

HERENGRACHT

RESTAURANT & BAR

MENU



HERENGRACHT

RESTAURANT & BAR

EGGS served till 17 o'clock

Eggs Benedict	14
poached eggs w/ brioche, farmhouse ham & Hollandaise sauce	
Cheese omelet	13
w/ sourdough bread	
Bruschetta poached eggs	12.5
w/Pomodoro sauce	

COLD SANDWICHES served till 17 o'clock

Egg & truffel salad	10.5
sourdough bread, watercress & raddish	
Toast cannibale (raw meat)	12.5
sourdough bread w/ truffle mayonnaise	
Tuna sandwich	12.5
sourdough bread w/ butter lettuce & small gherkins	
Avocado & feta cheese	13.5
sourdough bread w/ radish & olive oil (optional w/ vegan cheese) [🌱]	
Grilled aubergine [🌱]	11.5
sourdough bread w/ hummus, coriander & vadouvan mayonnaise	

WARM SANDWICHES served till 17 o'clock

Croque monsieur	12
w/ fried egg	
Croque madame	13
w/ tuna salad, Gouda cheese & tomato	
Veal croquettes	13
w/ sourdough bread & mustard	
Shrimp croquettes	17
w/ sourdough bread & horseradish mayonnaise	

CLUBS w/ potato crisps served till 17 o'clock

Club chicken	14
w/ lettuce, tomato, bacon, egg & mayonnaise	
Club smoked salmon	15
w/ lettuce, egg, avocado, onion, cucumber & horseradish mayonnaise	

COLD SMALL BITES

Bread w/ hummus & herb butter	6
Roasted & toasted nuts [🌱]	5.5
Mixed & marinated olives [🌱]	5.5
Vegan plateau [🌱]	15
w/ grilled vegetables, crudité, olives, vadouvan mayonnaise, bread & hummus	

WARM SMALL BITES

Nacho's	12.5
w/ Cheddar cheese, guacamole, sour cream, salsa & jalapeno's	
Chicken buffalo wings	9.5
w/ spicy sauce & sesame seeds, 5 pcs	
Flammkuchen bacon & cheese	10
w/ crème fraîche & onions	
Flammkuchen mushrooms & cheese	10
w/ crème fraîche & onions	

WARM BITES till late 23 o'clock

Bitterballen w/ mustard, 7 pcs	9
Dutch cheese soufflés w/ sweet chili sauce, 7 pcs	9
Plantbased bitterballen w/ vadouvan mayonnaise, 7 pcs [🌱]	9
Mini spring rolls w/ sweet chilli sauce, 10 pcs [🌱]	9
Goudenbocht mix 8 pcs	11
w/ bitterballen, chicken wings, cheese souffles, frikandellen, mustard & sweet chilly	
Goudenbocht mix 16 pcs	20
w/ bitterballen, chicken wings, cheese souffles, frikandellen, mustard & sweet chilly	
Loaded fries	12
w/ truffle mayonnaise & parmesan	

SOMETHING SWEET

Apple pie	6
Carrot cake	6
Cheese cake	6
Add whipped cream	+1

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!

HERENGRACHT

RESTAURANT & BAR

STARTERS

Burrata	15.5
w/ Heirloom tomatoes & basil (optional w/ vegan cheese) 🌱	
Dutch shrimp cocktail	17.5
w/ toasted bread, lettuce & cocktail sauce	
Smoked mackerel & salmon	16.5
w/ watercress, chicory, potato, croutons & horseradish mayonnaise	
Beef carpaccio	15.5
w/ Parmesan cheese, rocket & truffle mayonnaise	
Vitello Tonnato	16
w/ roasted veal, capers, rocket & tuna mayonnaise	

SOUPS

Tomato soup 🌱	9.5
w/ basil	
Soup of the day	9.5
ask your waiter	

SALADS

Roasted roots salad 🌱	16
w/ kale, corn crunch, vegan cheese & ginger vinaigrette	
Watermelon and feta salad	15
w/ watermelon, cucumber, mint, red onion & black olives (optional w/ vegan cheese) 🌱	
Caesar salad	17
w/ little gem, grilled chicken, bacon, anchovies, crouton, Parmesan cheese, egg & Caesar dressing	

VEGETARIAN & PLANT-BASED

Black truffle ravioli	22
w/ forest mushroom & Parmesan cheese	
Crispy Portobello burger 🌱	21
w/ hummus, avocado, fries & mayonnaise	

MAINS

Crispy salmon	25
w/ potato gratin, green asparagus & Hollandaise sauce	
Herengracht beefburger	22
w/ cheese, bacon, onion, lettuce, burger sauce, fries & mayonnaise	
Steak tartare	22.5
served raw, w/ pickels, anchovies, shallot, crostinis, poached egg, fries & mayonnaise	
Grilled chicken	23.5
w/ potato gratin, haricots verts, herbs de Provence & lemon	
Deep smoked sticky ribs	26
w/ coleslaw, bbq saus, fries & mayonnaise	
Housesteak (200 gr)	28
w/ green herb butter, green salad, fries & mayonnaise	
Ribeye (300gr)	38.5
w/ bearnaise sauce, green salad, fries & mayonnaise	

SIDES

French fries	5.5
w/ mayonnaise	
	5.5
w/ plant-based mayonnaise 🌱	
Loaded fries w/ truffle mayonnaise & parmesan	12
Sweet potato fries w/ spicy mayonnaise	7
Potato gratin	5.5
Green salad w/ mustard vinaigrette 🌱	5.5
Green beans 🌱	5.5
Cole slaw	5.5

DESSERTS

Crème brûlée	8.5
Brownie	9
w/ pecan nuts, chocolate sauce, vanilla ice cream & whipped cream	
Coupe dropped apple pie	8.5
w/ salted caramel ice cream, caramel sauce & whipped cream	
Plateau of Dutch cheeses	14.5
w/ dried fruit, nuts & apple syrup	

HERENGRACHT

RESTAURANT & BAR

WHITE



HOUSE SELECTION

Verdejo, 'Organic' De Haan Altes, Castilla-La Mancha, Spain	6 / 30
Sauvignon blanc, Domaine Guilaman Côtes de Cascogne, France	7 / 35
Pinot Grigio, Sasccheto doc L'Elfo Veneto, Italy	7.5 / 37.5
Chardonnay Reserve, Dumanet Languedoc, France	8 / 40
Chardonnay, 'Le George' Bourgogne Blanc Charnay-lès-mâcon, France	11 / 55

HERENGRACHT FAVORITES

Muros Antigos Vinho Verde Anselmo Mendes, Portugal	50
Chardonnay 'Diamond Collection' Francis Ford Coppola California, USA	55
Verdejo Barrica Jose Pariente, Rueda, Spain	60
Sancerre 'Le Baronnes' Domaine Henri Bourgeois, Loire, France	75

SPARKLING



Prosecco Spumante, La Delizia, doc, Italy	7.5 / 37.5
Champagne Brut Royale Réserve, Philipponnat, France	75

RED



HOUSE SELECTION

Merlot, Luck & Jack Languedoc-Roussillon, France	6 / 30
Tempranillo 'Sembro' Bodegas del Jaro Ribera del Duero, Spain	7 / 35
Pinot Noir Gruber Rösschitz Burgenland, Austria	8.5 / 42.5
Malbec Zapata Mendoza, Argentina	9 / 45

HERENGRACHT FAVORITES

Chianti Classico Borio Riscasoli, Italy	42.5
Saint Emilion, Chateau Fouqueryat 'Grand Cru' Bordeaux, France	50
Ribera del Duero Do Jaros, Spain	65
Amarone della Valpolicella 'Fratelli Tedeschi' Veneto, Italy	70

ROSÉ



George rosé Languedoc, Roussillon, France	6.5 / 32.5
Aix rosé Coteaux D'Aix en Provence, France	42.5
Aix rosé Magnum Coteaux D'Aix en Provence, France	85

SWEET



Port Ruby / Tawny Quinta do Portal Portugal	4.5 / 8.5
De Rivesaltes Domaine pouderoux, roussillon, france	6

HERENGRACHT

RESTAURANT & BAR

GEORGE COFFEE & TEA

choose your milk: whole milk, lactose-free soy milk (+½) or oatmilk (+¾)
or add your flavour: noisette, vanilla or caramel (+½)

Espresso	3.5
Double espresso	4.25
Espresso macchiato	3.5
Coffee	3.5
Americano	3.5
Cappuccino	4
Café au lait	4.5
Flat White	4.75
Latte macchiato	4.5
Selection tea	3.75
Fresh mint tea	4.25
Fresh ginger tea with optional orange or lemon	4.25
Hot Chocolate	4.5
Irish - Spanish - Italian Coffee	9
Iced Latte	6
Add on cream	1

SODAS

Coca Cola	3.5
Coca Cola zero	3.5
Orangina	3.75
Bos organic ice tea - lemon	4
Bos organic ice tea - peach	4
Fever-Tree Indian Tonic / Elderflower Tonic / Mediterranean Tonic / Raspberry & Rhubarb Tonic / Bitter Lemon / Sicilian Lemonade / Sparkling Pink Grapefruit / Ginger Ale / Ginger Beer	4.25

JUICES

Orange juice small	4.25
Orange juice large	5.75
Big Tom tomato juice	4.25
Schulp organic juice - apple	4.25

WATER

Marie Stella Maris - still 0,25L	3.5
Marie Stella Maris - sparkling 0,25L	3.5
Marie Stella Maris - still 0,75L	7
Marie Stella Maris - sparkling 0,75L	7

BEERS

draft

Pilsener - 0,18L / 0,25L / 0,5L / 1,5L	3 / 4 / 8 / 22.5
La Chouffe - Blond 0,33L / 0,5L	6 / 9
Brouwerij 't IJ - IJwit 0,3L / 0,5L	6 / 9
Brouwerij Jopen - Mooie Nel IPA 0,25L / 0,5L	6 / 11

bottle

Brouwerij 't IJ Biri - tropical lager	6.5
Lowlander, White Ale - White	6
De eeuwige jeugd, Lellebel - Blond	7.5
Brouwerij 't IJ - Zatte	6
Brouwerij Jopen, Hop zij met ons 🍷	7.5
Liefmans - Fruitesse	4.5
Apple Bandit - cider 🍷	4.5
Local beer of the month	6.5
Heineken - 0.0%	3.5
Amstel Radler - 0.0%	4.5
Vrijwit - 0.5%	6.5

VERMOUTH

Lillet Bianco	5.5
Lillet Rosso	5.5
Lillet Rosé	5.5
Noilly Prat extra dry	5.5
Campari	5.5

DUTCH Jenever

Van Wees - young Jenever	5
Van Wees - old Jenever	5

HERENGRACHT

RESTAURANT & BAR

LIQUOR

Salmari	5
Baileys	5.5
Cointreau	5.5
Amaretto Disaronno	5.5
Kahlua	5.5
Licor 43	5.5
Molinari Sambuca	5.5
Tia Maria	5.5
Limoncello	7

TEQUILA

Mijenta - Blanco	7.5
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	9

WHISKEY

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

DIGISTIEF

Hennessey V.S. de Cognac	8
Nonino grappa chardonnay	8.5
Chateau du Breuil 8y Calvados	9.5

GIN & TONIC

Tanqueray	12.5
Fever-Tree Indian tonic & lemon	
Pink Tanqueray	12.5
Fever-Tree Raspberry & Rhubarb Tonic & lemon	
Hendricks	13.5
Fever-Tree Indian tonic & cucumber	
Gin Mare	14.5
Fever-Tree Mediterranean tonic & rosemary & grapefruit	

COCKTAILS

Aperol spritz	10.5
Aperol, prosecco, sparkling water & orange	
Limoncello spritz	10.5
Limoncello di Filletto, prosecco, sparkling water, fresh mint & lemon	
St Germain Spritz	11.5
St Germain, prosecco, sparkling water & lemon	
Paloma	13.5
Mijenta tequila, lime & Fever-Tree Sparkling Pink Grapefruit	
Amaretto Sour	11.5
Disaronno, eggwhite, lemon & bitters	
Bloody mary	12.5
Vodka, spiced tomato juice & celery	
Espresso martini	13.5
Vodka, Kahlua & espresso	
Pornstar martini	14.5
Vodka, passionfruit, eggwhite, vanilla & prosecco shot	
Basil Smash	11.5
Tanqueray gin, sugar syrup & basil	
Negroni	11.5
Gin, Campari & red vermouth	
Moscow mule	11.5
Vodka, Fever-Tree ginger beer, lime & bitters	
<i>Optional with Dutch jenever in stead of Vodka</i>	
Dark & Stormy	12.5
Gosling's Rum, Fever-Tree ginger beer, lime & bitters	

Cocktail of the month

ASK YOUR WAITER

NON ALCOHOLIC COCKTAILS

Virgin Mary	8.5
Spiced tomato juice w/ celery	
Herengracht Apple & ginger	8.5
Fever-Tree ginger ale, Monin green apple, lime juice, ginger & rosemary	