BAR RESTAURANT
VAN DE WERF

BAR MENU

WELCOME TO THE BAR

Familiar flavors from a different perspective.

At Van de Werf's bar, modern mixology and gastronomy come together. We work with seasonal ingredients and put our own spin on classic cocktails. Bar manager Alex Gozum and our bar team reimagine familiar flavors and dishes in a glass. Think of the warm flavors of apple pie in our Apple Pie cocktail, or the Spiced Advice: a spicy, non-alcoholic twist on the Margarita. Whether with or without alcohol, we pay the same attention to flavor, balance, and the ingredients we use. Take your time exploring the menu and let us surprise you. Tell us what you like, and we'll be happy to help you choose a drink that suits you.

COCKTAILS

MULE VAN DE WERF *11*

Somewhere between Moscow and Amsterdam, a Mule lost its vodka and found its personality.

Greenall's gin ▪ ginger ▪ orange ▪ cardamom ▪ lime ▪ Angostura

BERRYSTAR MARTINI *14*

Sweet, tart, creamy, and slightly dramatic. Sounds like your ex, but tastes much better.

Nemiroff De Luxe vodka ▪ blueberry ▪ cranberry ▪ vanilla ▪ yoghurt liqueur

APPLE PIE *13*

Just like grandma used to make. Except grandma never poured this much bourbon. Or did she?

Disaronno Originale ▪ Woodford Reserve bourbon ▪ Granny Smith apple ▪ cinnamon ▪ raisins

PIÑA PIÑATA *15*

We stripped a Piña Colada naked, kept all the good bits, and covered it with a little foam.

Diplomático Mantuano rum ▪ Barceló Gran Añejo rum ▪ pineapple ▪ coconut ▪ lime

LAST SHOT *12*

An Espresso Martini went on a Caribbean holiday and came back with rum, chocolate, and a questionable attitude.

Barceló Blanco rum ▪ Punt e Mes sweet vermouth ▪ cacao nibs ▪ citrus

SALSA VAGANZA *13*

Imagine a Whiskey Sour dating a vegetable garden. Savoury, tangy, a little spicy, and surprisingly good chemistry.

Evan Williams bourbon ▪ basil ▪ Tiger tomato ▪ chili ▪ umami

CHIMICHURRONI *13*

We seasoned a Negroni like a steak. The Italians are still investigating.

Bobby's gin ▪ Punt e Mes sweet vermouth ▪ Campari ▪ Drambuie

MOCKTAILS

BREAKFAST CLUB ❑ *9*

The first rule of Breakfast Club? Never ask what happened before breakfast.

Rooibos tea ▪ green tea ▪ chamomile ▪ agave ▪ orange

CHERRY CHOCOLATE ❑ *10*

Chocolate-covered cherries in liquid form. Perfectly acceptable after dark and slightly inappropriate before dinner.

Cherry ▪ dark chocolate ▪ breakfast tea ▪ lemon

SPICED ADVICE ❑ *10*

Smoky, spicy, and non-alcoholic. Proof that you don't need tequila to make questionable decisions.

Fluère Smoked Agave ▪ lime ▪ thyme ▪ Madame Jeanette ▪ chili

BITES (12:00 - 22:00)

Sourdough bread *With salted butter*	*8*
Focaccia *With aubergine dip and olive oil*	*9*
Salt-cured wild bluefin tuna *With toasted almonds and olive oil*	*12*
Zeeland oyster (per piece) *With gochujang–ponzu mignonette and spring onion*	*3,5*
Fennel salami from Buitengewone Varkens *With Dijon mustard and Amsterdam pickles*	*10*
Crispy brie *Coated in sesame–togarashi panko, with fig mustard*	*11*
Cauliflower bites *With caper ketchup and popcorn crumble*	*8*
Chicken thigh yakitori *With black garlic miso mayonnaise and puffed wild rice*	*10*
Wild duck taco (per piece) *With beetroot sauce, garlic mayonnaise, toasted sesame and pickled red onion*	*4,5*
Bitterballen *With whole grain mustard mayonnaise*	*9*
Olives	*5*
Nuts	*5*

Every Sunday oysters €1, Bloody Mary and mimosa €7,5

SWEETS

Pure chocolademousse met kersen in rum-vanillesiroop en koffiekoekcrumble *9*
Dark chocolate mousse with cherries in rum-vanilla syrup and coffee cookie crumble

Cheesecake met amarena-rumgelei en amarettikruim *9*
Cheesecake with amarena-rum jelly and amaretti crumb

Soesjes met karamel en koffie *4*
Choux pastry with caramel and coffee

Dutch boterkoek *3,5*

DO YOU HAVE AN ALLERGY? PLEASE LET US KNOW.

COFFEE BY *moyee*

Espresso	*3,5*
Espresso macchiato	*3,8*
Double espresso	*4,5*
Americano	*3,8*
Cappuccino	*4*
Flat white	*4,5*
Latte	*4,2*
Latte macchiato	*4,5*
+ extra shot	*1*

TEA By Trinitea

English breakfast	*4*
Chamomile ▪ elderflower ▪ lavender	*4*
Rooibos	*4*
White jasmine	*4*
Green sencha yamato	*4*

FRESH TEA

Fresh mint	*4,2*
Fresh ginger ▪ orange	*4,2*
Fresh mint ▪ ginger	*4,5*
Fresh sage ▪ ginger ▪ chili pepper	*4,5*

HOT DRINKS

Hot chocolate	*4*
+ whipped cream	*0,5*
Chai latte	*5*
Matcha latte	*5,5*

Coffee and tea €1 every day between 09:00 - 10:00

ICED DRINKS

Iced americano	*4,5*
Iced latte	*5*
Iced matcha latte	*6*

SODAS

Coca-Cola	*4*
Coca-Cola Zero	*4*
Fever-Tree ginger beer	*5*
Fever-Tree pink grapefruit	*5*
Cultcha kombucha Ginger Apple	*6,5*
Cultcha kombucha Passionfruit Lime	*6,5*

SARU SODA STILL/SPARKLING

Lemon	*4*
Iced tea darjeeling	*4*
Blood orange	*4*
Ginger lime	*4*
Black currant	*4*
Strawberry	*4*
Elderflower	*4*
Maté ginseng	*4*
Bitter lemon	*4*
Tonic	*4*

WATER BY MADE BLUE

Still 0,35/0,70 L	*3/5*
Sparkling 0,35/0,70 L	*3/5*

SMOOTHIES (UNTIL 16:00)

Happy berries *8*
Blueberries • cacao • granola • banana • coconut milk
Triple P *8*
Pear • passion fruit • peach • orange juice
Strawberry colada *8*
Pineapple • strawberry • banana • coconut milk

JUICES

Fresh lemon *4*
Fresh orange *5*
Fresh orange • ginger • lemon *6*
Ginger shot *4*
Apple *4*
Cranberry *4*
Big Tom tomato juice *5*

RED BULL

Red Bull energy drink *5*
Red Bull sugarfree *5*
Red Bull red edition (watermelon) *5*
The classic *10*
Red Bull energy drink • ABSOLUT Vodka
Watermelon spritz *11*
Cava • Red Bull red edition (watermelon)
Royal bull *11*
Cava • Red Bull energy drink

SPRITZ

Aperol spritz	*11,5*
Elderflower spritz	*11,5*
Limoncello spritz	*11,5*

DRAUGHT BEERS

Brand Pilsener	*4*
Affligem Blond	*6*
Brand Weizen	*6*
Oedipus Gaia IPA	*6*
Wissel tap	*6*

BOTTLED BEERS

Sol	*6*
Kopparberg cider strawberry lime	*8*
Kopparberg cider pear	*8*
Affligem Tripel	*7*

ALCOHOL FREE BEERS

Heineken 0.0	*4*
Apple Bandit juicy apple 0.0	*5*
Affligem Blond 0.0	*6*

WINES

SPARKLING WINES

Cava Vibracions • *Josep Masachs* 8

WHITE WINES

Sauvignon Blanc • *Caves de Florensac* 7
Grillo Saverio • *Progetti* 6
Grüner Veltliner "Terrassen" • *Jurtschitsch* 9
Chardonnay Advocate • *Domaine Saint Hilaire* 8

RED WINES

Pinot Noir Tradition • *STEPP* 8
Negroamaro • *Villa di Mare* 6
Herdade Paço do Conde • *Encosta de Guadiana* 7
Sentido Ribera del Duero • *Bodegas Neo* 8

ROSÉ WINE

Gamay rosé Les Galipettes • *Lionel Gosseaume* 6

ORANGE WINE

Pinot Grigio DOC Venezia Giulia • *Blancjat Vini di LEA* 7

WANT TO SEE MORE? ASK FOR OUR WINE MENU

Fancy something stronger?

SPIRITS

GIN

Fluère 0.0%	*5*
Greenall's	*6*
Engine Organic	*7*
Bloom	*8*
Bloom Jasmine & Rose Pink	*8*
Opihr	*8*
Bobby's Dry	*8*
Bobby's Pinang Raci	*8*
Plymouth	*8*
Vørdgings Rose Gin	*8*
Roku	*8*
Hermit	*8*
Gin Mare	*9*
Cotswolds Dry	*11*
Monkey 47	*12*
Monkey 47 Sloe	*16*
Copperhead	*13*
Copperhead The Gibson Edition	*14*

VODKA

Nemiroff De Luxe	*6*
Tito's Handmade	*8*
Finlandia	*8*
Ukiyo Japanese Rice	*8,5*
Suntory Haku	*9*
LEX by Nemiroff Ultra Premium	*12*

JENEVER

Ketel 1	*4,5*
Bols Genever Barrel Aged	*5*
Bols Corenwyn 2 years	*8*
Bobby's Jenever	*8*

TEQUILA

Lunazul Blanco	*6*
Lunazul Reposado	*7*
El Mayor Reposado	*8*
Tecán Blanco	*9*
1800 Reposado	*8*
1800 Añejo	*9,5*
Herradura Blanco	*9*

MEZCAL

Del Maguey Vida	*9*
Ilegal Joven	*10*
Derrumbes no. 3	*11,5*
Vago Arroqueño Jarquin	*17*

PISCO

Don Merejo Acholado	*7,5*

SPIRITS

CACHAÇA

Leblon	*8*
Santo Grau	*8*

RUM

Barceló Blanco	*6*
Barceló Gran Añejo	*7*
Plantation White 3 Stars	*7*
Barceló Imperial	*8*
Rump@blic Ghana & Eswatini	*8*
Rump@blic Thailand & Philippines	*8*
Rump@blic Spain & Venezuela	*8*
The Kraken Black Spiced	*8*
Angostura Dark 7Y	*8*
Diplomático Mantuano	*8*
Plantation Pineapple	*8*
Botran Reserva 15Y	*8*
Alibi Caribbean Blend	*8*
Diplomático Reserva Exclusiva	*10*
Plantation Overproof	*10*

LIQUEUR

Aperol	*6*
Disaronno	*7*
Disaronno Velvet	*7*
Tia Maria	*7*
Isolabella Sambuca	*7*
Isolabella Limoncello	*7*
Skinos	*7*
Malibu	*7*
Baileys	*7*
Grand Marnier	*7*
Cointreau	*7*
Frangelico	*7*
Campari	*7*
D.O.M. Bénédictine	*8*
Pernod	*8*
Ricard	*8*
Chartreuse Green	*13*
Chartreuse Yellow	*12*
La Fée Absinthe	*12*

GRAPPA

Nonino il Merlot	*8,5*
Nonino il Moscato	*8,5*

COGNAC

Frapin 1270	*11*
Château Montifaud VSOP	*12*
Frapin VSOP	*13*
Painturaud Vieille Réserve	*19*
Frapin 15	*24*
Frapin Château Fontpinot XO	*24*
Frapin XO VIP	*40*

CALVADOS

Avallen	*10*

PORT ▪ SHERRY ▪ VERMOUTH

PORT RESERVA ESPECIAL RUBY *7*
Quinta do Infantado
Elegant ▪ digestible ▪ organic

PORT RESERVA DA MARGARIDA TAWNY *8*
Quinta do Infantado
Dried fruits ▪ caramel ▪ oak aged ▪ nutty

SHERRY FINO *6*
Osborne
Crisp ▪ dry ▪ fresh

PEDRO XIMÉNEZ MICAELA *9*
Bodegas Barón
Intense ▪ syrupy ▪ dates ▪ chocolate

BLANC VERMOUTH DE CHAMBÉRY *6*
Dolin
Delicate ▪ alpine herbs ▪ fresh

SWEET VERMOUTH *6*
Punt e Mes
Sweet ▪ mountain herbs

WHISKEY

IRISH

The Busker Triple Cask	*6*
Redbreast 12Y	*12*
Mitchell & Son Green Spot	*12*

ENGLISH

Cotswolds Single Malt	*12*

SCOTCH

Ballantine's Finest	*6*
Chivas Regal 12Y	*8*
Naked Malt	*8*
Aberlour 12Y Double Cask	*13*
Chivas Regal 18Y	*14*
Scapa Skiren	*16*
Mortlach 12Y	*16*
The Dalmore 12Y	*16*
Macallan 12Y Double Cask	*19*
Macallan 15Y Double Cask	*39*
Macallan 18Y Double Cask	*75*
Macallan Rare Cask	*85*

ISLAY

Caol Ila 12Y	*12*
Laphroaig 10Y	*12*
Octomore Islay Single Malt 14.1	*45*
Octomore Islay Barley Ed. 14.3	*69*

AMERICAN

Evan Williams Extra Aged *6*
Mellow Corn Whiskey *6*
Maker's Mark *8*
Jack Daniel's No. 7 *8*
Woodford Reserve *9*
Rittenhouse Straight Rye *10*
Jack Daniel's Bonded *11*
Elijah Craig Small Batch *11*
Woodford Rye *12*
Few Bourbon *12*
Larceny Bourbon *12*
Westland American Single Malt *15*

JAPANESE

Nikka From The Barrel *14*
Kamiki Blended Malt *19*

Welcome to our bar.