

## *lunch menu*

2-gangen lunch menu

Voor- & hoofdgerecht 34

Hoofdgerecht & dessert 29

## *lunch klassiekers*

Lobster Roll - Rivierkreeft - Kreeften Hollandaise - 18  
Little Gem - Citroen

Caesar Salad - Gepocheerd Ei - Ansjovis - 15  
Parmezaan - Croutons  
Kippendij +4

Fort Negen Zuurdesem - Steak Tartaar - 18  
Gepocheerd Kwartelei - Dragonmayonaise -  
Pickles  
Eendenlever Krullen +7

Fort Negen Zuurdesem - Pompoen Hummus - Feta 16  
- Zongedroogde Tomaten

Fort Negen Zuurdesem Tosti - 12  
Prosciutto di Parma - 'Beemster' Kaas -  
Gegrilde courgette - Spicy Ketchup

Gepocheerde Eieren - Brioche - Spinazie - 12  
Hollandaise  
Gerookte Zalm + 5  
Prosciutto Di Parma + 4

BAUT Burger - Brioche - Tomaat - Burgersaus - 15  
Little gem - Augurk  
Bacon +2.5  
Cheddar +1.5

Gnocchi - Geroosterde Bloemkoolcrème - 20  
Walnoten - Koningszwam -  
Zeekraal - Cèpes-Saus

Côte De Boeuf - Beurre De Paris 14  
Dry Aged Holstein Friesian Rund (prijs per 100g)  
Vraag de bediening naar de verschillende cuts

*Heeft u allergieën of dieetwensen?*

*Vraag de bediening om advies.*

**BAUT**

## *sides*

|   |   |
|---|---|
| Zuurdesembrood Van Bakkerij Fort Negen - Dip                    | 6 |
| Friet van Frietboutique - Belgische Mayonaise (Parmezaan + 2.5) | 6 |
| Kropsla - Haricots Verts - French Dressing - Crostini           | 6 |
| BBQ Bimi - Miso schuim - Gerookte Amandel - Furikake            | 8 |

## *dranken*

|                                |     |
|--------------------------------|-----|
| Verse Jus D'orange             | 5   |
| Indian Summer                  | 5.5 |
| Homemade Ice Tea               | 6.5 |
| Passievrucht - Munt - Lemonade | 6.5 |

## *desserts*

|   |           |
|---|-----------|
| Affogato - Espresso - Vanille IJs<br><i>Shot Likeur</i>                                 | 6.5<br>+5 |
| Gekaramelliseerde Appel – Boerenjongens –<br>Gezouten Karamel – Vanille IJs             | 12        |
| Chocolademousse - Kahlua Koffie Karamel -<br>Gezouten Karamel IJs -<br>Nogatine Crumble | 12        |
| Abraham Kef - 4 Kazen - Compote - Crostini<br>(meerprijs menu +4)                       | 16        |

*Heeft u allergieën of dieetwensen?  
Vraag de bediening om advies.*

# BAUT

## *Bar Bites*

|  |         |
|--|---------|
| Zuurdesembrood Van Bakkerij Fort Negen - Dip                         | 6       |
| Biologische Oesters - 4 Stuks - Franse of Aziatische Toppings        | 16      |
| Jamon Iberico Pata Negra - Tomaten Salsa - Crostini - 50 gr / 100 gr | 12 / 20 |
| Gerookte Paling – Gebakken Brioche – Zure Room (2 st.)               | 9       |
| Cranberrypaté – Krokante Kippenhuid                                  | 8       |
| Watermeloen 'Pastrami' – Vadouvan crème – Sojabonen (2 st.)          | 7       |

## *Bubbels*

|  |     |
|--|-----|
| Bodega Norton - Cosecha Especial Extra Brut - Chardonnay - Mendoza, AR                     | 8.5 |
| Bodega Norton – Cosecha Especial Extra Brut Rosé – Chardonnay, Pinot Noir SA – Mendoza, AR | 8.5 |
| Vilarnau - Brut 0.0% - Macabeo - Parelada - Penedes, ES                                    | 8.5 |

## *Cocktails*

|  |    |
|--|----|
| Elderflower Spritz - St. Germain - Prosecco - Limoen                                   | 12 |
| Guava Paloma - Patron Reposado - Cazadores Tequila - Guava - Campari - Grapefruit Soda | 14 |
| Homemade Negroni < 0.5% - Martini Vibrante & Floreale - Sinaasappel                    | 10 |

## *G&T*

|   |    |
|---|----|
| Bombay East - Gember - Citroengras - Fever-Tree Indian Tonic      | 13 |
| Gin Mare Capri - Citroen - Rozemarijn - Fever-Tree Indian Tonic   | 15 |
| Mesamis 0.0% - Sinaasappel - Jeneverbes - Fever-Tree Indian Tonic | 12 |

# BAUT

## *Desserts*

|   |           |
|---|-----------|
| Affogato - Espresso - Vanille IJs<br><i>Shot Likeur</i>                           | 6.5<br>+5 |
| Gekaramelliseerde Appel – Boerenjongens – Gezouten Karamel – Vanille IJs          | 12        |
| Chocolademousse - Kahlua Koffie Karamel - Gezouten Karamel IJs - Nogatine Crumble | 12        |
| Abraham Kef - 4 Kazen - Compote - Crostini (meerprijs menu +4)                    | 16        |

## *Dessertwijn*

|  |   |
|--|---|
| Bodega Norton - Cosecha Tardía Late Harvest – Chardonnay Mendoza, AR | 7 |
| Boschendal - Vin d'Or - Viognier & Chenin Blanc- Franschoek ZA       | 7 |
| Latour Lavail – Maury Grenat – Grenache – Languedoc-Roussillon, FR   | 7 |

## *Cocktails*

|   |    |
|---|----|
| Espresso Martini - 42 Below - Borghetti Espresso Liqueur - Doppio - Vanille | 14 |
| Subzero Old Fashioned - Woodford Reserve - Barolo Chinato - Sinaasappel     | 15 |
| Yuzu Shot   | 5  |

## *Digestief*

|  |            |
|--|------------|
| Sambuca / Limoncello                               | 6          |
| Amaretto / Baileys / Licor 43 / Tia Maria / Kahlua | 6.5        |
| Calvados Christian Drouin                          | 7          |
| Courvoisier VS / VSOP                              | 8.5 / 13.5 |
| Talisker 10 years Single Malt                      | 9.5        |
| Laphroaig 10 years Single Malt                     | 9.5        |
| Oban 14 years Single Malt                          | 12         |
| Macallan 12 years Double Cask Single Malt          | 14         |

# BAUT

|                    |                         |    |
|--------------------|-------------------------|----|
| <i>chef's menu</i> | 3 gangen                | 47 |
|                    | 4 gangen                | 57 |
|                    | 5 gangen                | 67 |
|                    | Extra gang ipv dessert? | +6 |

|                        |                  |              |
|------------------------|------------------|--------------|
| <i>wijnarrangement</i> | 3 / 4 / 5 glazen | 21 / 28 / 35 |
|------------------------|------------------|--------------|

|                  |   |          |
|------------------|---|----------|
| <i>gerechten</i> | Biologische Oesters - 4 Stuks - Franse of Aziatische Toppings   | 16       |
|                  | Rode Biet Millefeuille – Geitenkaascrème – Bloedsinaasappel – Rode Biet Vinaigrette – Pistache                    | 15       |
|                  | Steak Tartaar – Gepocheerd Kwartelei – Dragonmayonaise – Pickles – Krokante Brioche + Eendenlever Krullen         | 18<br>+7 |
|                  | Gravlax – Crème Fraîche – Dille – Granny Smith  | 17       |
|                  | BBQ Prei - Romesco - Zuurdesem Pijnboompitten Crumble - Gerookte Amandel - Waterkers                              | 15       |
|                  | Gnocchi - Geroosterde Bloemkoolcrème - Walnoten - Koningszwam - Zeekraal - Cèpes-Saus                             | 20       |
|                  | Rogvleugel – Aardappelmousseline – Spinazie – Amandel Beurre Noisette – Kappertjes<br><i>*Beperkt beschikbaar</i> | 19       |
|                  | Eendenborst – Bataatcrème – Oerwortel – Drop – Laurierjus   | 21       |
|                  | Hert – Rode Biet Balsamicocrème – Bramen – Paddenstoelen Duxelles - Jus van Koffie en Hert                        | 21       |

|                    |  |    |
|--------------------|--|----|
| <i>klassiekers</i> | Côte De Boeuf - Beurre De Paris<br>Dry Aged Holstein Friesian Rund (prijs per 100g)<br><i>*Vraag de bediening naar de verschillende cuts</i> | 14 |
|                    | Boneless Zeebaars - Zilte Groenten - Beurre Blanc - BBQ Citroen<br><i>*Beperkt beschikbaar</i>   | 49 |

|                     |   |   |
|---------------------|---|---|
| <i>bijgerechten</i> | Friet van Frietboutique - Belgische Mayonaise (Parmezaan + 2.5) | 6 |
|                     | Kropsla - Haricots Verts - French Dressing - Crostini           | 6 |
|                     | BBQ Bimi - Miso schuim - Gerookte Amandel - Furikake            | 8 |

*Heeft u allergieën of dieetwensen? Vraag de bediening om advies.*

# WJN

|  |  |          |
|--|--|----------|
| <i>Bubbels</i>                                     | Bodega Norton - Cosecha Especial Extra Brut – Chardonnay SA - Mendoza, AR                              | 8.5 / 45 |
|  | Bodega Norton – Cosecha Especial Extra Brut Rosé – Chardonnay, Pinot Noir SA – Mendoza, AR             | 8.5 / 45 |
|  | Nicolas Feuillatte - Brut Reservé - Chardonnay, Pinot Noir SA - Champagne, FR                          | 79       |
|  | Nicolas Feuillatte - Blanc de Blanc - Chardonnay SA- Champagne, FR                                     | 109      |
| <i>Alcoholvrij</i>                                 | Vilarnau – Brut 0.0% - Macabeo, Parellada SA – Penedes, ES   | 8.5 / 45 |
|  | Martinshof - Riesling 0.0 - Rheinhessen, DU  | 7.5 / 39 |
| <i>Open wijnen - wit</i>                           | Finca Constancia – Altozano - Verdejo, Sauvignon Blanc 2024 - Toledo, ES                               | 6.5 / 35 |
|  | Sacchetto - L'Elfo - Pinot Grigio 2023 - Veneto, IT  | 7 / 37   |
|  | Paul Jaboulet – Aine – Viognier 2023 – Rhone, FR   | 7.5 / 39 |
|  | Dumanet - Réserve – Chardonnay 2023 - Languedoc, FR  | 7.5 / 39 |
| <i>Wit - licht, fris &amp; strak</i>               | Henri Bourgeois - Petit Bourgeois - Sauvignon Blanc 2024 - Loire, FR                                   | 45       |
|  | Fournier - Pouilly Fumé Les Deux Cailloux - Sauvignon Blanc 2024 - Loire, FR                           | 65       |
|  | Martin Códax - Albariño 2024- Rías Baixas, ES  | 45       |
|  | Umani Ronchi – Montipagano - Trebbiano d'Abruzzo 2023 - Abruzzo, IT                                    | 38       |
|  | Von Winning - Villa Niederberger 2024 - Riesling - Pfalz, DU   | 42       |
|  | Gruber Röschitz – Klassik - Grüner Veltliner 2024 - Niederösterreich, AT                               | 42       |
|  | Anselmo Mendes - Muros Antigos Escolha - Loureiro, Avesso, Alvarinho 2023 – Vinho Verde, POR           | 37       |
| <i>Wit - aromatisch, stuivend &amp; expressief</i> | Boeckel – Réserve - Pinot Blanc 2023 - Elzas, FR   | 39       |
|  | Henri Bourgeois - Sancerre Mont Damnés - Sauvignon Blanc 2023 - Loire, FR                              | 75       |
|  | Finca Constancia - Parcela 52 Barricas – Verdejo 2023 - Vino de la Tierra Castilla, ES                 | 39       |
|  | Prieto Pariente – Viognier 2021 – Rueda, ES  | 49       |
|  | Franz Haas – Manna Chardonnay, Gewürztraminer, Kerner, Riesling, Sauvignon Blanc 2023 – Alto Adige, IT | 60       |
|  | Martin Códax - Ribeiro Blanco Anxo Martin - Godello, Albariño, Treixadura 2023 - Ribeiro, ES           | 45       |
|  | Von Winning - Riesling Großes Gewächs 'Ungeheuer' 2023 - Pfalz, DU                                     | 95       |
|  | Boschendal - 1685 Grande Cuvée - Sauvignon Blanc 2024 - Franschhoek, ZA                                | 45       |
|  | Raats - Chenin Blanc 'Eden High Density Single Vineyard' 2021 - Stellenbosch, ZA                       | 79       |
| <i>Wit - elegant, zacht &amp; rond</i>             | Jean-Marc Brocard – Chablis - Chardonnay 2024 - Bourgogne, FR  | 65       |
|  | Louis Moureau - Chablis Grand Cru 'Vaudésir' - Chardonnay 2021 - Bourgogne, FR                         | 109      |
|  | Joseph Faiveley - Chardonnay 2022 – Bourgogne, FR  | 69       |
|  | Olivier Leflaive – Les Sétilles 2022 - Bourgogne, FR   | 75       |
|  | Olivier Leflaive – Montagny Blanc 1er Cru 2022 - Bourgogne, FR   | 95       |
|  | Château de la Chaize - Pouilly-Fuissé 2023 - Mâconnais, FR   | 70       |
|  | Yves Cuilleron - 'Les Vignes d'à Côte - Marsanne 2023 - Rhône, FR                                      | 55       |
| <i>Wit - vol, rijk &amp; complex</i>               | Paul Jaboulet Aîné - Crozes Hermitage Blanc Domaine de Thalabert Mule Blanche 2023 - Rhône, FR         | 69       |
|  | Yves Cuilleron - Condrieu 'La Petit Côte' - Viognier 2024 - Rhône, FR                                  | 99       |
|  | Francis Ford Coppola - Diamond Pavilion 2023 - Chardonnay – Californië, US                             | 59       |
|  | Bodega Norton – Reserva - Chardonnay 2024 - Mendoza, AR  | 49       |

## Open wijnen - rood

|   |          |
|---|----------|
| Cantina Tollo – Ponte Levatoio – Sangiovese 2022 – Abruzzo, IT      | 6.5 / 35 |
| Carmen - Gran Reserva - Carmenère 2023 - Central Valley, CH         | 8 / 42.5 |
| Badet Clement – Saint Seine – Pinot Noir – Languedoc/Roussillon, FR | 8.5 / 45 |
| Bodega Norton – Reserva – Malbec 2023 - Mendoza, AR                 | 9 / 49   |

## Rood - licht, fruitig & sappig

|  |    |
|--|----|
| Château de la Gardine - Côtes du Rhône - Grenache, Syrah, Mourvèdre 2022 - Rhône, FR | 45 |
| Château de la Chaize - Fleurie - Gamay 2023 - Bourgogne, FR                          | 55 |
| Franz Haas - Pinot Nero Schweizer 2022 - Alto Adige, IT                              | 75 |
| Mocavero - Primitivo 2024 - Puglia, IT   | 39 |
| Umani Ronchi - Montipagano - Montepulciano d'Abruzzo 2023 - Abruzzo, IT              | 42 |
| Boschendal – 1685 - Shiraz 2020 - Franschhoek, ZA                                    | 49 |

## Rood - elegant, verfijnd & soepel

|   |     |
|---|-----|
| Joseph Faiveley - Pinot Noir 2022 - Bourgogne, FR                               | 69  |
| Domaine Faiveley - Gevrey-Chambertin 'Vieilles Vignes' 2021 - Bourgogne, FR     | 109 |
| Domaine des Perdrix - Vosne Romanée 2022 - Bourgogne, FR                        | 149 |
| Château de Chamirey - Mercurey Rouge 1er Cru 'Clos du Roi' 2021 - Bourgogne, FR | 98  |
| Menhir Salento – No. Zero - Negroamaro 2023 – Puglia, IT                        | 38  |
| Prunotto - 'Barbera d'Alba' - Barbera 2023 - Piëmonte, IT                       | 49  |
| Fontanafredda - Barolo d'Alba Serralunga – Nebbiolo 2019 - Piemonte, IT         | 92  |

## Rood - Stevig, kruidig & intens

|   |     |
|---|-----|
| Bosquet des Papes – Châteauneuf du Pape – Grenache, Syrah, Mourvèdre, Vaccarèse, Cunoise, Cinsault 2022 – Rhône, FR | 79  |
| Beronia - Rioja Reserva - Graciano, Mazuelo, Tempranillo 2020 - Rioja, ES   | 59  |
| Vall Llach - Priorat de Vall Llach, Cariñena & Garnacha 2022 - Priorat, ES  | 85  |
| Bodega Son Mayol - Son Mayol Premier Vin 2019 - Mallorca, ES  | 65  |
| Antinori - Le Maestrelle - Sangiovese, Merlot, Syrah 2022 - Toscane, IT   | 42  |
| Antinori - Pèppoli Chianti Classico 2023 - Sangiovese, Merlot, Syrah - Toscane, IT                                  | 59  |
| Antinori Le Mortelle - Poggio alle Nane 2021 - Toscane, IT  | 130 |
| Ornellaia - Le Serre Nuove dell'Ornellaia 2022 - Toscane, IT  | 119 |
| Boschendal - Nicolas - Cabernet Sauvignon, Shiraz, Cabernet Franc 2023 - Franschhoek, ZA                            | 55  |
| Francis Ford Coppola – Diamond Collection - -Zinfandel 2022 - Californië, US  | 59  |

## Rood - Vol, rijk & krachtig

|  |     |
|--|-----|
| JCP Maltus "Pezat" - Bordeaux Supérieur - Cabernet Franc, Merlot 2022 - Bordeaux, FR     | 55  |
| JCP Maltus - Château Teyssier Saint-Emilion Grand Cru 2019 - Bordeaux, FR                | 67  |
| Tedeschi - Amarone delle Valpolicella - Corvina, Corvinone, Rondinella 2021 - Veneto, IT | 79  |
| Vilafonté - Series M 2019 - Simonsberg, ZA   | 119 |
| Raats - Cabernet Franc 'Eden High Density Single Vineyard' 2021 - Stellenbosch, ZA       | 99  |
| Stag's Leap Wine Cellars - ARTEMIS Cabernet Sauvignon 2021 - Napa Valley, US             | 149 |
| Chateau Musar - Red 2018 - Bekaa Valley, LB  | 97  |
| Chateau Musar – Red 2018 - Bekaa Valley, LB (375 ml)                                     | 55  |
| Bodega Norton – Privada - Malbec, Merlot, Cabernet Sauvignon 2022- Mendoza, AR           | 65  |

## Rosé

|  |          |
|--|----------|
| Fratelli Zuliani – Blush - Pinot Grigio 2024 – Veneto, IT  | 6.5 / 35 |
| Château Sainte Roseline – Prestige - Cinsault, Grenache, Syrah 2024 - Côtes de Provence, FR          | 55       |
| Château Sainte Roseline – Prestige - Cinsault, Grenache, Syrah 2024 - Côtes de Provence, FR (magnum) | 95       |
| Costaripa – Rosa Mara - Gropello, Marzemino, Sangiovese, Barbera 2023 – Lombardije, IT               | 59       |

Onderhevig aan beschikbaarheid en jaartallen onder voorbehoud.

*Bar*  
**BAUT**  

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## *Snacks*

|  |      |
|--|------|
| <b>Beef 'BITTERBALLEN' (6 pcs)</b>   | 8.5  |
| Dijon mustard  |      |
| <b>Croquetas De Jamon (4 pcs)</b>  | 9    |
| Aioli  |      |
| <b>Croquetas De Queso (4 pcs)</b>  | 9    |
| Aioli  |      |
| <b>Crispy Rice Bites (3 pcs)</b>   | 12   |
| Furikake - Bonito - Japanese Mayo - Ginger                                   |      |
| <b>Frites 'Frietboutique' With Belgian Mayonnaise</b>                        | 6    |
| With Parmesan? +2.5  |      |
| <b>Crispy Chicken (5pcs)</b>   | 9.5  |
| Chili Sauce  |      |
| <b>Mixed olives</b>  | 6    |
| <b>BAUT Snackplatter</b>   | 22.5 |
| Prosciutto, Arancini (3), Bitterballen (3), olijven, crostini's, A'dams zuur |      |

## *Draft beers*

|   |     |
|---|-----|
| Heineken Ellipse, Pils 5%                     | 3.9 |
| Heineken Fluitje, Pils 5%                     | 3.5 |
| Affligem, Blond, 6.8%                         | 6.5 |
| Brouwerij 't IJ, IJwit, Witbier, 6.5%         | 6.5 |
| Texels, Skuumkoppe, Dunkelweizen, 6%          | 6.5 |
| La Chouffe, Lite, Blond, 4%                   | 6.5 |
| Brouwerij Homeland, Zeebonk, N.E.I.P.A., 6.4% | 6.5 |

## *Bottled and canned beers*

|  |     |
|--|-----|
| Duvel, Belgisch Blond, 8.5%                  | 6.5 |
| La Chouffe, Zwaar Blond, 8%                  | 6.5 |
| Brouwerij 't IJ, I.P.A., 7%                  | 6.5 |
| Brouwerij 't IJ, Zatte, Tripel, 7%           | 6.5 |
| Brouwerij 't IJ, Biri, Lager, 4.7%           | 6.5 |
| Liefmans, Peach, Fruitbier, 3.8%             | 6.5 |
| Brouwerij Homeland, Lifeline, Cold IPA, 5.5% | 6.5 |

## *Non alcoholic beers*

|  |     |
|--|-----|
| Heineken 0.0%                                | 4   |
| Brand, Weizen, 0.0%                          | 6.5 |
| Brand, I.P.A., 0.0%                          | 6.6 |
| Brouwerij 't IJ, Vrijwit, 0,5%               | 6.5 |
| Texels, Skuumkoppe, 0.0%                     | 6.5 |
| Brouwerij Homeland, Luwte, Citrus Blond, 0.5 | 6.5 |

*Do you have any allergies or dietary requirements?  
Please ask our staff for advice.*

## Sparkling wine

|  |     |
|--|-----|
| Bodega Norton - Cosecha Especial Extra Brut - Chardonnay - Mendoza, AR | 8.5 |
| Vilarnau - Brut Reserve Rosé - Chardonnay - Pinot Noir - Penedes, ES   | 8.5 |
| Vilarnau - Brut 0.0% - Macabeo - Parellada - Penedes, ES               | 8.5 |

## Spritzers

|   |    |
|---|----|
| <b>Elderflower Spritz</b><br>Experience fresh and floral elegance with St. Germain, cava, soda, and a hint of lime in every sip.  | 12 |
| <b>Aperol Spritz</b><br>A refreshing blend of Aperol, prosecco, and soda water, garnished with an orange slice. Bitter, sweet, and bubbly. A taste of Italy in every sip! | 12 |

## Sangria

|   |      |
|---|------|
| <b>Sangria Del Día</b><br>A fresh take on the classic, made with rich red wine, seasonal fruits, and a hint of liqueur. Bursting with juicy flavors and a touch of citrus, it's the perfect balance of sweet, smooth, and refreshing. | 37.5 |
| <b>Sangria de Cava</b><br>A sparkling twist on the classic, combining crisp Cava with fresh fruits and a touch of liqueur. Light, bubbly, and refreshingly fruity with a vibrant citrus kick.   | 39.5 |

## G&T's

|  |    |
|--|----|
| <b>Classic</b><br>Bombay London Dry - Lime - Fever-Tree Indian Tonic   | 12 |
| <b>East</b><br>Bombay East - Ginger - Lemongrass - Fever-Tree Indian Tonic                                   | 13 |
| <b>Hendrick's Gin</b><br>Hendrick's Gin - Cucumber - Fever-Tree Indian Tonic                                 | 15 |
| <b>Gin Mare Capri</b><br>Gin Mare Capri - Lemon - Torched Rosemary - Fever-Tree Indian Tonic                 | 15 |
| <b>Bobby's Gin</b><br>Distilled with Citrus and Indonesian Spices - Clove & Orange - Fever Tree Indian Tonic | 15 |

## Cocktails

- Yuzu Sake Shot** 5  
Experience the perfect harmony of a refreshingly sweet, citrus bite combined with the rich depth of junmai sake.
- Harakiri** 15  
You would voluntarily fall into your sword for just one sip of this umami cocktail: Bombay Citron Pressé in the mix with sake, yuzu, raspberry & lychee, followed by a silky finish. What's not to die for?
- Subzero Old Fashioned** 15  
A bold twist on a true legend. We swapped the bitters for Barolo wine, adding a rich, velvety touch. Expect a smooth, tannic kick with a chocolatey aroma, all driven by the strength of Woodford Reserve. Classy, with a rebellious side.
- Guava Paloma** 14  
A bold blend of Patron & Cazadores tequila, guava, Campari, and grapefruit soda: vibrant, tropical, and just the right amount of bitter bite.
- Xerez Daiquiri** 14  
Bacardi 8, apricot, PX sherry, and lime combine for a rich, fruity twist on the classic
- Gentleman's High** 15  
A smooth and refined short drink with the bold character of Gentleman's Jack. Rich Martini Rubino and zesty Fever-Tree Sicilian lemonade create a perfectly balanced mix of depth and refreshment.
- Lavender Mule** 14  
A floral twist on the classic, featuring the silky smoothness of Grey Goose and 42 Below. Fragrant lavender and rosemary add a herbal touch, perfectly complemented by the spicy kick of Fever-Tree Ginger Beer.

## Virgin Drinks

- Homemade Iced Tea** 6.5  
Earl grey infused with zesty lemon, crafting a truly refreshing homemade iced tea.
- Lyre's Amaretti Sour** 12  
Can you really taste the difference between this one and the original? I dare you to find out for yourself.
- Homemade NeeGroni < 0.5%** 10  
Featuring Martini Vibrante & Floreale for a rich, herbal complexity, finished with a hint of orange for a refreshing citrus touch.
- Mesamis London Juniper & Tonic** 12  
A refined alcohol-free G&T with botanical layers of rosemary, citrus, vibrant juniper and zesty orange.