

# HERENGRACHT

RESTAURANT & BAR

## LUNCH

### TO START

<b>Bread</b> w/ herb butter	<b>6</b>
<b>Roasted nuts</b> 🌱	<b>5.5</b>
<b>Mixed &amp; marinated olives</b> 🌱	<b>5.5</b>

### EGGS

<b>Eggs Benedict</b>	<b>15</b>
poached eggs w/ brioche, farmhouse ham & Hollandaise sauce	
<b>Scrambled eggs</b>	<b>13</b>
w/ sourdough bread	
add avocado   smoked salmon	+3   +5.5

### SANDWICHES Sourdough

<b>Avocado &amp; feta cheese</b>	<b>14</b>
w/ pomegranate & olive oil (optional w/ vegan feta) 🌱	
<b>Burata</b>	<b>16.5</b>
w/ tomato & basil	
<b>Smoked mackerel</b>	<b>14</b>
w/ ravigote & pickled onions	
<b>Pastrami sandwich</b>	<b>15.5</b>
w/ gherkins & mustard	
<b>Veal croquettes</b>	<b>13</b>
w/ gherkins & mustard	

### CLUBS & CROQUES

<b>Club smoked salmon</b>	<b>16</b>
w/ lettuce, egg, avocado, onion, cucumber, horseradish mayonnaise & potato crisps	
<b>Club chicken</b>	<b>15.5</b>
w/ lettuce, tomato, bacon, egg, mayonnaise & potato crisps	
<b>Croque monsieur</b>	<b>13</b>
<b>Croque madame</b> w/ fried egg	<b>15</b>

### SALADS

<b>Kale salad</b> 🌱	<b>16</b>
w/ avocado, apple & yuzu vinaigrette	
add feta	+1.5
<b>Caesar salad</b>	<b>18</b>
w/ Romaine lettuce, grilled chicken, bacon, anchovies, crouton, Parmesan cheese, egg & Caesar dressing	
<b>Burrata</b>	<b>16.5</b>
w/ Heirloom tomatoes & basil	

### SOUP

<b>Soup of the day</b>	<b>9.5</b>
ask your waiter	

### FLAMMKUCHEN

<b>Flammkuchen bacon &amp; cheese</b>	<b>15</b>
w/ horseradish mayonnaise & onions	
<b>Flammkuchen spicy beef</b>	<b>16</b>
w/ chopped salad	
<b>Flammkuchen feta</b>	<b>15</b>
w/ tomato sauce & onions (optional w/ vegan feta) 🌱	

### MAINS

<b>Herengracht beefburger</b>	<b>18</b>
w/ cheese, bacon, onion, gherkin, lettuce & burger sauce	
<b>Grilled chicken</b>	<b>25</b>
w/ herbs de Provence & lemon	
<b>Housesteak (180 gr)</b>	<b>25</b>
w/ herb butter	
<b>Black truffle ravioli</b>	<b>23</b>
w/ forest mushroom & Parmesan cheese	

### SIDES

<b>French fries</b>	<b>5.5</b>
w/ mayonnaise	
<b>Sweet potato fries</b> w/ spicy mayonnaise	<b>7</b>
<b>Green salad</b> w/ mustard vinaigrette 🌱	<b>5.5</b>
<b>Harricots vert</b>	<b>5.5</b>

### SOMETHING SWEET

<b>Apple pie</b>	<b>6</b>
add cream	+1
<b>Carrot cake</b>	<b>6</b>
<b>Cheese cake</b>	<b>6</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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## BITES & DRINKS

### BAR BITES

<b>Bitterballen</b> w/ mustard, 6 pcs	9
<b>Dutch cheese soufflés</b> w/ sweet chili sauce, 6 pcs	9
<b>Plant based bitterballen</b> w/ vadouvan mayonnaise, 6 pcs 🌱	9
<b>Mini spring rolls</b> w/ sweet chili sauce, 10 pcs 🌱	9
<b>Goudenbocht mix</b> 8 pcs	11
w/ bitterballen, cheese soufflés, spring rolls, breaded shrimps, mustard & sweet chili	
<b>Goudenbocht mix</b> 16 pcs	20
w/ bitterballen, cheese soufflés, spring rolls, breaded shrimps, mustard & sweet chili	
<b>Loaded fries</b> w/ truffle mayonnaise & Parmesan cheese	12

### BEERS

#### draft

Pilsener - 0,18L / 0,25L / 0,5L / 1,5L	3.5 / 4.25 / 8.5 / 25
De Eeuwige jeugd, Lellebel – Blond 0.25L / 0.5L	7 / 14
Brouwerij 't IJ - IJwit 0,25L / 0,5L	7 / 14
Brouwerij Jopen - Mooie Nel IPA 0,25L / 0,5L	7 / 14

#### bottle

Brouwerij 't IJ Biri – tropical lager	7
Lowlander, White Ale – White	7
La Chouffe – Blond	7.5
Brouwerij 't IJ – Zatte	7.5
Brouwerij Jopen, Hop zij met ons 🍷	7.5
Liefmans – Fruitesse	6
Apple Bandit – cider 🍷	5.5
Local beer of the month	7
Heineken – 0.0%	4.5
Amstel Radler – 0.0%	4.5
Vrijwit – 0.5%	7

### SODAS

Coca Cola   Coca Cola zero   Sprite	3.75
Orangina	4
Bos organic ice tea - lemon   peach	4.25
Fever-Tree Indian Tonic / Elderflower Tonic / Mediterranean Tonic / Raspberry & Rhubarb Tonic / Bitter Lemon / Sparkling Pink Grapefruit / Ginger Ale / Ginger Beer	4.75

### JUICES

Orange juice	6.5
Big Tom tomato juice	4.75
Schulp organic juice - apple	4.5

### GIN & TONIC

<b>Tanqueray</b>	12.5
Fever-Tree Indian tonic & lemon	
<b>Hendricks</b>	13.5
Fever-Tree Elderflower tonic & cucumber	
<b>Hermit</b>	15.5
Fever-Tree Mediterranean tonic & sea greens & grapefruit	

### COCKTAILS

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

### NON ALCOHOLIC COCKTAILS

<b>Virgin Mary</b>	8.5
Spiced tomato juice w/ celery	
<b>Apple &amp; ginger</b>	8.5
Fever-Tree ginger ale, Monin green apple, lime juice, ginger & rosemary	
<b>Herengracht mint &amp; passion</b>	8.5
Passionfruit, sparkling water, mint & lime	

### WATER

Marie Stella Maris - still 0,25L	3.75
Marie Stella Maris - sparkling 0,25L	3.75
Marie Stella Maris - still 0,75L	7.5
Marie Stella Maris - sparkling 0,75L	7.5

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## DINNER

### TO START

<b>Bread</b> w/ herb butter	<b>6</b>
<b>Roasted nuts</b> <sup>vegan</sup>	<b>5.5</b>
<b>Mixed &amp; marinated olives</b> <sup>vegan</sup>	<b>5.5</b>

### STARTERS

<b>Beetroot carpaccio</b>	<b>11.5</b>
w/ rocket salad, walnuts, feta cheese & balsamic dressing (optional w/ vegan feta) <sup>vegan</sup>	
<b>Burrata</b>	<b>15.5</b>
w/ Heirloom tomatoes & basil	
<b>Smoked salmon</b>	<b>11</b>
w/ crostini, capers, onion & chives	
<b>Beef carpaccio</b>	<b>15.5</b>
w/ Parmesan cheese, rocket & truffle mayonnaise	
<b>Soup of the day</b>	<b>9.5</b>
ask your waiter	

### FLAMMKUCHEN

<b>Flammkuchen bacon &amp; cheese</b>	<b>15</b>
w/ horseradish mayonnaise & onions	
<b>Flammkuchen spicy beef</b>	<b>16</b>
w/ chopped salad	
<b>Flammkuchen feta</b>	<b>15</b>
w/ tomato sauce & onions (optional w/ vegan feta) <sup>vegan</sup>	

### SALADS

<b>Kale salad</b> <sup>vegan</sup>	<b>16</b>
w/ avocado, apple & yuzu vinaigrette add feta	+1.5
<b>Caesar salad</b>	<b>17</b>
w/ Romaine lettuce, grilled chicken, bacon, anchovies, crouton, Parmesan cheese, egg & Caesar dressing	

### MAINS

<b>Dorade</b>	<b>22</b>
w/ tomato, capers & parsley	
<b>Fish &amp; chips</b>	<b>23</b>
w/ lemon & remoulade sauce	
<b>Herengracht beefburger</b>	<b>18</b>
w/ cheese, bacon, onion, gherkin, lettuce & burger sauce	
<b>Grilled chicken</b>	<b>25</b>
w/ herbs de Provence & lemon	
<b>Braised lamb shank</b>	<b>26</b>
w/ salsa verde	
<b>Housesteak (180 gr)</b>	<b>25</b>
w/ herb butter	
<b>Falafel</b>	<b>21</b>
w/ flat bread, tomato & onion salad	
<b>Black truffle ravioli</b>	<b>23</b>
w/ forest mushroom & Parmesan cheese	

### SIDES

<b>French fries</b>	<b>5.5</b>
w/ mayonnaise	
<b>Loaded fries</b> w/ truffle mayonnaise & Parmesan cheese	<b>12</b>
<b>Sweet potato fries</b> w/ spicy mayonnaise	<b>7</b>
<b>Green salad</b> w/ mustard vinaigrette <sup>vegan</sup>	<b>5.5</b>
<b>Harrisots vert</b>	<b>5.5</b>

### DESSERTS

<b>Crème brûlée</b>	<b>9</b>
<b>Brownie</b>	<b>9</b>
w/ chocolate sauce & vanilla ice cream	
<b>Tarte tatin</b>	<b>10</b>
w/ caramel sauce & vanilla ice cream	
<b>Plateau of Dutch cheeses</b>	<b>14.5</b>
w/ dried fruit, nuts & apple syrup	

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## WINES

### WHITE



#### HOUSE SELECTION

<b>Verdejo, 'Organic'</b> De Haan Altos, Castilla-La Mancha, Spain	7 / 35
<b>Sauvignon blanc, Domaine Guilaman</b> Côtes de Cascoigne, France	7.5 / 37.5
<b>Pinot Grigio, Sasccheto doc L'Elfo</b> Veneto, Italy	8 / 40
<b>Chardonnay Reserve, Dumanet</b> Languedoc, France	9 / 45
<b>Grüner Veltliner Gruber Rösschitz</b> Martin Codax, Rias Baixas, Spain 2022	45
<b>Albariño</b> Martin Codax, Rias Baixas, Spain 2022	55
<b>Pouilly Fumé en Travertin</b> Domaine Henri Bourgeois, Loire, France 2022	70
<b>Chablis, AOC 'Gilbert Picq'</b> Gilbert Picq, Burgundy, France 2021	75

### SPARKLING



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

### RED



#### HOUSE SELECTION

<b>Merlot, Luck &amp; Jack</b> Languedoc-Rousillon, France	7 / 35
<b>Tempranillo 'Sembro' Bodegas del Jaro</b> Ribera del Duero, Spain	7.5 / 37.5
<b>Pinot Noir Gruber Rösschitz</b> Burgenland, Austria	8.5 / 42.5
<b>Malbec Zapata</b> Mendoza, Argentina	9 / 45
<b>Rioja Tinto Crianza doca Organic 'La Montesa'</b> Palacios Remondo, Spain 2021	55
<b>Saint Emilion, Chateau Fougueryat 'Grand Cru'</b> Bordeaux, France 2021	70

### ROSÉ



<b>George rosé</b> Languedoc, Roussillon, France	7 / 35
<b>Aix rosé</b> Coteaux D'Aix en Provence, France	50
<b>Aix rosé Magnum</b> Coteaux D'Aix en Provence, France	100

### SWEET



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

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## GEORGE COFFEE & TEA

choose your milk: whole milk, coconut milk, almond milk, oat milk (+1)  
or add your flavour: noisette, vanilla or caramel (+½)

Espresso	3.5
Double espresso	4.25
Espresso macchiato	3.5
Coffee   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
w/ optional orange or lemon	+1
Hot Chocolate	4.5
Irish - Spanish - Italian Coffee	9
Iced Latte	7
Add on cream	1

## VERMOUTH

Lillet Bianco	6
Lillet Rosso	6
Lillet Rosé	6
Noilly Prat extra dry	6
Campari	6

## DUTCH Jenever

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

## LIQUOR

Salmari	5
Baileys	6
Cointreau	6
Amaretto Disaronno	6
Kahlua	6
Licor 43	6
Molinari Sambuca	6
Tia Maria	6
Limoncello	7

## TEQUILA

Tecan - Blanco   Reposado	7.5
Patron Anejo	11.5

## 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	6
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

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## WHITE



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## RED



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## SWEET



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