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**HERENGRACHT**

RESTAURANT & BAR

**DRINKS**

**&**

**FOOD**

# HERENGRACHT

## RESTAURANT & BAR

### SANDWICHES (Sourdough bread) served till 17 o'clock

<b>Old Amsterdam cheese</b>	<b>7.5</b>
w/ butter, rocket salad	
<b>Toast cannibale</b>	<b>10.5</b>
(raw meat) w/ truffel mayonnaise	
<b>Avocado &amp; perfect egg</b>	<b>9</b>
w/ nori & chili flakes	
w/ smoked salmon or bacon	<b>4   2</b>
<b>Avocado &amp; feta</b>	<b>10</b>
w/ pomegranate & olive oil	
(Optional w/ vegan cheese) 🌱	
<b>Grilled aubergine</b> 🌱	<b>10</b>
w/ hummus, coriander & ras el hanout mayonnaise	

### CLUBS served till 17 o'clock

<b>Club chicken</b>	<b>12</b>
w/ lettuce, tomato, bacon, egg & mayonnaise	
<b>Club salmon</b>	<b>13</b>
w/ lettuce, egg, avocado, onion, cucumber & wasabi mayonnaise	

### SMALL BITES

<b>Sourdough bread &amp; herb butter</b>	<b>5</b>
<b>Arabic pita bread</b> 🌱	<b>5.5</b>
w/ hummus and ras el hanout mayonnaise	
<b>Roasted &amp; toasted nuts</b>	<b>4</b>
<b>Mixed &amp; marinated olives</b>	<b>4</b>
<b>Nacho's</b>	<b>9.5</b>
w/ Cheddar cheese, guacamole, sour cream, salsa & jalapeno's	
<b>Shakshuka</b>	<b>12</b>
w/ eggs, tomato, bell pepper & pita bread	
<b>Chicken buffalo wings</b>	<b>9</b>
w/ spicy sauce & sesame seeds, 5 pcs	

### CROQUES & CROQUETTES served till 17 o'clock

<b>Croque monsieur</b>	<b>8</b>
<b>Croque madame</b>	<b>9</b>
w/ fried egg	
<b>Veal croquettes</b>	<b>9</b>
w/ sourdough bread & mustard	
<b>Shrimp croquettes</b>	<b>13</b>
w/ sourdough bread & mustard	

### EGGS served till 17 o'clock

<b>Eggs Benedict</b>	<b>14</b>
poached eggs w/ Hollandaise sauce, brioche & farmhouse ham	
<b>Eggs Norwegian</b>	<b>15</b>
poached eggs w/ Hollandaise sauce, brioche & smoked salmon	
<b>Shakshuka</b>	<b>12</b>
w/ eggs, tomato, bell pepper & pita bread	

<b>Bitterballen</b>	<b>7</b>
w/ mustard, 7 pcs	
<b>Dutch cheese soufflés</b>	<b>7.5</b>
w/ sweet chili sauce, 6 pcs	
<b>Shrimp twisters</b>	<b>6</b>
w/ wasabi mayonnaise, 5 pcs	
<b>Vegetarian springrolls</b>	<b>8</b>
w/ sweet chili sauce, 7 pcs	
<b>Mushroom arancini</b>	<b>7</b>
w/ truffle mayonnaise, 5 pcs	
<b>Goudenbocht mix</b>	
<b>Small, 8 pcs</b>	<b>9</b>
<b>Large, 18 pcs</b>	<b>18</b>
w/ bitterballen, shrimp twisters, springrolls, Dutch cheese soufflés, mustard & chili sauce	
<b>Plateau of French cheeses</b>	<b>12</b>
w/ dried fruit & nuts	

### SOMETHING SWEET

<b>Apple pie</b>	<b>5</b>
w/ whipped cream	<b>1</b>
<b>Carrot cake</b>	<b>5</b>
w/ whipped cream	<b>1</b>
<b>Cheese cake</b>	<b>5</b>
w/ whipped cream	<b>1</b>

Whether you're vegetarian, vegan or 'veggie curious', you will find a number of carefully selected vegetarian and plant based items on our menu. The vegetarian dishes speak for themselves in the description. Our plant based dishes are marked with a 🌱.

Any questions? Just ask our staff!

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## STARTERS

<b>Tomato soup</b> <sup>ef</sup> w/ basil	7
<b>Beetroot &amp; goat cheese</b> <sup>ef</sup> w/ Balsamic vinegar & walnuts (Optional w/ vegan cheese)	14
<b>Smoked salmon &amp; avocado</b> w/ mustard mayonnaise & toasted sourdough bread	14
<b>Beef carpaccio</b> w/ truffle mayonnaise	15

## SALADS

<b>Roasted roots salad</b> w/ kale, cashewnuts, feta cheese & ginger vinaigrette (Optional w/ vegan cheese) <sup>ef</sup>	15
<b>Caesar salad</b> w/ roasted chicken, bacon, anchovy, parmesan, crouton & egg	15

## VEGETARIAN & PLANT-BASED

<b>Shakshuka</b> w/ eggs, tomato, bell pepper & pita bread	12
<b>Black truffle ravioli</b> w/ forest mushroom & Parmesan cheese	18
<b>Beetroot burger</b> <sup>ef</sup> w/ plantbased 'meat' & fries	17

## MAINS

<b>Fish &amp; chips</b> w/ mushy peas & remoulade sauce	18.5
<b>Herengracht beefburger</b> * w/ cheese, bacon, onion lettuce & mustard mayonnaise	18.5
<b>Steak tartare</b> * served raw w/ pickels & shallot	19
<b>Grilled chicken</b> * w/ herbs de provence & lemon	22.5
<b>Housesteak frites 160 gr</b> * w/ green herb butter	21.5

\* served w/ french fries & green salad

## SIDES

<b>Green salad</b> <sup>ef</sup> w/ mustard vinaigrette	4.5
<b>Haricots verts</b>	5
<b>French fries</b> w/ mayonnaise	4.5
w/ plant-based mayonnaise <sup>ef</sup>	4.5
w/ truffle & Parmesan cheese	6
<b>Sweet potato fries</b> w/ spicy mayonnaise	6

## DESSERTS

<b>Crème brûlée</b>	7.5
<b>Hot chocolat fondant</b> w/ vanilla ice cream	8
<b>Lemon meringue</b> w/ red fruit coulis	7.5
<b>Plateau of French cheeses</b> w/ dried fruit & nuts	12

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## GEORGE COFFEE & TEA

choose your milk: whole milk, low-fat skimmed milk,  
lactose-free soy milk (+½) or oatmilk (+¾)

Espresso	3
Double espresso	3.75
Espresso macchiato	3
Coffee	3.25
Americano	3.25
Cappuccino	3.75
Café au lait	4
Flat White	4.25
Latte macchiato	4
Selection tea	3.25
Fresh mint tea	4
Fresh ginger with orange tea	4.25
Hot Chocolate	4
Hot Chocolate w/ cream	4.5
Irish - Spanish - Italian Coffee	9

## SODAS

Coca Cola	3.5
Coca Cola zero	3.5
Orangina	3.75
Bos organic ice tea - lemon	3.75
Bos organic ice tea - peach	3.75
Fentimans ginger beer	4
Fentimans ginger ale	4
Fentimans indian tonic	4
Fentimans yuzu tonic	4
Fentimans valencian orange tonic	4
Fentimans victorian lemonade	4
Fentimans rose lemonade	4
Double Dutch cucumber & watermelon soda	4

## JUICES

Orange juice small	4
Orange juice large	5.5
Big Tom tomato juice	4.25
Schulp organic juice - apple	4

## WATER

Marie Stella Maris - still 0,25L	3
Marie Stella Maris - sparkling 0,25L	3
Marie Stella Maris - still 0,75L	6
Marie Stella Maris - sparkling 0,75L	6

## BEERS

### draft

Heineken - 0,18L / 0,25 L / 0,5 L	3 / 3.75 / 7
Brouwerij 't IJ - IJwit	5.5
Affligem - Blond	5.5
Lagunitas - IPA	5.5

### bottle

Sol	5
Brouwerij 't IJ - Zatte	5.8
Two Chefs Brewing - Funky Falcon	5.8
Affligem - Dubble	5.5
Amstel - Radler	4.5
Apple Bandit - Cider	4.5
Beer of the month	ASK YOUR WAITER

Heineken - 0.0%	3.5
Affligem - Blond 0.0%	4.5

## PORT & VERMOUTH

Martini Bianco	5.5
Martini Rosso	5.5
Noilly Prat extra dry	5.5
Campari	5.5

## DUTCH Jenever

Van Wees - young Jenever	5
Van Wees - aged Jenever	5

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## LIQUOR

Baileys	5.5
Cointreau	5.5
Amaretto Disaronno	5.5
Kahlua	5.5
Licor 43	5.5
Limoncello	5.5
Molinari Sambuca	6
Tia Maria	5.5

## TEQUILA

Jose Cuervo Blanco	5.5
Patron Anejo	9.5

## RUM

Bacardi Superior	6
Gosling's Black Seal Rum	6.5
Ron Zacapa 23y	11.5

## VODKA

Ketel One	6
Grey Goose	8

## WHISKEY

Jameson Irish	5.5
Jack Daniels Whiskey	6.5
Maker's Mark Bourbon	7
Johnny Walker Red Label	6.5
Lagavulin 16YR	11.5
Glenmorangie 12Y	8.5

## DIGISTIEF

Hennessey V.S. de Cognac	7.5
Nonino grappa chardonnay	8.5
Chateau du Breuil 8y Calvados	8.5

## GIN & TONIC

<b>Tanqueray</b>	10.5
Fentimans indian tonic & lemon	
<b>Gin Mare</b>	13.5
Fentimans yuzu tonic & rosemary & grapefruit	
<b>Bobby's</b>	13
Fentimans indian tonic, orange & cloves	
<b>Hendricks</b>	12.5
Fentimans indian tonic & cucumber	
<b>Copperhead</b>	14.5
Fentimans valencian orange tonic & grapefruit	

## COCKTAILS

<b>Aperol spritz</b>	9.5
Aperol, prosecco, sparkling water & orange	
<b>St Germain spritz</b>	9
Liqueur St-Germain, prosecco, sparkling water & lemon	
<b>Bloody mary</b>	11.5
Vodka, spiced tomato juice & celery	
<b>Bellini</b>	9
Prosecco & peach	
<b>Mimosa</b>	8.5
Prosecco, Cointreau & orange juice	
<b>Espresso martini</b>	12.5
Vodka, Kahlua & espresso	
<b>Pornstar martini</b>	13.5
Vodka, passionfruit, eggwhite, vanilla & prosecco shot	
<b>Negroni</b>	11
Gin, Campari & red vermouth	
<b>Moscow mule</b>	11
Vodka, Fentimans ginger beer, lime & bitters	

## Cocktail of the month

ASK YOUR WAITER

## NON ALCOHOLIC COCKTAILS

<b>Virgin Mary</b>	8.5
Spiced tomato juice w/ celery	
<b>Seedlip Garden</b>	9.5
Fentimans indian tonic, orange & cloves	
<b>Herengracht Lemonade</b>	8.5
Monin green apple, lime juice, Fentimans ginger ale, angostura bitter & rosemary	
<b>Fresh cucumber &amp; Laori Nr1 0.0 gin</b>	9.5
Double Dutch cucumber - watermelon lemonade & cucumber	

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## WHITE



### HOUSE SELECTION

<b>Verdejo, 'Pecatis Tuis' Cuatro Rayas</b> Castilla Y Leon, Spain	5 / 25
<b>Sauvignon blanc, Domaine Guilaman</b> Côtes de Cascogne, France	5.5 / 27.5
<b>Pinot Grigio, Sasccheto doc L'Elfo</b> Veneto, Italy	6 / 30
<b>Chardonnay Reserve, Dumanet</b> Languedoc, France	7 / 35

### HERENGRACHT FAVORITES

<b>Rioja Blanco, Murua</b> Bodega Murura, Spain	40
<b>Gruner veltliner, Fritsch, Wagram</b> Steinberg, Austria	42.5
<b>Chardonnay 'Diamond Collection' FF Coppola</b> California, USA,	45
<b>Sancerre Blanc 'Les Baronnes', Henri Burgeios</b> Gilbert Picq, Burgundy, Franc	49
<b>Chablis</b> Loire France, Sauvignon blanc	49

## SPARKLING



<b>Prosecco</b> Spumante, La Delizia, doc, Italy	6.5 / 35
<b>Champagne</b> Brut Royale Réserve, Philipponnat, France	75

## RED



### HOUSE SELECTION

<b>Sangiovese 'Gran Sasso' Farnese Vini</b> Abruzzo, Italy	5 / 25
<b>Merlot 'Chanelets' Narbonnais</b> Languedoc, France	5.5 / 27.5
<b>Tempranillo 'Sembro' Bodegas del Jaro</b> Ribera del Duero, Spain	7 / 35

### HERENGRACHT FAVORITES

<b>Valpolicella Ripasso Superiore, Capitel San Rocco</b> Tedeschi, Italy	39
<b>Chianti Classico</b> Brolio Riscasoli, Italy	40
<b>Malbec 'la Consulta' Catena Zapata</b> Mendoza, Argenentina	42
<b>Bordeaux Superience</b> Chateaux le Calvaire, France	45
<b>Saint Emilion, Chateau Fougueryat 'Grand Cru'</b> Bordeaux, France	47
<b>Amarone della Valpolicella 'Fratelli Tedeschi'</b> Veneto, Italy	70

## ROSÉ



<b>George rosé</b> Languedoc, Roussillon, France	5.5 / 27.5
<b>George rosé Magnum</b> Languedoc, Roussillon, France	55
<b>Aix rosé</b> Coteaux D'Aix en Provence, France	40
<b>Aix rosé Magnum</b> Coteaux D'Aix en Provence, France	80

## SWEET



<b>Tawny Port</b> Quinta do Portal Portugal	4.5
<b>Moscatel</b> Añejo, bodegas de muller, tarragona, spain	5
<b>Muscat de rivesaltes</b> Domaine pouderoux, roussillon, france	6