

HERENGRACHT

RESTAURANT & BAR

GEORGE COFFEE & TEA

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

Espresso	3
Double espresso	4.25
Espresso macchiato	3.25
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 tea with optional orange or lemon	4.25
Hot Chocolate	3
Irish - Spanish - Italian Coffee	9
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
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

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	3.25
Marie Stella Maris - sparkling 0,25L	3.25
Marie Stella Maris - still 0,75L	6.25
Marie Stella Maris - sparkling 0,75L	6.25

BEERS

draft

Heineken - 0,18L / 0,25 L / 0,5 L	3 / 3.75 / 7
Texels Skuumkoppe	5.5
Affligem - Blond	5.5
Vedett extra White	5.5

bottle

Brassa Caribbean lager	5.5
Brassa Caribbean lager bucket (6pcs)	31
Brouwerij 't IJ - IJwit	6
Brouwerij 't IJ - Zatte	6
Gebrouwen door vrouwen – Bloesem Blond	6.5
Uiltje bird of prey - IPA	6
Oedipus - Mannenliefde Saison	6
Liefmans – Fruitesse	4.5
Apple Bandit - Cider	4.5

Heineken - 0.0%	3.5
Brand - IPA 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 - old Jenever	5

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LIQUOR

Salmari	4
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

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	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	11.5

DIGISTIEF

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

GIN & TONIC

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

COCKTAILS

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

Cocktail of the month

ASK YOUR WAITER

NON ALCOHOLIC COCKTAILS

Virgin Mary	8.5
Spiced tomato juice w/ celery	
Seedlip nonalcoholic Gin	9.5
Fentimans rose lemonade, red fruit and lime	
Herengracht Lemonade	8.5
Fentimans ginger ale, Monin green apple, lime juice & rosemary	

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WHITE



HOUSE SELECTION

Verdejo, 'Pecatis Tuis' Cuatro Rayas Castilla Y Leon, Spain	5.5 / 27.5
Sauvignon blanc, Domaine Guilaman Côtes de Cascoigne, France	6.5 / 32.5
Pinot Grigio, Sasccheto doc L'Elfo Veneto, Italy	7.5 / 37.5
Chardonnay Reserve, Dumanet Languedoc, France	7.5 / 37.5
Gruener Veltliner Fritsch, Wagram, Austria	8.5 / 42

HERENGRACHT FAVORITES

Verdejo Barrica Jose Pariente, Rueda, Spain	60
Chardonnay 'Directors cut' Francis Ford Coppola California, USA	67.5

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	5.5 / 27.5
Tempranillo 'Sembro' Bodegas del Jaro Ribera del Duero, Spain	7 / 35
Pinot Noir Gruber Rositsch Burgenland, Austria	8.5 / 42.5
Malbec Zapata Mendoza, Argentina	9 / 45

HERENGRACHT FAVORITES

Chianti Classico Brolio Riscasoli, Italy	42.5
Saint Emilion, Chateau Fougeryat 'Grand Cru' Bordeaux, France	50
Amarone della Valpolicella 'Fratelli Tedeschi' Veneto, Italy	70

ROSÉ



George rosé Languedoc, Roussillon, France	6 / 30
George rosé Magnum Languedoc, Roussillon, France	60
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

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SANDWICHES (Sourdough bread) served till 17 o'clock

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

CLUBS served till 17 o'clock

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

SMALL BITES

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

CROQUES & CROQUETTES served till 17 o'clock

Croque monsieur	8
Croque madame	9
w/ fried egg	
Veal croquettes	10
w/ sourdough bread & mustard	
Shrimp croquettes	14
w/ sourdough bread & mustard	

EGGS served till 17 o'clock

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

Bitterballen	9
w/ mustard, 7 pcs	
Dutch cheese soufflés	8
w/ sweet chili sauce, 6 pcs	
Shrimp twisters	7
w/ wasabi mayonnaise, 5 pcs	
Vegetarian springrolls	8.5
w/ sweet chili sauce, 7 pcs	
Mushroom arancini	7.5
w/ truffle mayonnaise, 5 pcs	
Goudenbocht mix	
Small, 8 pcs	10
Large, 18 pcs	19
w/ bitterballen, shrimp twisters, springrolls, Dutch cheese soufflés, mustard & chili sauce	
Plateau of French cheeses	12
w/ dried fruit & nuts	

SOMETHING SWEET

Apple pie	5
w/ whipped cream	1
Carrot cake	5
w/ whipped cream	1
Cheese cake	5
w/ 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 ^{ve}.

Any questions? Just ask our staff!

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RESTAURANT & BAR

STARTERS

Tomato soup 🌱 w/ basil	7
Beetroot & goat cheese 🌱 w/ Balsamic vinegar & walnuts (Optional w/ vegan cheese)	14
Smoked salmon & avocado w/ mustard mayonnaise & toasted sourdough bread	14
Beef carpaccio w/ truffle mayonnaise	15

SALADS

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

VEGETARIAN & PLANT-BASED

Shakshuka w/ eggs, tomato, bell pepper & pita bread	12
Black truffle ravioli w/ forest mushroom & Parmesan cheese	18
Beetroot burger 🌱 w/ plantbased 'meat' & fries	19

MAINS

Fish & chips w/ mushy peas & remoulade sauce	20
Herengracht beefburger * w/ cheese, bacon, onion lettuce & mustard mayonnaise	20
Steak tartare * served raw w/ pickels & shallot	21
Grilled chicken * w/ herbs de provence & lemon	23.5
Housesteak frites 160 gr * w/ green herb butter	22.5

* served w/ french fries & green salad

SIDES

Green salad 🌱 w/ mustard vinaigrette	4.5
Haricots verts	5
French fries w/ mayonnaise	5.5
w/ plant-based mayonnaise 🌱	5.5
w/ truffle & Parmesan cheese	7
Sweet potato fries w/ spicy mayonnaise	7

DESSERTS

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

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WHITE



HOUSE SELECTION

Verdejo, 'Pecatis Tuis' Cuatro Rayas Castilla Y Leon, Spain	4.75 / 23.75
Sauvignon blanc, Domaine Guilaman Côtes de Cascoigne, France	5.5 / 27.5
Pinot Grigio, Sasccheto doc L'Elfo Veneto, Italy	6 / 30
Chardonnay Reserve, Dumanet Languedoc, France	7 / 35

HERENGRACHT FAVORITES

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

SPARKLING



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

RED



HOUSE SELECTION

Sangiovese 'Gran Sasso' Farnese Vini Abruzzo, Italy	4.75 / 23.75
Merlot 'Chanelets' Narbonnais Languedoc, France	5.5 / 27.5
Tempranillo 'Sembro' Bodegas del Jaro Ribera del Duero, Spain	7 / 35

HERENGRACHT FAVORITES

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

ROSÉ



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

SWEET



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