

## DRINKS

### LIQUEURS

Amaretto   Tia Maria   Grand Marnier	5
Cointreau   Baileys   Liquor 43	
Sambuca   Jägermeister	
Malibu   Frangelico   Drambuie	

### TIP

Home-made limoncello	6
Blueberry liqueur	6

### BLENDED WHISKY

Johnny Walker Black label	7
Jameson	5
Chivas regal	8

### SINGLE MALT WHISKY

Highland park	10
Glennfiddich	10
Lagavulin	14
The Macallan fine oak	15

### BOURBON

Jim Beam   Jack Daniels	7
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### DISTILLED

Jenever jong/oud	4
Corenwijn   Vieux   Bessenjenever	4
Bacardi superior	5
Bacardi 8 años	6
Vodka   Pernod   Ricard   Campari	5

### APERITIFS

Graham's fine ruby	5
Graham's fine tawny	5
Graham's 10 year old tawny	8
Graham's 20 year old tawny	11
Graham's fine white tawny	5
Valdespino fino/Dry	5
Martini Bianco/Dry/Rosso	5

### DIGESTIVES

Remy Martin VSOP	7
Courvoisier VSOP	7
Remy Martin XO	15
Calvados   Armagnac   Grappa	6

## DRINKS (NON-ALCOHOLIC)

### HOT DRINKS

Coffee	3.5
Espresso	3.5
Cappuccino	4
Doppio	4
Café au lait	4
Latte macchiato	4.5
Hot chocolate with whipped cream	4.5
Irish coffee	8.5
Spanish coffee	8.5
Italian coffee	8.5
French coffee	8.5

### TEA

English Breakfast   Assam Earl Grey	4
Green tea   Rooibos   Jasmine	
Natural Herbs   Fresh mint	
Fresh ginger	

### SOFT DRINKS

Cola   Fanta   Sprite   Casis   Rivella	3
Ice Tea lemon   Green Tea	3.5
Crodino (0.0)	4

### Fever-Tree

Fever Tree tonic	4.5
Fever Tree Sicilian lemonade	4.5
Fever Tree ginger ale	4.5

### WATER

Still	3
Sparkling	3
O2 still   Sparkling 75 cl	6

### FRUIT JUICES

Fresh orange juice	5
Handje Gezond blueberry juice	5
Pure apple juice	3.5
Pure tomato juice	3.5



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FOOD & DRINKS

## LUNCH (12.00 - 15.00)

<b>Tomato soup</b> <i>V</i> Roma tomato   basil   sour cream	7.5
<b>Onion soup</b> <i>V</i> Munster cheese crostini	7.5
<b>Limburg mustard soup</b> Bacon strips   scallion	7.5
<b>'De Raay' convent salad</b> Let our chef surprise you Fish   Meat   Vegetarian	12.5
<b>Salmon</b> Smoked salmon sandwich   avocado boiled egg   red onion	13.5
<b>Carpaccio</b> Beef carpaccio sandwich Parmesan   pine nuts   pesto	13.5
<b>Pillows burger</b> Truffle mayonnaise   tomato   rocket	19.5
<b>Pasta with gambas</b> Beurre blanc   cherry tomato   rocket	19.5
<b>Truffle pasta</b> Mushrooms   poached egg smoked ham	19.5
<b>Croque monsieur</b> Cheese & ham toastie   béchamel sauce	9.5
<b>Uitsmijter</b> Let our chef surprise you	8.5

### LUNCH MENU 'DE BARONES'

2 courses 29 | 3 courses 39

## BAR SNACKS ☺

Herefords 'bitterballen' (7 meatballs)	8
Cas Spijkers gourmet croquettes	
Nuts   olives and mature cheese	8.5
Bread platter Olive oil   butter   aioli   pesto	7.5
Peoples Farm quiche 100% fresh vegetables	9.5
'De Raay' snack platter	12.5
Nachos with cheese and guacamole	7.5

## SWEETS

Limburg pie	4.5
Muffin	3
Home-made apple pie with whipped cream	4.5
<b>Café complet</b> Coffee or tea   home-made sweets blueberry liqueur	12.5

## DRINKS

### BEERS

#### DRAUGHT

Brand 0.25	3.5
Brand 0.5	6.5
Seasonal beer 0.25	4.5
Seasonal beer 0.5	9

#### BOTTLE

Affligem blond	5
Affligem dubbel	5
Affligem triple	5
Radler lemon 2.0	3.5
Radler lemon 0.0	3.5
Heineken	3.5
Heineken 0.0	3.5
Jopen Adriaan wit	5.5
Liefmans Fruitesse	4.5
Duvel	5.5

## GIN & TONICS

<b>Bobby's Gin</b> Clementine tonic   orange   clove	10
<b>Hendrick's Gin</b> Elderflower tonic   cucumber juniper berry	11.5
<b>Monkey 47 Gin</b> Indian tonic   red fruit   lime	12.5

## COCKTAILS

<b>Mojito</b> Rum   sparkling water   lime   mint	10
<b>Aperol spritz</b> Cava   sparkling water   orange	10.5
<b>Honey I'm home</b> Jack Daniels Tennessee honey vanilla   apple juice   lime juice	12.5

## CHAMPAGNE AND CAVA

Cava Brut	7	/	35
Mercier Brut Pinot Noir   Chardonnay   Meunier	12	/	60
"R" de Ruinart Brut Pinot Noir   Chardonnay   Meunier	16	/	65

## WINES

### WHITE WINES

Laurent Miquel Père et Fils Chardonnay Viognier   France	5	/	25
Aotearoa   Sauvignon Blanc Marlborough   New Zealand	7.5	/	35
Markus Molitor   Pinot Blanc Moezel   Germany	8.5	/	42
Salentein   Chardonnay Mendoza   Argentina	8.5	/	46
Yalumba Y-series Viognier   Australia	6	/	32

### ROSÉ WINE

Laurent Miquel Père et Fils Cinsault Syrah   France	5	/	25
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### RED WINES

Laurent Miquel Père et Fils Syrah Grenache   France	5	/	25
Métarie   Pinot Noir   France	7	/	35
Epicuro   Negroamara   Italy	5.5	/	25
Salentein "Barrel Selection" Malbec   Mendoza   Argentina	8.5	/	46

*Ask for our extensive wine list*

☺ Clockless eating.

Dishes marked with a *V* are vegetarian. For information on allergens, please inform us.