



- 't wycker -
**CABINET
BAR**

HOT DRINKS

Coffee	2.35
Cappuccino	2.45
Café au lait	2.45
Espresso	2.35
Double espresso	3.95
Ristretto	2.35
Espresso macchiato	2.35
Latte macchiato	3.25
Latte macchiato caramel	3.70
Latte macchiato hazelnut	3.70
Large coffee	4.45
Decaffeinated coffee	2.45
Fresh mint tea or ginger tea	3.15
Fresh ginger tea with mint & lemon	3.35
Hot chocolate	2.35
Hot chocolate & whipped cream	2.65
Liqueur coffees (Irish, Italian, Spanish, French)	5.95

TEA (Organic tea selection by Simon Lévelt)

Earl Grey Darjeeling / Ceylon Superieur / Indian Chai	
Green Thé Marocain / Lemongrass Green / Jasmijn Chung Hao / Rooibos / Chamomile Lemon / Starmix	2.40

PIE & CHEESECAKE

Pie with pastry and filling from bakery Mathieu Hermans.	3.75
Freshly made cheesecake, flavor of the day.	varies

FRESH JUICE

<i>Freshly squeezed veggies and/or fruit juice.</i>	
Ask for the flavours of the day.	4.10
Freshly squeezed orange juice.	3.80

HOMEMADE LEMONADE SODA & SYRUP

Mint & lime / Violet / Pomegranate / Mango / Blueberry	3.75
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SOFT DRINKS

Coca cola / light / zero	2.35
Chaudfontaine sparkling / still	2.35
Fanta	2.35
Sprite	2.35
Fuze Tea sparkling	2.55
Fuze Tea green	2.55
Finley bitter lemon	2.45
San Pellegrino tonic	2.55
Finley ginger ale	2.55
Rivella	2.45
Big Tom tomato spiced juice	2.95
Sinaasappelaere, 100% pure orange juice	2.95
Appelaere 100% pure apple juice	2.95
Perelaere 100% pure pear juice	2.95
Fristi	2.35
Chocolate milk (cold)	2.35
Cold milk	2.25
Aqua Panna (0,75 ltr.)	5.45
San Pellegrino (0,75 ltr.)	5.45
Fever-Tree, various flavours	3.55

NON-ALCOHOLIC APPETIZERS

<i>PINKYROSE World's first fresh handmade syrup no additives.</i>	
Spiced Lemon & Rose (Soda / Mint / Lemon)	3.95
Straight Lemon (Soda / Mint / Lemon)	3.95
Floral Ginger & Orange (Soda / Mint / Orange)	3.95

DRAFT BEER

Cabinet beer	varying
Jupiler	
0,25 cl. / 0,33 cl. / 0,50 cl.	2,40 / 3,20 / 4,70
Hertog Jan Pilsener	
0,25 cl. / 0,30 cl. / 0,50 cl.	2,90 / 3,45 / 5,30
Hertog Jan Weizener	
0,25 cl. / 0,30 cl. / 0,50 cl.	3,90 / 4,60 / 6,80
Leffe Blond	4,10
Leffe Brune	4,10
La Chouffe	3,95
Tripel Karmeliet	4,95
Beer of the month	varying

BOTTLED BEER

Duvel	4.45
Westmalle Dubbel	4.65
Liefmans Fruitesse	3.65
Vedett Extra Blond	3.90
Vedett Extra White	4.10
Vedett IPA	4.80
Jupiler 0,0%	2.40
Hoegaarden Radler lemon lime 0,0%	3.45

GIN (5 cl.) tonic not included

BOMBAY SAPPHIRE (Ginger-Lime) 6,30 <i>Tip: Fever-Tree Indian Tonic Water</i>	
BOBBY'S (Orange-Cloves) 9,30 <i>Tip: Fever-Tree Clementine Tonic Water</i>	
TANQUERAY N° 10 (Raspberry) 7,95 <i>Tip: Fever-Tree Mediterranean Tonic Water</i>	
GIN MARE (Lemon-Thyme) 10,40 <i>Tip: Fever-Tree Mediterranean Tonic Water</i>	
HENDRICK'S (Cucumber) 7,90 <i>Tip: Fever-Tree Indian Tonic Water</i>	
GIN OF THE MONTH varying <i>Carefully selected Gin</i>	
SYLVIUS GIN (Raisin-Star anise) 7,40 <i>Tip: San Pellegrino Tonic</i>	
BATHTUB GIN (Orange zest-Cinnamon) 9,45 <i>Tip: Fever-Tree Indian Tonic Water</i>	
MONKEY 47 (Pink peppercorns-Lime zest) 12,00 <i>Tip: Fever-Tree Indian Tonic Water</i>	
V2C BARREL AGED (Cinnamon) 9,60 <i>Tip: Fever-Tree Clementine Tonic Water</i>	
MARTIN MILLER'S GIN (Grapefruit-Pink peppercorns) 6,60 <i>Tip: Fever-Tree Indian Tonic Water</i>	
MARULA GIN (Grapefruit- Juniper berries) 9,30 <i>Tip: San Pellegrino Tonic</i>	

APERÓ

Campari, Pernod, Ricard, Pastis 51, Port, Sherry	from 3,75
various Vermouth starting	from 4,55
Contratto Spritz	6,20
Kir Royal	5,40
Hugo	5,90

WINE OF THE MONTH

Monthly varying wines that fit perfectly with our dishes. Order per glass or bottle.

SPARKLING WINES & CHAMPAGNE

PROSECCO PIONONO DOC TREVISIO glass 4,70 bottle 24,90 <i>Glera (Italy, Veneto). Fresh, citrus fruit flavors, smooth mouthfeel. Premium quality Prosecco.</i>	
APOSTELHOEVE RIESLING BRUT glass 7,20 bottle 39,90 <i>Riesling (Netherlands, Maastricht). Refined and delicate sparkling wine with tones of ripe citrus fruit, typical riesling expression of roses. Produced according to the méthode traditionnelle.</i>	
MOËT & CHANDON bottle 74,90	

SPIRITS

Various Scottish and Irish whiskys, dark & white rum, vodka, etc.	from 6,00
Young and old genever, Els	from 3,75

DIGESTIVES

Organic Limoncello & Arancello from Sicily	5,30
Various Grappa, Calvados, Cognac, Armagnac, Eau de vie etc.	from 5,50

LIQUEURS

Baileys, Amaretto, Cointreau, Liquor 43, Grand Marnier, Tia Maria, Drambuie, Sambuca, Frangelico, etc.	from 5,25
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DESSERT WINE

PINEAU DE CHARENTES REYNAC (white) glass 5,00 <i>Ugni Blanc-Folle Blanche-Colombard (France, Charentes). Aperitif- and dessertwine with a deep yellow color, tastes great with foie gras or chocolat desserts.</i>	
MAURY SERRE ROMANI (red) glass 5,00 <i>Grenache Noir (Frankrijk, Côtes Catalanes). Port-esk dessert wine. Perfect with strong, blue cheeses.</i>	

CABINET WINE SPECIALS

Ask our staff for our Cabinet wine specials or have a look in our cabinet. These exclusively selected wines are a must for every wine lover. Only per bottle.

HOUSE WINE WHITE

LA GRANGETTE LE HAUT glass 4,85 bottle 23,40 <i>Chardonnay (France, Languedoc). Wonderful fruity flavors of quince, hints of butter, well-balanced mix of acidity and fruits.</i>	
WENTE MORNING FOG glass 5,65 bottle 27,60 <i>Chardonnay (USA, California). Powerful and gastronomic wine. For 50% aged on oak wood. Perfect with fish dishes, poultry and white meat.</i>	
DOMAINE GIBAUT glass 4,85 bottle 23,40 <i>Sauvignon Blanc (France, Touraine/Loire). A real Sauvignon with a beautiful smell, aroma's of herbs, flint and leaves of cassis, very expressive with a long finale. Perfect as aperitif.</i>	
LA CROIX DU ROY glass 6,10 bottle 29,80 <i>Sauvignon Blanc (France, Sancerre). Dusty and impressive Sancerre with a flowery and fruity impression. Tender juicy flavour with a terroir bitter aftertaste. A great companion with fish dishes and dishes with goat cheese.</i>	
DOMAINE FONTARÈCHE glass 5,35 bottle 26,20 <i>Viognier (France, Languedoc-Roussillon). Notes of ripe apricot and blossom, fruity first mouthfeel, perfectly balanced. Goes very well with steak tartare, scallops and as aperitif.</i>	
MONTE ALINA glass 4,95 bottle 24,20 <i>Verdejo-Viura (Spanje, Rueda). Fruity Verdejo with a small amount of Viura for some extra freshness. Hints of almond, citrus and white fruit acidity, drinks very smoothly.</i>	
TENUTA GIGLIO glass 5,25 bottle 25,80 <i>Trebbiano (Italy, Abruzzes). An intense wine with elegant tones of flowers and citrus. A pure white wine to drink all year round, delicious as aperitif.</i>	
GREY DIAMOND glass 5,55 bottle 27,20 <i>Pinot Grigio (Italy, Lombardia). Biologically produced white wine with a brilliant straw yellow color. Delicate, fresh and aromatic taste.</i>	

HOUSE WINE ROSÉ

LAC ROSE GRIS glass 4,85 bottle 23,40 <i>Grenache (Frankrijk, Languedoc). Light, crystal rosé with delicate perfumes of red fruits. Refined, dry and subdued.</i>	
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HOUSE WINE RED

MELIAC ROUGE glass 4,85 bottle 23,40 <i>Syrah-Grenache-Carignan (France, Languedoc). Flavors of ripe, red berries and black pepper, soft and round mouthfeel, intense and refined finish.</i>	
J. MOREAU & FILS glass 4,85 bottle 23,40 <i>Merlot (France, Pays Doc). Fragrant aroma's of blackcurrants and blackberries. Ripe, soft taste with hints of liquorice and strawberry. Smooth and supple finish.</i>	
GRAN TRIO ROSSO glass 5,25 bottle 27,80 <i>Primitivo, Malvasia Nera, Negramaro (Italy, Puglia). In the nose aroma's of ripe cherries and plums, chocolate and spices. At first full and rich, followed by a juicy, soft and long finish. Perfect with game dishes and matured cheese.</i>	
METAIRIE "LES BARRIQUES" glass 4,95 bottle 24,20 <i>Pinot Noir (Frankrijk, Languedoc). A rich yet elegant Pinot Noir with blueberries and cherries, hues of wood due to a 6 month maturing on 'barriques'.</i>	
ARTE DE ARGENTO glass 5,75 bottle 28,10 <i>Malbec Reserva (Argentina, Mendoza Valley). A round taste of red fruit and velvety tannin aftertaste. Aged partly on French and American oak. Perfect with red meat.</i>	
SAN MARZANO SALENTO IGP 'F' glass 6,10 bottle 29,80 <i>Negroamaro (Italy, Puglia). Long aroma's of spices, tones of soft fruit and cherries. Nice full wine, 12 months aged on French oak. A dreamy wine perfect with red grilled meat and matured cheese.</i>	
TOMAS CUSINÉ LLEBRE glass 5,25 bottle 25,80 <i>Tempranillo-Syrah-Cabernet-Sauvignon-Merlot- Samsó (Spain, Cataluña,). Nose of dark chocolate, eucalyptus, tobacco, dried fruit and a hint of white pepper. The acidity-fruit-tannine balance is exemplary. A true food wine to accompany farm chicken, veal, lamb and Mediterranean dishes.</i>	
VALPOLICELLA RIPASSO glass 6,10 bottle 29,80 <i>Veronese-Rondinella-Merlot (Italy, Veneto). A Valpolicella Ripasso characterized by complexity and elegance with a key role for cherries, raisins and soft tannins with nuances of herbs, chocolat and plums. Perfect with pasta, lamb and cheese.</i>	

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