seasonal whole fruits
Coffee specialties and leaf tea selection
Refreshments and flavored water
Dried fruits, nuts and candies

Continuous Coffee

€ 8.50

Unlimited access to the living room, providing continuous coffee specialties, leaf tea selection, refreshments, flavored water, dried fruits, nuts and candies
Spice up your Coffee Break…

Go Dutch!

Poffertjes station € 150.00 per station & € 2.00 per guest
Stroopwafel station € 150.00 per station & € 2.00 per guest
Farmhouse Cheese tasting € 3.00 per guest

Go Healthy!

Detox smoothie station € 12.00

Energizing shots:
Spinach and lime € 1.50
Virgin bloody Mary € 1.50
Cucumber and mint € 1.50
Mango coconut € 1.50

Minimum 10 guests, price per guest
Lunch breaks

TRAVEL BRILLIANTLY
Sandwich Lunch I

€ 29.50

**Sandwiches**
Cucumber & cress sandwich
Warm smoked salmon croissant

**Make your own sandwich:**
Selection of rolls, bread, butter, local cold cuts and smoked fish
Dutch farmhouse cheeses and condiments

**Salad Bar**
Frisée
Tomatoes
Carrots
Cucumber
Croutons
Parmesan shavings
Raspberry vinaigrette
Balsamic vinaigrette
Citrus vinaigrette

**Marinated salad**
Greek Salad
Coleslaw

**Soup**
Seasonal soup

**Desserts**
Mini éclairs
Fruit Salad
Warm croissant and butter pudding

Minimum 5 guests, price per guest

Sample menu
Sandwich Lunch II

€ 29.50

Sandwiches
Salmon bagel, cream cheese, capers, onion and parsley
Ciabatta, cooked ham, honey mustard, lettuce and tomato

Make your own sandwich:
Selection of rolls, bread, butter, local cold cuts and smoked fish
Dutch farmhouse cheeses and condiments

Salad Bar
Rocket
Tomatoes
Carrots
Cucumber
Croutons
Parmesan shavings
Raspberry vinaigrette
Balsamic vinaigrette
Citrus vinaigrette

Marinated salad
Salad of Chinese cabbage and shrimp
Couscous

Soup
Seasonal soup

Desserts
Cookies
Sliced fruit
Chocolate mousse

Minimum 5 guests, price per guest
Working Lunch I

€ 39.50

Artisan bread and butter
Selection of white, brown, seeds and rye breads
Local butter and margarine

Salad Bar
Composed salad, leaf salads, dressings, oil & vinegar
Tomatoes, carrots, cucumber, croutons, condiments

Charcuterie
Selection of local cold cuts and smoked fish

Local specialty
Sliced herring | pickles | onion

Soup
Seasonal soup

Main dish
Chef’s choice of performance increaser

Desserts
Tiramisu
Fruit salad
Macaroons

Cheese
Dutch farmhouse cheeses
Working Lunch II

€ 39.50

Artisan bread and butter
Selection of white, brown, seeds and rye breads
Local butter and margarine

Salad Bar
Composed salad, leaf salads, dressings, oil & vinegar
Tomatoes, carrots, cucumber, croutons, condiments

Charcuterie
Selection of local cold cuts and smoked fish

Local specialty
‘Schelde’ Eel | Pumpernickel

Soup
Seasonal soup

Main dish
Chef’s choice of performance increaser

Desserts
Poffertjes
Stroopwafels
Mini éclairs

Cheese
Dutch farmhouse cheeses

Minimum 10 guests, price per guest
MEATings Imagined Lunch Experience
-Chefs “on” the grill at Midtown Grill Restaurant-

€ 49.50

Artisan bread and butter
Selection of white, brown, seeds and rye breads
Local butter and margarine

Salad Bar
Composed and marinated salads, leaf salads, dressings, oil & vinegar

Butchers block
Selection of local cold cuts and smoked fish

Marinated salads
Coleslaw, fruity couscous, spicy beef salad

Soup
Seasonal soup

Live from the grill
Roasted, braised or grilled meats and poultry
Sustainable fish specialties
Sauce selection

Main dishes
Penne pesto, roasted new potatoes, seasonal vegetables

Dessert
Dark chocolate mousse, strawberry panna cotta
Cheesecake, fruit salad

Minimum 30 guests, price per guest
Sample menu
Take away boxes
Take Away – Breakfast Box

€ 18.00

Breakfast sandwich
Whole fruit
Muffin
Yogurt drink
Orange juice
Coffee or tea to go

Take Away – Lunch Box

€ 22.00

Composed salad
2 chef’s choice sandwiches
Muesli bar
Whole fruit
Soft drink or fruit juice
Mineral water

Prices are per guest
Small bites

TRAVEL BRILLIANTLY
Small Bite Combinations

**Uptown**
- Cherry tomato | baby mozzarella brochettes
- Blue cheese | walnut toast
- Breaded shrimp | sweet soy dip
- Old Gouda Bitterballen | fig mustard

**Midtown**
- Smoked trout | onion compote
- Mini beef carpaccio crostini
- Vegetable spring rolls | sweet chili
- Shrimp croquettes | lemon mayonnaise
- Lamb kofta skewers | mint sauce

**Downtown**
- Toasted crostini | smoked fish | horseradish
- Smoked trout | onion compote
- Oriental chicken skewers
- Lamb kofta skewers | mint sauce

**Bitterballen selection**
- Classic Bitterballen | mustard
- Old Gouda Bitterballen | fig mustard
- Lobster Bitterballen | lime mayonnaise

Sweet up your bites

**Black forest mousse**
- € 2.50

**Mini apple crumble**
- € 2.50

**Mini pralines**
- € 2.50

Minimum 10 guests, price per guest
# Small Bites a la Carte

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nuts</td>
<td>crisps</td>
</tr>
<tr>
<td>Crudités</td>
<td>€ 2.50</td>
</tr>
<tr>
<td>Cherry tomato</td>
<td>baby mozzarella brochette</td>
</tr>
<tr>
<td>Blue cheese</td>
<td>walnut toast</td>
</tr>
<tr>
<td>Breaded shrimp</td>
<td>sweet soy dip</td>
</tr>
<tr>
<td>Oriental chicken skewer</td>
<td>€ 2.50</td>
</tr>
<tr>
<td>Vegetable spring roll</td>
<td>sweet chili</td>
</tr>
<tr>
<td>Shrimp croquette</td>
<td>lemon mayonnaise</td>
</tr>
<tr>
<td>Old Gouda Bitterballen</td>
<td>fig mustard</td>
</tr>
<tr>
<td>Lobster Bitterballen</td>
<td>lime mayonnaise</td>
</tr>
<tr>
<td>Classic Bitterballen</td>
<td>mustard</td>
</tr>
<tr>
<td>Smoked trout</td>
<td>onion compote</td>
</tr>
<tr>
<td>Lamb kofta skewers</td>
<td>mint sauce</td>
</tr>
<tr>
<td>Mini beef carpaccio crostini</td>
<td>€ 3.50</td>
</tr>
<tr>
<td>Toasted crostini</td>
<td>smoked fish</td>
</tr>
<tr>
<td>Black forest mousse</td>
<td>€ 2.50</td>
</tr>
<tr>
<td>Mini apple crumble</td>
<td>€ 2.50</td>
</tr>
<tr>
<td>Mini pralines</td>
<td>€ 2.50</td>
</tr>
</tbody>
</table>

Price per unit, minimum of 10 each.
Dinners

TRAVEL BRILLIANTLY
Gala Dinner Package

€ 95.00

Includes
Exclusive dining space
Floral table decorations
Custom made menu cards
Sparkling welcome drink
Beer, soft drinks, fruit juice
House wine selection

A selection of small bites
Old Gouda Bitterballen | fig mustard
Cured salmon | pumpernickel
Lamb kofta skewers | mint sauce

4-course gala dinner
Beef Carpaccio
rocket salad | parmesan | pesto | pine nuts
Smoked Duck
mushroom risotto | herb salad
Grilled Turbot
potato mousseline | spinach | sauce champagne
Lemon Meringue Tart
Red fruits
Coffee specialties and leaf tea selection | pralines

Minimum 30 guests, price per guest
Sample menu
House wine selection

Choose your favorite pair: Italy, France or Spain

Paiara Bianco, Bombino | Chardonnay, Tomaresca, Italy
Paiara Rosso, Cabernet Sauvignon | Negroamaro, Tomaresca, Italy
-or-
Sauvignon, Sauvignon Blanc, Moreau & Fils, France
Merlot, Moreau & Fils, France
-or-
Mas Rabell, Garnache Blanca | Parellada, Torres, Spain
Mas Rabell, Garnacha Tinta | Cariñena, Torres, Spain

Incl. in your menu price

Spice up your wine selection

Our perfectly harmonized pair recommendations

Müller-Thurgau, Apostelhoeve, The Netherlands
Dornfelder, Thorn, The Netherlands

€ 5.00 additional to menu price

3055, Chardonnay, Jean León, Spain
3055, Merlot | Petit Verdot, Jean León, Spain

€ 9.00 additional to menu price
Dinner Buffet I

€ 60.00

**Artisan bread and butter**
Selection of white, brown, seeds and rye breads
Local butter and margarine

**Salad Bar**
Composition salad, leaf salads, dressings, oil & vinegar
Tomatoes, carrots, cucumber, croutons, condiments

**Charcuterie**
Selection of local cold cuts and smoked fish

**Local specialty**
"Maatjes" herring | onion | pickles

**Soup**
Seasonal soup

**Main dish**
Farfalle pasta Amatriciana
Grilled salmon
Roasted corn fed chicken

**Desserts**
Mousse au chocolate
Panna cotta
Fruit salad

**Cheese**
Dutch farmhouse cheeses, grapes, walnuts

Coffee specialties and leaf tea selection
Pralines

Minimum 30 guests, price per guest
Sample menu
**Dinner Buffet II**

€ 85.00

**Artisan bread and butter**
Selection of white, brown, seeds and rye breads
Local butter and margarine

**Salad Bar**
Composed salad, leaf salads, dressings, oil & vinegar
Tomatoes, carrots, cucumber, croutons, condiments

**Charcuterie**
Selection of local cold cuts and smoked fish
Antipasti selection

**Local specialty**
‘Maatjes herring | onion | pickles

**Soup**
Seasonal soup

**Main dish**
Truffled mushroom linguini
Grilled sea bass | shrimp | asparagus
Pave of beef | sauce Choron | potato gratin

**Desserts**
Apple crumble | custard
Marbled mousse au chocolate
Tiramisu | blood orange sorbet

**Cheese**
French farmhouse cheeses
Walnut bread, celery, fig mustard, crackers

Coffee specialties and leaf tea selection
Pralines
Flying Dinner – Butler Passed I

€ 70.00

Kalamata olives and artichokes
Iceberg lettuce wedges | maple peppered bacon | blue cheese dressing
Cream of orange and yellow carrots
Home cured salmon | potato rosti | crème fraîche | caviar
Grilled lobster tail | pea puree
Lamb cutlets | ratatouille | jus | polenta
Mousse au chocolate
Fruit skewers

Minimum 30 guests, price per guest
Sample menu
Flying Dinner – Butler Passed II

€ 70.00

Oysters Zeeuwse creuses No. 2 | raspberry mignonette sauce | lemon

Grilled salmon | potato mousseline

Shrimp cocktail | Mary rose sauce | lemon

Coppa di Parma | pesto | grissini

Baked clear oxtail

Smoked chicken | truffled mushroom risotto

Beef short ribs | potato rosti

Poffertjes | butter | Grand Marnier

Pralines

Minimum 30 guests, price per guest
Sample menu
Spice up your dining experience

<table>
<thead>
<tr>
<th>Station</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Steak Tartar Station</strong></td>
<td>€ 6.50</td>
</tr>
<tr>
<td>traditional steak tartar</td>
<td>condiments</td>
</tr>
<tr>
<td><strong>Risotto Station</strong></td>
<td>€ 6.50</td>
</tr>
<tr>
<td>Whole Parmesan wheel</td>
<td>condiments</td>
</tr>
<tr>
<td><strong>Caesar Salad Station</strong></td>
<td>€ 8.50</td>
</tr>
<tr>
<td>whole Parmesan wheel</td>
<td>prawns</td>
</tr>
<tr>
<td><strong>Local Charcuterie Station</strong></td>
<td>€ 12.50</td>
</tr>
<tr>
<td>prepared live with our meat slicer</td>
<td>condiments</td>
</tr>
<tr>
<td><strong>Dutch Farmhouse Cheese</strong></td>
<td>€ 12.50</td>
</tr>
<tr>
<td>Board presentation</td>
<td>condiments</td>
</tr>
<tr>
<td><strong>Farmer’s Table</strong></td>
<td>€ 10.50</td>
</tr>
<tr>
<td>choice of slow roasted pork loin or “beer can” chicken Side dish selection</td>
<td></td>
</tr>
<tr>
<td><strong>Meat Station</strong></td>
<td>from € 12.50</td>
</tr>
<tr>
<td>Butcher’s recommendation Side dish selection</td>
<td></td>
</tr>
</tbody>
</table>

Sweet up your dining experience

<table>
<thead>
<tr>
<th>Station</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Poffertjes station</strong></td>
<td>€ 150.00 per station &amp; € 2.00 per guest</td>
</tr>
<tr>
<td><strong>Stroopwafel station</strong></td>
<td>€ 150.00 per station &amp; € 2.00 per guest</td>
</tr>
<tr>
<td><strong>Crème Brûlée station</strong></td>
<td>€ 5.00</td>
</tr>
<tr>
<td><strong>Ice cream station</strong></td>
<td>€ 5.00</td>
</tr>
</tbody>
</table>
## Choose your menu

### Starters and Salads
- **Grilled green asparagus | Parmesan | herb vinaigrette**  
  € 9.00
- **Coppa di Parma | roasted fig | frisée | mustard fruit | pine nuts | pesto | grissini**  
  € 13.00
- **Seared tuna | shiso | pickled ginger | cucumber cream | wasabi**  
  € 14.00
- **Carpaccio of beef | rocket salad | Parmesan | pesto | pine nuts**  
  € 15.00
- **Buffalo mozzarella | Heirloom tomato | pine nuts | basil**  
  € 15.00

### Soups
- **Tomato soup | parsley croutons**  
  € 8.00
- **Asparagus cream soup (seasonal)**  
  € 8.00
- **Truffle wild mushroom soup**  
  € 9.00
- **Chicken consommé | ravioli**  
  € 13.00

### Main Dishes
- **Salmon fillet | roasted new potatoes | spinach**  
  € 22.00
- **Free range chicken breast | sweet potato mash | goat cheese sauce**  
  € 23.00
- **Pan seared sea bass fillet | mushroom risotto | herb salad**  
  € 24.00
- **Black cod | pea purée | sautéed potatoes | slow roasted tomatoes**  
  € 26.00
- **Braised lamb shank | garlic potato mash | marinated artichokes | cherry tomatoes  | jus**  
  € 29.00
- **Herb crusted beef tenderloin | potato gratin | green beans | pepper sauce**  
  € 35.00

### Desserts
- **Tiramisu**  
  € 8.00
- **New York cheese cake | raspberry | spicy dark chocolate sauce**  
  € 8.00
- **Crunchy white chocolate mousse | strawberry | mint**  
  € 8.00
- **Lemon tart | meringue | cardamom sauce**  
  € 8.00
- **Cheese platter**  
  € 10.00

---

*Minimum 15 guests, price per guest, please select 1 dish per course for your group*
Beverages

TRAVEL BRILLIANTLY
Welcome Drinks

We create your personalized welcome drink

-or-

You can choose one of our all-time favorites

Jelma’s Vino Spumante - Extra Dry, Glera | Chardonnay | Musqué € 8.00
Saomi Prosecco Doc Treviso – Brut, Glera | Chardonnay € 9.00
Piper-Heidsieck Champagne, Essentiel – Brut, Champagne Cuvée € 14.00

Kir – Jelma’s Spumante € 9.00
Kir – Saomi Prosecco DOC € 10.00
Kir – Piper-Heidsieck Champagne € 15.00

Hibiscus flower – Jelma’s Spumante € 9.00
Hibiscus flower – Saomi Prosecco DOC € 10.00
Hibiscus flower – Piper-Heidsieck Champagne € 15.00

Hugo € 12.00
Aperol spritz € 12.00
Limonsecco € 12.00

Price per glass, upon consumption
# Beverage Packages

## Beverages package - Standard

<table>
<thead>
<tr>
<th>Duration</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 hour</td>
<td>€ 17.00</td>
<td>Soft drinks, fruit juices, Heineken, House wine</td>
</tr>
<tr>
<td>2 hours</td>
<td>€ 29.00</td>
<td></td>
</tr>
<tr>
<td>3 hours</td>
<td>€ 37.00</td>
<td></td>
</tr>
<tr>
<td>4 hours</td>
<td>€ 49.00</td>
<td></td>
</tr>
</tbody>
</table>

## Beverages package - International

<table>
<thead>
<tr>
<th>Duration</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 hour</td>
<td>€ 25.00</td>
<td>Soft drinks, fruit juices, Heineken, House wine Tangeray (Gin), Ketel One (Vodka), Pampero Anejo Especial (Rum), Johnnie Walker Red (Whisky)</td>
</tr>
<tr>
<td>2 hours</td>
<td>€ 37.00</td>
<td></td>
</tr>
<tr>
<td>3 hours</td>
<td>€ 45.00</td>
<td></td>
</tr>
<tr>
<td>4 hours</td>
<td>€ 57.00</td>
<td></td>
</tr>
</tbody>
</table>

## Beverages package - Local*

<table>
<thead>
<tr>
<th>Duration</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 hour</td>
<td>€ 25.00</td>
<td>Soft drinks, fruit juices, Heineken, House wine Courage Dry Gin, Vodka, Flying Dutchman No1 (Dutch Rum), Millstone Single Malt Dutch Whiskey, Old Genever – American Oak 3 years</td>
</tr>
<tr>
<td>2 hours</td>
<td>€ 37.00</td>
<td></td>
</tr>
<tr>
<td>3 hours</td>
<td>€ 45.00</td>
<td></td>
</tr>
<tr>
<td>4 hours</td>
<td>€ 57.00</td>
<td></td>
</tr>
</tbody>
</table>

*selection of our local partner Zuidam distillery
Spice up your night

Pimp your beverage package for an unforgettable night

**Local Crafts**
- Dutch Gin - Zuidam Courage Dry Gin
- Dutch Vodka - Zuidam Vodka
- Dutch Rum - Flying Dutchman No 1
- Dutch Whisky - Millstone Single Malt
- Old Genever - American Oak 3 years

Total: **€ 9.00**

**Dutch and Belgian bottled beers (select one or more brands)**
- Palm **€ 3.50**
- Amstel Radler **€ 3.50**
- Duvel **€ 4.50**
- Wieckse Witte **€ 4.50**

Price per guest
House wine selection

Choose your favorite pair: Italy, France or Spain

Paiara Bianco, Bombino | Chardonnay, Tomaresca, Italy
Paiara Rosso, Cabernet Sauvignon | Negroamaro, Tomaresca, Italy

-or-

Sauvignon, Sauvignon Blanc, Moreau & Fils, France
Merlot, Moreau & Fils, France

-or-

Mas Rabell, Garnache Blanca | Parellada, Torres, Spain
Mas Rabell, Garnacha Tinta | Cariñena, Torres, Spain

Spice up your wine selection

Our perfectly harmonized pair recommendations

Müller-Thurgau, Apostelhoeve, The Netherlands
Dornfelder, Thorn, The Netherlands

3055, Chardonnay, Jean León, Spain
3055, Merlot | Petit Verdot, Jean León, Spain
Cocktail Bars

Cocktail Package - Classics
Tequila Sunrise
Cosmopolitan
Bloody Mary
Classic Fizz selection

Cocktail package - Local Crafts and Bourbon
Dutch Mojito
Dutch Gin and Tonic
Old Fashioned
Manhattan

Spice up your Cocktails
Price per Jug (6 glasses)

Sangria
Elderflower Prosecco punch
Non alcoholic punch

Price per guest and hour

€ 19.00
€ 19.00
€ 27.00
€ 27.00
€ 22.00
Additional Beverages

**JUICES**
Orange | Apple | Tomato | Grapefruit | Multi Vitamin | Pineapple | Cranberry (0.2 L) ₧ 4.00
Orange | Apple | Tomato | Grapefruit | Multi Vitamin | Pineapple | Cranberry (1 L) ₧ 19.00

**REFRESHMENTS 0.2 L**
Pepsi ₧ 3.50
Pepsi Light ₧ 3.50
Lipton Ice ₧ 3.50
Seven Up ₧ 3.50
Sisi Orange ₧ 3.50
Royal Club ₧ 3.50
(Bitter Lemon | Cassis | Soda Water | Ginger ale | Tonic water | Apple juice | Orange juice)
Red Bull 0.25 L ₧ 5.50

**WATER**
Amsterdams Spuitwater 0.75 L ₧ 5.00
“O” Original water 0.75 L ₧ 7.50
San Pellegrino 0.75 L ₧ 8.00
Acqua Panna 0.75 L ₧ 8.00
Spa red | Spa blue 0.75 L ₧ 8.00

Price upon consumption
Bubbles

<table>
<thead>
<tr>
<th>Name</th>
<th>Grade</th>
<th>Grape</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>By glass (0.1 L)</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vouvray</td>
<td>Cremant d’Alsace - Brut</td>
<td>Chenin</td>
<td>€ 9.00</td>
</tr>
<tr>
<td>Cordillera Brut Rosé</td>
<td>Sparkling wine – Brut Rosé</td>
<td>Pinot Noir</td>
<td>€ 11.00</td>
</tr>
<tr>
<td>De Prins van Holset</td>
<td>Sparkling wine – Brut</td>
<td>Souvignier Gris</td>
<td>Johanniter</td>
</tr>
<tr>
<td>Louis Roederer Brut Premier</td>
<td>Champagne – Brut</td>
<td>Champagne Cuvée</td>
<td>€ 15.00</td>
</tr>
</tbody>
</table>

| **Sparkling (0.75 L)**      |                           |                                     |        |
| Vouvray                     | Cremant d’Alsace - Brut  | Chenin                              | € 47.00|
| Cordillera Brut Rosé        | Sparkling wine – Brut Rosé| Pinot Noir                          | € 52.00|
| Gramona Gran Reserva        | Cava – Brut               | Xarello | Macabeo     | € 56.00|
| De Prins van Holset         | Sparkling wine – Brut     | Souvignier Gris | Johanniter | € 75.00|

| **Champagne (0.75 L)**      |                           |                                     |        |
| Louis Roederer Brut Premier | Champagne – Brut          | Champagne Cuvée                      | € 125.00|
| Louis Roederer Brut Rosé    | Champagne – Brut Rosé     | Champagne Cuvée                      | € 155.00|
| Dom Pérignon                | Brut                      | Champagne Cuvée                      | € 250.00|

Price per glass or bottle upon consumption
# Wines

## White wines (0.75 L)

<table>
<thead>
<tr>
<th>Name</th>
<th>Grape variety</th>
<th>Vineyard</th>
<th>Origin</th>
<th>Price</th>
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<tbody>
<tr>
<td>Croix D' Or</td>
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<td>Croix D' Or</td>
<td>FRA</td>
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<td>Sauvignon Blanc</td>
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<tr>
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# Wines

## White wines (0.75 L)

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## Rosé wines (0.75 L)

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# Wines

**Red wines (0.75 L)**

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<thead>
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# Wines

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"Compromises are for relationships, not wine…"

### White wines (0.75 L)

<table>
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### Red wines (0.75 L)

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### Sweet white wines

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## Wines

### Magnum - Rosé wines (1.5 L)

<table>
<thead>
<tr>
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<td>Grenache</td>
<td>Saint Lucie</td>
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### Magnum - Red wines (1.5 L)

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<td>Rondinella</td>
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Disclaimer

Menus may vary to season and product availability.

Prices are subject to change.