



CUBO KITCHEN

DRINKS

DRAFT BEERS

GROLSCH MEDIUM	3,5
GROLSCH LARGE	6
SEASONAL BEER	4,5
MEANTIME IPA	4,5

BOTTLED BEERS

CORONA	6
DUVEL	6
GRIMBERGEN: BLOND	6
GRIMBERGEN: DUBBLE	6
GRIMBERGEN: TRIPLE	7
HEINEKEN LONGNECK	5
LIEFMANS KRIEK	5
STRONGBOW GOLD	6
GROLSCH RADLER	5
GROLSCH 0,0%	5

CRAFT BEERS

BROUWERIJ 'T IJ: COLUMBUS	7
BROUWERIJ 'T IJ: IPA	7
BROUWERIJ 'T IJ: NATTE	7
BROUWERIJ 'T IJ: IJWIT	7

VODKA

ABSOLUT	6
KETEL ONE	6
GREY GOOSE	9
TITO'S	7

RUM & CACHAÇA

HAVANA CLUB 3 YR	6
HAVANA CLUB 7 YR	7
THE KRAKEN BLACK SPICED	6
CACHAÇA 51	5

TEQUILA

OLMECA BLANCO	6
OLMECA GOLD	6

LOCAL GENEVER

BOLS CORENWIJN	5
KETEL ONE Jenever	5
BOLS OLD Jenever	5
SONNEMA BEERENBURG	5

BLENDED WHISKY

BALLANTINE'S	6
CHIVAS REGAL 12 YEARS	6
JAMESON	6
JOHNNIE WALKER BLACK	8
JOHNNIE WALKER RED	6

AMERICAN & JAPANESE WHISKY

JACK DANIEL'S	6
MAKER'S MARK	6
BULLEIT	6
NIKKA FROM THE BARREL	13

SINGLE MALT WHISKY

GLENKINCHIE 12YR	8
GLENMORANGIE 10YR	8
KILKERRAN 12YR	11
LAPHROAIG QUARTER CASK	12
THE GLENLIVET FOUNDER'S RESERVE	11
TALISKER SKYE	10

COGNAC, BRANDY & ARMAGNAC

CLES DES DUCS ARMAGNAC	6
HENNESSY FINE DE COGNAC	8
MARTELL V.S.	6
REMY MARTIN V.S.O.P.	8
HOPPE VIEUX	5

PORT & DESSERT WINE

FILIPPINO MOSCATO D'ASTI	6
VIEIRA DE SOUSA FINE TAWNY PORT	6
VIEIRA DE SOUSA RUBY RESERVA PORT	7

VERMOUTH

MARTINI ROSSO	5
MARTINI BIANCO	5
MARTINI EXTRA DRY	5

LIQUEURS

APEROL	6
BAILEYS	6
CAMPARI	6
CHERRY HEERING	6
COINTREAU	6
DOM BENEDICTINE	6
DRAMBUIE	6
FRANGELICO	6
GALLIANO	6
GRAND MARNIER	6
KAHLUA	6
LEJAY CRÈME DE CASSIS	6
LICOR 43	6
LUXARDO MARASCHINO	6
MANDARINE NAPOLEON	6
FERNET BRANCA	6
MOLINARI SAMBUCA	6
PASSOA	6
PERNOD	6
RICARD	6
SOUTHERN COMFORT	6
TIA MARIA	6
DISARONNO AMARETTO	6
JÄGERMEISTER	6
SEEDLIP GARDEN 108	7
VILLA MASSA LIMONCELLO	6

SOFT DRINKS

CHAUDFONTAINE SPARKLING 25ML/75ML	3/5
CHAUDFONTAINE STILL 25ML/75ML	3/5
COCA-COLA	3
COCA-COLA LIGHT	3
COCA-COLA ZERO	3
FANTA CASSIS	3
FANTA ORANGE	3
FEVER-TREE GINGER ALE	4
FEVER-TREE GINGER BEER	4
FUZE TEA GREEN TEA	3
FUZE TEA SPARKLING BLACK TEA	3
RED BULL	5
ROYAL CLUB SODA	3
SPRITE	3
FEVER-TREE ELDERFLOWER TONIC	4
FEVER-TREE INDIAN TONIC	4

JUICES

SCHULP APPELSAP	3,5
SCHULP BIO TOMATENSAP	3,5
SCHULP SINAASAPPEL	3,5
CANADIAN RED	4

HOT DRINKS

COFFEE	3
CAPPUCCINO	3
ESPRESSO	3
DOUBLE ESPRESSO	4
CAFFE LATTE	4
LATTE MACCHIATO	4
HOT CHOCOLATE	3
WITH WHIPPED CREAM	4
TEA	3
FRESH MINT TEA	3

LIQUEUR COFFEES

IRISH COFFEE	7
SPANISH COFFEE	7
ITALIAN COFFEE	7
FRENCH COFFEE	7
FLEMISH COFFEE	7

BAR MENU

BITTERBALLEN 7,5

6 stuks

GARNALENKROKETTEN 9

Met een dip van mosterd mayonaise.

KAASSTENGELS (V) 6

6 stuks

GEVULDE PAPRIKA (V) 6

Met fetta kaas

KALAMATA OLIJVEN (V) 4

BROOD (V) 5

Balsamico en olijfolie

SNACK PLATTER 10

Één blik olijven gevuld met anjovis en kies hieronder een blik naar keuze. Geserveerd met brood.

SNACK PLATTER 15

Één blik olijven gevuld met anjovis en kies hieronder twee blikken naar keuze. Geserveerd met brood en zongedroogde tomaten.

Mosselen in een Spaanse saus

Sardines in olijfolie

Octopus in knoflook

ALS U VOEDSELALLERGIEËN OF -INTOLERANTIES HEEFT EN MEER WILT WETEN OVER DE INGREDIËNTEN DIE IN ONZE GERECHTEN WORDEN GEBRUIKT, VRAAG HET DAN AAN EEN VAN ONZE MEDEWERKERS.

BAR MENU

TRADITIONAL DUTCH “BITTERBALLEN” 7,5

6 pieces

SHRIMP CROQUETTES 9

Served with mustard mayonnaise.

FRIED CHEESE STICKS (V) 6

6 pieces

STUFFED SWEET PEPPERS (V) 6

Served with feta cheese

KALAMATA OLIVES (V) 4

FARMER’S BREAD (V) 5

Served with balsamic and olive oil

SNACK PLATTER 10

Served with marinated olives, one choice of seafood from the below options and farmer’s bread.

SNACK PLATTER 15

Served with marinated olives, sundried tomato, two choices of seafood from the below options and farmer’s bread.

Mussels in Spanish sauce

Sardines in olive oil

Octopus in garlic sauce

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES AND WISH
TO FIND OUT MORE ABOUT THE INGREDIENTS USED IN OUR
DISHERS, PLEASE ASK A MEMBER OF OUR STAFF.

PRIVATE EVENT SPACE

The exclusive private event space, located on ground floor level, can be used for receptions, private dinners or other lifestyle events.

The private event space has a cosy atmosphere which makes it unique for group dinners, walking dinners, festive receptions and events - where we can host events for up to 75 guests. We also have endless possibilities to host events for up to 120 guests with our private event space and restaurant & bar combined.

Please contact our Meeting & Events Team for more information. Be advised room hire is applicable as you will benefit from an exclusive area for you and your delegates.

