



– 't wycker – CABINET BAR

HOT DRINKS Take Away

Coffee	2,45
Cappuccino / Caffe Latte	2,75
Espresso / Ristretto	2,45
Double Espresso	3,95
Espresso Macchiato	2,65
Flat White	3,30
Latte Macchiato	3,60
Latte Macchiato Caramel / Hazelnut	3,90
Decaffeinated coffee	2,85
Special Coffee	6,45
Hot chocolate / with whipped cream	2,55 / 3,00

Coffee supplements

Soy milk	0,45
Shot Caramel syrup / Hazelnut syrup.	0,45

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	2,55
Fresh Mint or Ginger tea	3,25
Fresh Lemonbalm tea	3,35
Fresh Mint tea with ginger and lemon	3,55

PIE & CHEESECAKE

Limburg pie from bakery Mathieu Hermans.	3,75
Homemade cheesecake, flavour of the day.	varying

FRESH JUICE

Freshly squeezed orange juice	3,90
Raspberry - Beetroot - Apple	4,25
Carrot - Ginger - Orange - Apple	4,25
Smoothie with varying flavours	varying

HOMEMADE LEMONADE SODA & SYRUP

Mint & Lime / Violet / Pomegranate / Mango / Blueberry	3,85
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SOFT DRINKS

Coca Cola / Light / Zero	2,45
Chaudfontaine sparkling / still	2,45
Fanta	2,45
Sprite	2,45
Fuze Tea Sparkling	2,65
Fuze Tea Green	2,65
Finley Bitter Lemon	2,55
San Pellegrino Aqua Tonica	2,65
Finley Ginger Ale	2,65
Rivella	2,55
Big Tom Spiced Tomato Mix	3,10
Appelaere 100% pure apple juice	3,05
Perelaere 100% pure pear juice	3,05
Fristi	2,45
Chocolate milk (cold)	2,55
Cold milk	2,35
Aqua Panna (0,75 ltr.)	5,55
San Pellegrino (0,75 ltr.)	5,55

NON-ALCOHOLIC APPETIZERS

PINKYROSE World's first fresh handmade syrup.	
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 5,2% alc.	
0,25 cl. / 0,33 cl. / 0,50 cl.	2,50 / 3,30 / 4,80
Hertog Jan Pilsener 5,1% alc.	
0,25 cl. / 0,30 cl. / 0,50 cl.	3,00 / 3,55 / 5,40
Hertog Jan Weizener 5,7% alc.	
0,25 cl. / 0,30 cl. / 0,50 cl.	4,00 / 4,70 / 6,90
Leffe Blond 6,6% alc.	4,20
Leffe Brune 6,5% alc.	4,20
La Chouffe 8% alc.	4,05
Tripel Karmeliet 8% alc.	5,05
Beer of the month	varying

BOTTLED BEER

Duvel 8,5% alc.	4,55
Westmalle Dubbel 7% alc.	4,75
Liefmans Fruitesse 3,8% alc.	3,75
Vedett Extra Blond 5,2% alc.	4,10
Vedett IPA 4,5% alc.	4,40
Brouwerij 't IJ IJwit 6,5% alc.	4,85
Brouwerij 't IJ IPA 6,5% alc.	4,95
Brouwerij 't IJ Zatte 8% alc.	4,85
Jupiler 0% alc.	2,50
Hoegaarden Citrus 0% alc.	3,55
Leffe Blond 0% alc.	3,75

GIN (5 cl.) tonic not included

BOMBAY SAPPHIRE (Ginger - Lime)	6,60
Tip: Fever Tree Indian Tonic Water	

CATZ GIN (Lime zest)	8,40
Tip: San Pellegrino Aqua Tonica	

TANQUERAY N° 10 (Raspberry)	8,10
Tip: Fever Tree Mediterranean Tonic Water	

GIN MARE (Lemon - Thyme)	10,40
Tip: Fever Tree Mediterranean Tonic Water	

HENDRICK'S (Cucumber)	8,00
Tip: Fever Tree Indian Tonic Water	

GIN OF THE MONTH	varying
Carefully selected gin	

HERNÖ (Lemonbalm - Juniper)	9,80
Tip: San Pellegrino Aqua Tonica	

MONKEY 47 (Pink peppercorns - Lime zest)	10,90
Tip: Fever Tree Indian Tonic Water	

LOOPUYT (Raspberry - Lemonbalm)	6,40
Tip: San Pellegrino Aqua Tonica	

MARULA GIN (Grapefruit - Juniper)	9,40
Tip: San Pellegrino Aqua Tonica	

BOBBY'S (Orange - Cloves)	9,40
Tip: Fever Tree Clementine Tonic Water	

APERÓ

Campari / Ricard / Pastis 51 / Port / Sherry	from 3,75
Various vermouth	from 3,90
Contratto Spritz	6,40
Limonecello Spritz	6,40
Bloody Mary	6,40
Maestrichter Mule (Wyckse Wodka - Fever Tree Ginger Beer)	9,80

SPARKLING & CHAMPAGNE

CHARLES ELLNER CHAMPAGNE BRUT	bottle 56,80
Chardonnay - Pinot Noir (France, Champagne).	
A rich, complex but above all fresh champagne.	

CHARLES ELLNER CHAMPAGNE ROSE BRUT	bottle 62,60
Chardonnay - Pinot Noir (France, Champagne).	
A charming salmon-pink champagne with the taste of small red fruit.	

BRUT RAAR	glass 7,70bottle 42,70
Chardonnay - Pinot Noir (Netherlands, Limburg).	
A brilliant cuvée from Limburg. Subtle, fruity and a little 'raar' (weird).	

PROSECCO PIONONO DOC TREVISIO	glass 4,95bottle 24,20
Glera (Italy, Veneto). Citrus fruit flavours, fresh and smooth mouthfeel.	
Premium quality Prosecco.	

SPIRITS

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

DIGESTIVES

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

LIQUEURS

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

DESSERT WINE

PINEAU DE CHARENTES REYNAC (white)	glass 5,25
Ugni Blanc-Folle Blanche-Colombard (France, Charentes).	
Aperitif- and dessert wine.	

MAURY SERRE ROMANI (red)	glass 5,25
Grenache Noir (France, Côtes Catalanes). Port-esk	
dessert wine. Perfect with plateau fromage.	

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.

WINE OF THE MONTH

Monthly varying wines that go very well with our selected dishes. Can be ordered per glass or per bottle.

WITTE WINE

CUVEE XII APOSTELHOEVE	glass 5,85 bottle 28,90
Müller Thürgau-Auxerrois-Pinot Gris (Netherlands, Limburg).	
A nice aromatic wine with fruity acidity. Aroma's of apricot, ripe figs and a hint of pear. Perfect with light fish dishes, salads and as aperitif.	

PANAMERA	glass 5,65 bottle 27,60
Chardonnay (USA, California). Round and creamy at first with intense flavours of apple, apricots, vanilla and cinnamon. Aged in oak barrels.	
Perfect with grilled fish, poultry and strong cheese.	

DOMAINE GIBAUT 'PLATINE'	glass 4,95 bottle 24,20
Sauvignon Blanc (France, Touraine/Loire). A rich sauvignon with flavours of ripe fruit such as mango and pineapple with a nose of dried fruit and herbs. Perfect with asparagus, mussels and marinated fish.	

GREY DIAMOND	glass 5,55 bottle 27,15
Pinot Grigio (Italy, Lombardy). Biologically produced white wine with a brilliant straw yellow colour. Delicate, fresh and aromatic taste.	

LA CROIX DU ROY	glass 6,10 bottle 29,80
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 and dishes with goat cheese.	

DOMAINE FONTARÈCHE	glass 5,35 bottle 26,20
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.	

GRAN TRIO BIANCO	glass 5,15 bottle 25,15
Chardonnay-Fiano-Malvasia (Italy, Puglia). Intense aroma's of white flowers and vanilla. A fresh and mineral mouthfeel, pleasantly scented at the end. Goes very well with seafood and shellfish.	

LA GRANGETTE LE HAUT	glass 4,95 bottle 24,20
Chardonnay (France, Languedoc). Wonderful fruity flavours of quince, hints of butter, well-balanced mix of acidity and fruits, easy to please everyone.	

MONTE ALINA	glass 5,25 bottle 25,55
Verdejo (Spain, Rueda). A very nice 100% verdejo with fruity tones of white fruit, hints of almond and a light citrus acidity.	

ROSÉ WINE

LAC ROSE GRIS	glas 4,95 bottle 24,20
Grenache (France, Languedoc). Light, crystal rosé with delicate scents of red fruit. Refined dry and subdued.	

RED WINE

GRAN TRIO ROSSO	glass 5,15 bottle 25,15
Primitivo-Malvasia Nera - Negroamaro (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.	

PINOT NOIR OVERST	glass 5,85 bottle 28,90
Pinot Noir (Netherlands, Limburg). Nice light red wine, aged in French oak barrels for one year. Sultry tones of vanilla from the wood, aroma's of strawberries and cherries. Goes very well with poultry and soft cheese.	

SAN MARZANO SALENTO IGP 'F'	glass 6,10 bottle 29,80
Negroamaro (Italy, Puglia). Lengthy 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.	

ARTE DE ARGENTO	glass 5,55 bottle 27,15
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.	

MELIAC ROUGE	glass 4,95 bottle 24,20
Syrah-Grenache-Carignan (France, Languedoc). Flavours of ripe, red berries and black pepper. Soft and round mouthfeel, intense and refined finish.	

CELESTE CRIANZA	glass 5,85 bottle 28,90
Tempranillo (Spain, Ribera del Duero). Cherry-red colour and intense flowery aroma's. Strong flavour with earthy and vanilla tones, soft tannins and a gentle finish. Characteristic tempranillo in classic Rioja style.	

VALPOLICELLA RIPASSO	glass 6,10 bottle 29,80
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 plum. Perfect with pasta, lamb and cheese.	

J. MOREAU & FILS	glass 4,95 bottle 24,20
Merlot (France, Pays D'oc). Fragrant aroma's of blackcurrants and blackberries. Ripe, soft taste with hints of liquorice and strawberry. Smooth and supple finish.	