

Wines

Sparkling

Astrid & Thérèse Cava	Macabeo, Parellada & Xarel-Lo	14 70
Henriot Blanc de Blanc Champagne	Chardonnay	24 120
Sperone	Moscato	9 45

White Wine

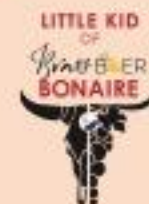
Kus van Thérèse	Sauvignon Blanc	8 40
Astrid & Thérèse	Pinot Grigio	9 45
Villa Blanche, Astrid & Thérèse	Chardonnay	11 55
Domaine Brotte 2021	Viognier	60
Kus van Thérèse 2019	Chardonnay	65
Pouilly Fumé, 2020	Sauvignon Blanc	70
Astrid & Thérèse Selection		
Domaine Schlumberger "Les Princess Abbés" 2017	Riesling	85
Kus van Thérèse	Riesling	12 60
Pazo de San Mauro 2020	Albariño	85
Domaine Chanson Père & Fils, Meursault 2020	Chardonnay	175
Domaine Weinbach "Altenbourg" 2020	Gewürztramine	205

Rosé Wines

Kus van Thérèse	Bobal	8 40
Astrid & Thérèse Excellent	Grenache	10 50
Mirabeau en Provence "Pure"	Syrah, Grenache & Cinsault	16 80

Red Wines

Kus van Thérèse	Tempranillo	8 40
Astrid & Thérèse Excellent	Cabernet & Merlot	10 50
Tua Rita	Sangiovese	16 80
Sierra Cantabria Crianza 2019	Tempranillo	65
Domaine Des Baumard Le Logis Anjou 2017	Cabernet Franc	70
Cascina Castlèt Barbera d'Asti 2020	Barbera	70
Kus van Thérèse by Aaldering	Cabernet Sauvignon, Merlot & Syrah	70
Quinta do Crasto, Superior 2017	Touriga Nacional, Franca, Tinta Rorix & Sousão	95
Alpasiòn 'Private Selection' 2015	Malbec, Syrah, Petit Verdot & Camernet Franc	135
Domaine Brotte Châteauneuf-du-Pape 2018	Grenache, Mourvèdre, Syrah	145
Gaja, Pieve Santa Restituta	Sangiovese	315
Brunello di Montalcino 2014		
Château Duhart – Milon	Paullac 4ème Cru Classè Cabernet Sauvignon, Merlot	465



Lounge Menu

12:00 – 16:00, 17:15- 23:00

Falafel **4 pieces** 11

*Kikkererwtten, sojabonen, rode kool, gerookte amandelen en labneh
Chickpeas, soybeans, red cabbage, smoked almonds and labneh*

Bakwan **2 pieces** 10

*Javaanse mais koek met lente-ui, kool, taugé en pittige satésaus
Javanese corn cookie with spring onion, cabbage, Chinese sprouts and spicy satesauce*

Gyoza **4 pieces** 12

*Knapperige dumplings met atjar tjampoer, gefrituurde ui en oosterse lak
Crispy dumplings with ajar thampur, fried onion and Oriental glaze*

Okonomiyaki **2 pieces** 12

*Japane hartige pannenkoek met pulpo, radijs en lente ui
Japanese savoury pancakes with octopus, radish and spring onion*

Sashimi **6 pieces** 14

*Blue marlin, wahoo en tonijn met gember, soja en wasabi
Blue marlin, wahoo and tuna with ginger, soy and wasabi*

Karaage chicken **4 pieces** 14

*Lente ui, chili-mango salsa en kewpie mayonaise
Spring onion, chili-mango salsa and kewpie mayonnais*

Spicy Thai fish cakes **2 pieces** 10

*Tobiko, rode peper, koriander en zure room
Tobiko, red pepper, coriander and sour cream*

Pork Bao **2 pieces** 12

*Zacht gegaard, zwarte knoflook, komkommer en rode peper
Slowly cooked, black garlic, cucumber and red pepper*

Peking duck crepes **6 pieces** 14

*Komkommer, lente uit, sesam en hoisin
Cucumber, spring onion, sesame and hoisin*

Coffee & Tea

Lungo	3.5
Espresso	3.5
Espresso Doppio	5.25
Cappuccino	4.25
Latte Macchiato	5
Special Coffee	12.5
Tea	5.5
Earl Grey / English Breakfast	
Green Tea / Camomille	
Afternoon Darjeeling	
Fresh mint or ginger	

Soda & Juices

Coca Cola	3.5
Coca Cola zero	3.5
Sprite	3.5
San Pellegrino Aranciata	3.5
San Pellegrino Limonata	3.5
Royal Club Tonic	3.5
Royal Club Ginger Ale	3.5
Acqua Panna	3.5
San Pellegrino Sparkling	3.5
Von Nahmen Juice	5
Apple / Pear / Rhubarb / White Peach / Apricot / Riesling	

Hatsu Iced Tea

Try the exotic flavours of Hatsu 5.5
Mangosteen white tea / Lemonade black tea / Red Berries red tea / Cherry Blossom white tea / Yuzu and Camomile green tea / Pomegranate and Blueberry white tea

Highballs

Fireball	11
Wodka / chili / gingerale	
Oriental G&T	11
Gin / lime leaf / tonic	
Bangkok night	11
Juniper / Thai basil / cola	
Orange Li	11
Rum / orange / gingerbeer	
Yaki lime	11
Brown rum / BBQ lime / mint	
Whisky lemonade	11
Whisky / lemonade / yuzu	

Beer

Vuurzee The Netherlands	9.5 47.5
Bright	4.75
Heineken	4.75