



TANTE ANNIE'S

EAT · DRINK · STAY



Scan the QR code
for our free Wi-Fi

LUNCH · TAPAS · DESSERT · DRINKS · SNACKS



...at Tante Annie's

#alwaysacelebration



Everything on one menu

Nice and handy!

LUNCH - 5

SHARED DINING - 9

DESSERT - 17

SNACK MENU - 18

COFFEE / TEA / SOFT DRINKS - 20

WINES - 23

COCKTAILS / G&T - 27

BEERS - 30

Welcome to the table! Here, it is all about pure enjoyment and truly making time for one another. You can taste our passion in every detail and every dish.

Let us surprise you, share with your fellow diners and discover the unique experience of Tante Annie's.

English menu
German menu



Allergens or
pregnancy



The image is a collage of food. The top section shows a salad with tomatoes, onions, and cheese. The middle section features a large sandwich with melted cheese and meat. The bottom section shows a burger with a thick sauce and a side of salad.

LUNCH

*Lunch with a difference
at Annie's!*

#alwaysacelebration

LUNCH

WHAT ARE MONTADITOS?

A montadito is a small bread roll weighing around 70 grams (a regular lunch roll weighs 100 grams). Choose white or brown bread with a variety of hot and cold toppings. Their smaller size lets you try several flavours at lunchtime. A lunch concept that perfectly matches our passion for the tapas we are known for.

A handy guide:

A little peckish - one montadito

A regular lunch - two montaditos

A hearty appetite - three montaditos

You can also choose generously filled sourdough toasties or a selection of our most popular tapas.

COLD MONTADITOS

Carpaccio - 6,8

Lettuce, beef carpaccio, truffle mayonnaise, Grana Padano, sun-dried tomato, pine nuts

Smoked salmon - 6,9

Lettuce, smoked salmon, capers, red onion, gherkin, egg, lemon and pepper sauce

Tuna salad - 6,5

Lettuce, tuna salad, red onion, capers, gherkin, egg

Avocado - 5,4

Avocado spread, sweetcorn, tomato, egg, red onion

Ham, cheese & salad - 5,5

Lettuce, cooked ham, young mature cheese, tomato, cucumber, egg, dill sauce

Vitello tonnato - 6,1

Cooked veal eye of round, tuna mayonnaise

Steak tartare - 6,3

Beef tartare, capers, gherkin, red onion, bacon mayonnaise

Burrata - 5,9

Lettuce, tomato, burrata, basil dressing

Serrano ham - 5,8

Lettuce, Serrano ham, sun-dried tomato, chive cream cheese

Beef tataki - 6,4

Lettuce, beef tataki, soy sauce, spring onion, sesame seeds, dried garlic

Annie's tip

Read about montaditos first to help you make the best choice!

LUNCH

HOT MONTADITOS

Sesame chicken - 7,1

Chicken thigh in Japanese sesame sauce, spring onion, cashew nuts

Shrimp croquettes (2 pieces) - 5,8

Lettuce, shrimp croquettes, cocktail sauce

Brie - 5,8

Brie, honey, mixed seeds, spring onion, walnuts

Indonesian chicken satay - 7

Chicken thigh in peanut sauce, atjar (sweet-and-sour pickled vegetables), onion and peanut crumble

Pulled pork - 6,7

Lettuce, slow-cooked pulled pork, white cabbage, barbecue sauce

Carved ham - 6,

Lettuce, carved ham, Twente sauce

Spicy chicken - 6,3

Lettuce, chicken strips, tomato salsa, sriracha mayonnaise

Fried egg - 5,9

Fried egg, ham, cheese

Thinly sliced steak - 7,3

Lettuce, thinly sliced steak, herb oil

SALADS

Carpaccio salad - 15,4

Mixed leaves, cucumber, tomato, red onion, Grana Padano, croutons, beef carpaccio, truffle mayonnaise, pine nuts, sun-dried tomatoes

Salmon salad - 15,9

Mixed leaves, cucumber, tomato, red onion, gherkin, croutons, smoked salmon, capers, egg, lemon and pepper sauce

Crispy chicken salad - 15,4

Mixed leaves, cucumber, tomato, red onion, gherkin, croutons, crispy chicken pieces, onion and peanut crumble, garlic and lemon dressing

PINSA

Pinsa margherita - 7,4

Topped with tomato sauce, mozzarella, oregano

Pinsa Hawaii - 7,8

Topped with tomato sauce, mozzarella, ham, pineapple

Pinsa con carne - 8,7

Topped with tomato sauce, mozzarella, ham, salami, bacon

LUNCH

Pinsa con pesche - 9,7

Topped with tomato sauce, mozzarella, tuna, salmon, red onion

Pinsa veggie - 8,7

Topped with tomato sauce, mozzarella, pointed pepper, olives, red onion, mushrooms

TOASTIES

Cheese toastie - 4,3

Ham and cheese toastie - 4,8

Hawaii toastie - 5,4

Tomato, pesto and mozzarella toastie - 5,5

Spicy chicken toastie - 6

Holsteiner toastie - 5,5

SOUP

Chef's soup - 6,5

Ask us about today's soup!

LUNCH TAPAS

Bread - 4,7

With our own sea salt blend and Arbequina olive oil

Garlic bread - 5,7

Toasted with garlic and herb oil

Cheesy garlic flatbread - 7,1

With cheddar, mozzarella, oregano

Herb butter - 1,1

Garlic sauce - 1

Tapenade - 1,1

Bruschetta - 6,9

Tomato, garlic, red onion, gherkin, basil, balsamic glaze

Nachos tradicional - Small 7,7 / Large 10

Tortilla chips, vegetables, cheese, sour cream

Mushrooms Dordogne - 9,7

Beer-battered mushrooms with garlic sauce

Parmesan sweet potato fries - 7

Sweet potato fries with Parmesan and truffle mayonnaise

Potato strips - 4,9

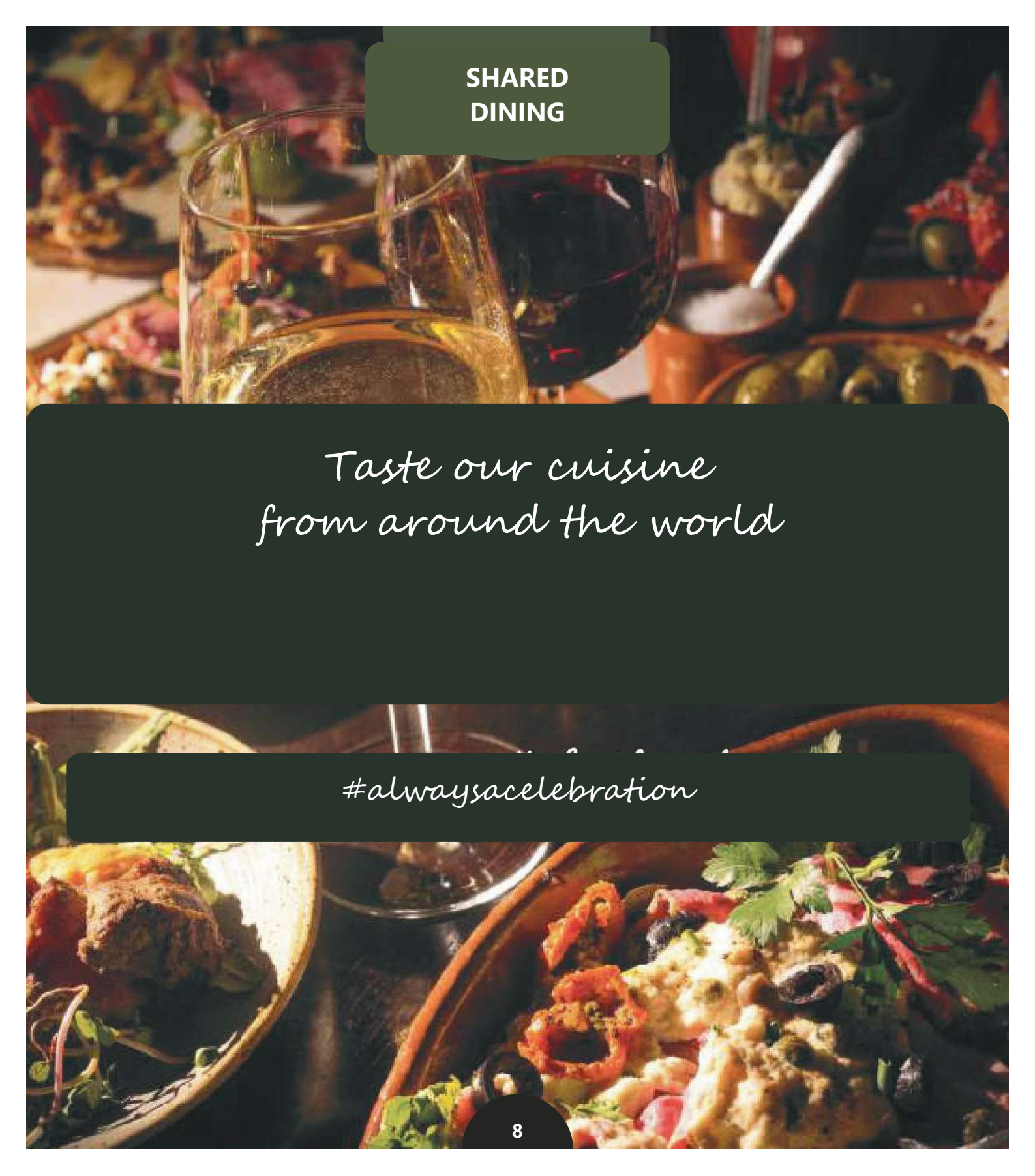
Thin-cut seasoned fries with Joppie sauce

Crispy kibbeling - 7,7

Battered fish bites with remoulade sauce

Sesame chicken - 9,1

Chicken thigh in Japanese sesame sauce, spring onion, cashew nuts



SHARED
DINING

*Taste our cuisine
from around the world*

#alwaysacelebration

SHARED DINING

From 15:00

CHEF'S MENU

Don't feel like choosing? Let our chefs surprise you! A varied selection of meat, fish and vegetarian tapas. Also suitable for pregnant guests and most food allergies. Let us know what you don't like and we will take it into account. For 2 or more people, available for the whole table only.

Chef's menu - 42,5 p.p.

We start with a selection of cold tapas (in one or two rounds, depending on your group size), followed by hot tapas. We tailor the pace entirely to your party. There will certainly be more than enough to enjoy!

Chef's menu with dessert - 47,5 p.p.

The same as our Chef's menu, with a delicious finish: a dessert selection put together by our chefs, featuring two surprise sweet treats.

Children | Menu | With dessert

0 to 3 years | Free | Free

4 to 8 years | 9,5 | 13,5

9 to 12 years | 18,5 | 22,5

For 2 or more people, available for the whole table only.

Allergens or pregnancy: QR code on page 3

SHARED DINING

From 15:00

BREAD & EXTRAS

1. Bread - 4,7

With our own sea salt blend and Arbequina olive oil

2. Garlic bread - 5,7

Toasted with garlic and herb oil

3. Cheesy garlic flatbread - 7,1

Cheddar, mozzarella, oregano

4. Fried bread with chorizo - 7,1

Rustic chunks of bread with chorizo, garlic and red chilli, fried in garlic oil

Herb butter - 1,1

Garlic sauce - 1

Tapenade - 1,1

COLD PINCHOS (PER PIECE)

10. Pincho Parma - 3,1

Tapenade, Parma ham, gherkin, Peppadew mayonnaise

11. Salmon pincho - 3,8

Lettuce, smoked salmon, capers, red onion, gherkin, cream cheese, chives, lemon and pepper sauce

12. Steak tartare pincho - 3,8

Tartare, capers, gherkin, red onion, bacon mayonnaise

13. Beef tataki pincho - 3,8

Lettuce, thinly sliced steak with soy sauce, spring onion, sesame seeds, dried garlic

14. Beef carpaccio pincho - 3,8

Lettuce, Grana Padano, pine nuts, sun-dried tomato, truffle mayonnaise

15. Avocado pincho - 3,3

Avocado spread, sweetcorn, tomato, egg, red onion

16. Tuna salad pincho - 3,7

Lettuce, tuna salad, red onion, capers, gherkin, egg

HOT PINCHOS (PER PIECE)

20. Indonesian chicken satay pincho - 3,8

Chicken thigh satay, peanut sauce, spring onion, atjar (sweet-and-sour pickled vegetables), peanut and onion crumble

21. Brie pincho - 3,5

Brie, walnuts, mixed seeds, honey, spring onion

22. Shrimp croquette pincho - 3,3

Lettuce, shrimp croquette, cocktail sauce

23. Thinly sliced steak pincho - 3,8

Lettuce, thinly sliced steak, garlic and herb oil, chimichurri

24. Pulled pork pincho - 3,7

Lettuce, slow-cooked pulled pork, white cabbage, barbecue sauce

25. Vegetable croquette pincho - 3,3

Lettuce, vegetable croquette, garlic and lemon dressing

SHARED DINING

COLD DISHES

30. Bruschetta (4 pieces) - 6,9

Tomato, garlic, red onion, gherkin, basil, balsamic glaze

31. Steak tartare - 12,9

Capers, gherkin, red onion, egg yolk. Served with toast and bacon mayonnaise

32. Vitello tonnato - 9,3

Cooked veal eye of round with tuna mayonnaise

33. Coppa di Parma - 8,3

Parma ham with spring onion, croutons, Peppadew mayonnaise

34. Beef carpaccio - 12,9

Grana Padano, pine nuts, sun-dried tomato, truffle mayonnaise

35. Garlic olives - 4,4

Green olives marinated in garlic

36. Salmon bonbons (4 pieces) - 9,7

Salmon bonbons filled with chive cream cheese, served with herb dressing

37. Beef tataki - 8,9

Thinly sliced steak with soy sauce, spring onion, sesame seeds, dried garlic

38. Oud Oldenzaal and Italian herb cheese - 9

Oud Oldenzaal cheese, Italian herb cheese, mustard and dill sauce, walnuts, grapes

39. Rice paper roll - 6,5

Filled with red cabbage, carrot, celery, celeriac, radish, soy sauce

40. Galia melon with Serrano ham - 7,6

Thinly sliced Serrano ham with Galia melon

41. Chicken and cucumber - 7

Chicken fillet strips in sesame oil with marinated cucumber and sesame seeds

42. Watermelon sashimi - 7,6

Watermelon marinated in soy dressing with sesame seeds and soy glaze

43. Tuna salad - 7,4

Mixed leaves, tuna salad, gherkin, red onion, lemon, egg, rosemary crackers

44. Burrata - 8,5

Burrata, rocket, tomato, basil dressing

45. Watermelon with feta and mint - 7,6

Watermelon with crumbled feta and mint

46. Serrano ham rolls (4 pieces) - 7,4

Thinly sliced Serrano ham filled with cream cheese and mixed leaves, garnished with balsamic glaze and crispy onions

SHARED DINING

NACHOS

50. Nachos tradicional - Small 7,7 / Large 10

Tortilla chips, vegetables, cheese, sour cream

51. Pulled pork nachos - Small 9,9 / Large 12,7

Tortilla chips, pulled pork, white cabbage, vegetables, cheese, BBQ sauce

52. Spicy chicken nachos - Small 9,9 / Large 12,7

Tortilla chips, spicy chicken, vegetables, cheese, salsa, sriracha mayonnaise

53. Nachos Bolognese - Small 9,7 / Large 12,2

Tortilla chips, Bolognese sauce, cheese, vegetables, sour cream

VEGETARIAN

60. Fries - 4,7

Crispy fries with mayonnaise

61. Parmesan sweet potato fries - 7

Sweet potato fries with Parmesan and truffle mayonnaise

62. Potato strips - 4,9

Thin-cut seasoned fries with Joppie sauce

63. Mushrooms Dordogne - 9,7

In beer batter with garlic sauce

64. Edamame beans with sea salt - 6,1

With our own sea salt blend

65. Vegetable croquettes (4 pieces) - 8,1

Croquettes filled with a mixed vegetable ragout, served with garlic and lemon dressing

66. Mushrooms - 8,7

Gratinated in a cheese and cream sauce

67. Puff pastry tartlets (4 pieces) - 6,6

Filled with cream cheese and leek, served with garlic and lemon dressing

68. Cauliflower tempura - 6,9

Crispy cauliflower florets in tempura batter with chilli sauce

69. Red pointed pepper - 8

Oven-baked, filled with goat's cheese, honey and mixed seeds

70. Onion rings (8 pieces) - 6,1

Deep-fried onion rings with taco sauce

71. Stir-fried spinach - 5,8

Spinach stir-fried with garlic, walnuts, soaked raisins and our sea salt blend

72. Pimientos de Padrón - 6,5

Fried small green Spanish peppers (mild) with our sea salt blend

Annie's tip

Try the Pimientos de Padrón – truly Spanish and truly delicious!

SHARED DINING

FISH

80. Calamares - 8,3

Deep-fried squid rings with aioli

81. Prawns pil pil (6 pieces) - 9,5

Peeled prawns in garlic oil with red chilli and spring onion

82. Torpedo prawns (5 pieces) - 8

Deep-fried torpedo prawns with cocktail sauce

83. Salmon fillet - 11,7

With garlic, spring onion, teriyaki sauce

84. Surf & turf - 11,6

Prawns and beef knuckle steak with chimichurri

85. Crispy kibbeling - 7,7

Battered fish bites with remoulade sauce

86. Sizzling prawns (5 pieces) - 8,8

Easy-peel prawns with ginger, spring onion and red chilli

87. Pangasius fillet - 7,7

Bean sprouts, spring onion, deglazed with soy sauce

MINI MEAT BUNS (PER PIECE)

90. Pulled pork - 4,2

White cabbage, barbecue sauce

91. Spicy chicken - 4,2

Spicy salsa, sriracha mayonnaise

92. Beef burger - 4,2

Tomato, gherkin, aioli

93. Carved ham - 4,2

Vegetables, Twente sauce

MEAT

100. Sesame chicken - 9,1

Chicken thigh with Japanese sesame sauce, spring onion, cashew nuts

101. Pork belly - 8,3

Crispy pork belly in a ketjap and honey marinade, with spring onion and sesame seeds

102. Beef fillet tips - 12,9

In ketjap sauce

103. Indonesian chicken satay - 8,9

Chicken thigh satay, peanut sauce, atjar (sweet-and-sour pickled vegetables), spring onion, prawn crackers

104. Pork fillet tips - 9,7

With mushroom cream sauce



SHARED DINING

105. Karaage (6 pieces) - 8,7

Japanese fried chicken thigh with chilli sauce

106. Meatballs in peanut sauce (4 pieces) - 7,4

With peanut sauce

107. Meatballs in tomato sauce (4 pieces) - 7,2

With tomato sauce

108. Piri-piri chicken skewers (3 pieces) - 9

Chicken thigh skewers with piri-piri sauce

109. Chicken gyoza (5 pieces) - 9

With miso mayonnaise, chilli oil, soy sauce

110. Bacon and date rolls (4 pieces) - 7,4

Bacon rolls filled with dates, halloumi and pesto

111. Hot wings (5 pieces) - 8,3

Deep-fried hot wings with chilli sauce

112. Spare ribs - 9,3

Slow-cooked spare ribs with barbecue sauce

PINSA (RECTANGULAR PIZZA)

120. Pinsa margherita - 7,4

Topped with tomato sauce, mozzarella, oregano

121. Pinsa Hawaii - 7,8

Topped with tomato sauce, mozzarella, ham, pineapple

122. Pinsa con carne - 8,7

Topped with tomato sauce, mozzarella, ham, salami, bacon

123. Pinsa con pesche - 9,7

Topped with tomato sauce, mozzarella, tuna, salmon, red onion

124. Pinsa veggie - 8,7

Topped with tomato sauce, mozzarella, pointed pepper, olives, red onion, mushrooms

KIDS

130. Chicken 'n fries (5 pieces) - 7

Crispy chicken bites with fries

131. Frik 'n fries (5 pieces) - 7

Mini frikandellen (Dutch minced-meat sausages) with fries

132. Burger 'n fries - 7,2

Mini hamburger with fries

133. Kids' fries - 3,7

A portion of fries with mayonnaise

134. Pasta Bolognese - 7,7

Spaghetti with Bolognese sauce and grated cheese

135. Kids' pinsa margherita - 7,4

Topped with tomato sauce, mozzarella, oregano

136. Kids' ice cream - 4,7

Choose two scoops: vanilla, strawberry or bubblegum ice cream

SHARED DINING

PREMIUM COLD DISHES

140. Oyster (1 piece) - 4

Served on crushed ice with Tabasco, lemon and sesame-soy vinaigrette

141. Salmon sashimi - 14,7

Thinly sliced salmon with wakame, soy sauce, miso mayonnaise, wasabi crackers

142. Tuna sashimi - 14,7

Thinly sliced tuna with wakame, soy sauce, sesame seeds, miso mayonnaise, wasabi crackers

143. Ibérico ham - 18,5

Thinly sliced Ibérico Bellota ham

144. Carpaccio XXL - 29,7

Grana Padano, pine nuts, sun-dried tomato, truffle mayonnaise, cheese biscuits

PREMIUM HOT DISHES

145. Camembert - 12,7

Warm oven-baked camembert with honey, thyme and rosemary, served with crackers

146. Giant prawns - 14

4 marinated giant prawns (body peeled), fried in garlic oil

147. Rib-eye (200 grams) - 22,7

With our own sea salt blend, rosemary and sea salt butter, green asparagus

148. Lamb chops - 14,7

Pan-fried lamb chops with chimichurri

149. Fresh mussels - 18,7

Cooked with vegetables and herb butter, deglazed with white wine. Served with cocktail sauce

Annie's tip

Our oysters pair perfectly with a glass of Bellussi Prosecco Brut



DESSERT

*Linger a little longer
over something sweet*



#alwaysacelebration

DESSERT

160. Annie's twisted tiramisu - 8,9

Sponge fingers with mascarpone cream in a glass, with a half chocolate sphere, cocoa powder and espresso

161. Cheesecake - 8,9

With raspberry sauce

162. MonChou - 8,4

A jar with Bastogne biscuit crumbs, creamy MonChou cream cheese and cherry topping

163. Ice cream sundae - 9,1

Yoghurt and forest fruit ice cream, vanilla ice cream, lemon pie ice cream

164. Brownie - 8,9

Brownie with chocolate topping and white chocolate mousse

165. Dame blanche - 7,8

Vanilla ice cream with warm chocolate sauce

166. Chocolate lava cake - 8,7

With vanilla ice cream and chocolate sauce

167. Red velvet cake - 8,8

With a cream cheese and white chocolate filling

168. Affogato - 6,7

A scoop of vanilla ice cream with a shot of hot espresso

169. Grand dessert - 13

Mini crème brûlée, a scoop of pornstar martini ice cream, white chocolate mousse, mini brownie (for 2 or more people)

170. Crème brûlée - 8

Rich vanilla custard with a caramelised sugar topping

171. Mini crème brûlée - 4,7

The smaller version

172. Mini crème brûlée with coffee - 7,7

With a cup of coffee

173. Mini crème brûlée complete - 8,9

With a scoop of vanilla ice cream and a cup of coffee

A LITTLE EXTRA WITH YOUR COFFEE
FROM THE DISPLAY

180. Banana bread with hazelnut - 3,4

181. Carrot cake - 5,2

182. Muffin - 3,5

Vanilla or chocolate

183. Cake of the week

Ask us about it!

Annie's tip

Desserts are lovely to share too – just ask for an extra spoon

SNACK MENU

COLD BITES

Bread - 4,7

With our own sea salt blend and Arbequina olive oil

Garlic bread - 5,7

Toasted with garlic and herb oil

Cheesy garlic flatbread - 7,1

With cheddar, mozzarella, oregano

Herb butter - 1,1**Garlic sauce - 1****Tapenade - 1,1****KaasTengels – crispy cheese rolls (6 pieces) - 7**

With chilli sauce

Karaage (6 pieces) - 8,7

Japanese fried chicken thigh with chilli sauce

Garlic olives - 4,4

Green olives marinated in garlic

HOT BITES

Nachos tradicional - Small 7,7 / Large 10

Tortilla chips, vegetables, cheese, sour cream

Parmesan sweet potato fries - 7

Sweet potato fries with Parmesan and truffle mayonnaise

Potato strips - 4,9

Thin-cut seasoned fries with Joppie sauce

Bitterballen – Dutch ragout bites (8 pieces) - 8,7

With mustard or mayonnaise

Mixed snack platter - 8 pieces 8 / 16 pieces 15,7

Crispy chicken bites, torpedo prawns, mini frikandellen, mini spring rolls, with chilli sauce and mayonnaise

Torpedo prawns (5 pieces) - 8

Deep-fried torpedo prawns with cocktail sauce

Hot wings (5 pieces) - 8,3

Deep-fried hot wings with chilli sauce

Onion rings (8 pieces) - 6,1

With taco sauce

Allergens or pregnancy: QR code on page 3



SNACK MENU

*Nibble and natter
together*

#alwaysacelebration



COFFEE AND TEA

Coffee - 3,2

Espresso - 3,2

Double espresso - 4,9

Cortado - 3,4

Flat white - 4,9

Cappuccino / milky coffee - 3,4

Latte macchiato - 4,1

Iced coffee - 4,5

Frappuccino - 5,5

Iced coffee with whipped cream and your choice of syrup

Syrup of your choice - 0,7

Hazelnut, caramel, white chocolate or speculaas spice

Tea - 3,1

Choose from our delicious loose-leaf teas:

- Popcorn Time (green tea, caramel popcorn flavour)
- Jasmine Superieur (green tea, jasmine)
- Ginger Lemon (green tea, ginger, citrus)
- Lovely Lady Grey (black tea, bergamot, orange)
- Al'Coco'Mond (rooibos, almond, coconut)
- Masala Chai (black tea, cinnamon, cardamom, ginger, pepper, cloves)

Fresh mint tea - 4,5

Fresh ginger tea - 4,5

Hot Chocomel - 3,5

Hot Chocomel with whipped cream - 4,2

COFFEE · TEA SOFT DRINKS

SPECIAL COFFEES

Espresso martini - 9,5

Espresso, vodka, Kahlúa, coffee beans

Irish coffee - 8,8

With whisky

French coffee - 8,8

With Grand Marnier

Italian coffee - 8,8

With amaretto

Orange coffee - 8,8

With Cointreau

Spanish coffee - 8,8

With Licor 43

Tante Annie's coffee - 8,8

With Kahlúa

Uncle Hans' coffee - 8,8

With Tia Maria

SOFT DRINKS

Pepsi / Pepsi Zero - 3,5

Sisi Light - 3,5

Rivella Light - 3,5

7 Up Light - 3,5

Lipton Ice Tea - 3,5

Lipton Green Tea - 3,5

Lipton Peach - 3,5

Royal Club Tonic - 3,5

Bitter Lemon - 3,5

Ginger Ale - 3,5

Cassis - 3,5

Sourcy sparkling / still water - 3,5

Sourcy sparkling / still water (0.75 L) - 6,6

Apple juice / orange juice - 3,5

Fresh orange juice - 4,5

Chocomel / Fristi - 3,5

Fruit squash - 1

PREMIUM

Franklin & Sons Premium Tonic - 4,5

Franklin & Sons Ginger Beer - 4,5

Franklin & Sons Pink Grapefruit - 4,5



Allergens or pregnancy: QR code on page 3

A photograph of three wine glasses on a dark, reflective surface. The central glass is in sharp focus and contains a dark red wine. To its left, a glass with white wine is slightly out of focus. To its right, another glass with red wine is also out of focus. The lighting is warm and low, creating soft reflections on the glasses and the surface.

WINES

*Wine lovers
are food lovers*

#alwaysacelebration

WINES

WHITE WINES BY THE GLASS

Pinot Grigio Friuli, Domus Vini - Glass 5,8

A fresh, elegant white wine with notes of pear, green apple and citrus, and a refined mineral finish.

Verdejo, Olas del Mar - Glass 5,8 / Bottle 29

A lively white wine with aromas of citrus, green apple and tropical fruit, followed by a characteristic hint of bitterness.

Chardonnay, Terra del Sol - Glass 5,9 / Bottle 29,5

A smooth, fresh Chardonnay with flavours of ripe apple, peach and citrus, and a soft, creamy touch.

Forster Rheinhessen Spätlese - Glass 5,5 / Bottle 27,5

Pleasantly sweet with delicate fruit aromas of plum and lime; deliciously flavoursome

ROSÉ WINE BY THE GLASS

Rosé, Terra del Sol - Glass 5,8 / Bottle 29

A fruity, refreshing rosé with notes of strawberry, raspberry and citrus, and a dry, fresh finish.

RED WINES BY THE GLASS

Merlot, Terra del Sol - Glass 5,9 / Bottle 29,5

A soft red wine with aromas of ripe cherries, plums and a subtle hint of spice.

Tempranillo, Olas del Mar - Glass 5,9 / Bottle 29,5

A characterful red wine with ripe cherries, berries, soft tannins and a lightly spiced finish.

SANGRIA

Red sangria - Glass 5,5 / Bottle 27,5

Rosé sangria - Bottle 27,5



WINES

WHITE WINES BY THE BOTTLE

Sartori - Pinot Grigio, Friuli Grave, Italy - Bottle 29

Pear, citrus and ripe peach take centre stage in this fresh Pinot Grigio. Juicy and elegant, with subtle spice and a crisp, dry finish.

Alvi's Drift - Signature Chenin Blanc, Worcester, South Africa - Bottle 29

Fresh and tropical, with passion fruit, white peach and nectarine. Soft, full-bodied and irresistibly drinkable.

Bodegas Montecillo - Blanco Fermentado en Barrica, Rioja, Spain - Bottle 34,5

Full-bodied, rich and creamy. Ripe citrus, a hint of brioche and a long, smooth finish.

Domaine de Mauperthuis - Bourgogne Chardonnay 'Les Truffières' BIO, France - Bottle 37,5

Gleaming gold in the glass, with fresh notes of citrus, white flowers and a hint of almond. Juicy, with lovely oak ageing and a surprisingly long finish.

ROSÉ WINES BY THE BOTTLE

Château de l'Aumérade Cru Classé - Côtes de Provence 'Marie Christine', France - Bottle 34,5 / Magnum 55

Playful and seductive. Small red fruits, fresh notes and a gentle touch of spice.

San Marzano - Amai, Susumaniello IGP, Salento, Italy - Bottle 32,5

Salmon pink and wonderfully refined, with aromas of red berries, blood orange and Mediterranean herbs. Juicy and elegant, with fresh fruit flavours, subtle floral notes and a lively, mineral finish.

RED WINES BY THE BOTTLE

Bodegas Montecillo - Crianza, Rioja, Spain - Bottle 32

Juicy, smooth and full of character. Ripe cherries and red fruit take centre stage, supported by subtle oak notes and velvety tannins.

A6mani - Lifili - Primitivo, Salento IGP, Italy - Bottle 32

A rich, characterful Primitivo with aromas of ripe red fruit, Mediterranean herbs and vanilla. Full-flavoured, velvety and perfectly balanced.

WINES

Phebus - Reservado Malbec, Mendoza, Argentina - Bottle 34,5

Full-bodied and elegant, with layers of dark fruit, floral accents and subtle oak notes. Soft tannins and a long finish make this wine particularly approachable and refined.

Sartori - Amarone della Valpolicella Reius, Italy - Bottle 47,5

An Amarone with an intense red colour and garnet highlights. Aromas of jammy red fruit. A full-bodied yet silky wine with a long, spicy finish.

SPARKLING WINES

Bellussi - Prosecco DOC Brut, Veneto, Italy - Glass 6,5 / Bottle 35 / Magnum 55

Clear, pale gold in colour. Fragrant, fresh and approachable, with notes including green apple. Fresh on the palate, dry and intensely fruity.

Bellussi Rosé - Prosecco DOC Rosé Brut, Veneto, Italy - Glass 6,5 / Bottle 35 / Magnum 55

Fresh, stylish and full of finesse. This pale pink sparkling wine bursts with red fruit, with notes of raspberry, strawberry and cherry, complemented by a hint of citrus. Dry, elegant and wonderfully refreshing, with fine bubbles and a long, lively finish.

Champagne - Bottle 0,375 37,5 / Bottle 0,75 75

Lanson - Le Black Création Brut, France
A lively Champagne that brings together fresh fruit, citrus and ripe brioche notes. Elegant, layered and perfectly balanced, with a long, refined finish.

PORT & SHERRY

OSBORNE Porto Ruby - Glass 5,5

OSBORNE Porto 20 Years Old - Glass 7,5

OSBORNE Sherry Fino Pale Dry - Glass 5,5



COCKTAILS
G&T

*Choose from our
wonderful range of drinks!*

#alwaysacelebration

COCKTAILS G&T

SPRITZ

Passion Spritz - 8

Prosecco, triple sec, passion fruit juice

Limoncello Raspberry Spritz - 8

Prosecco, limoncello, raspberry purée, soda water

Limoncello Spritz - 8

Prosecco, limoncello, soda water

Frozen Limoncello Spritz - 7,5

Slush with limoncello, prosecco, sparkling water, lemon

Raspberry Spritz - 8

Prosecco, triple sec, strawberry purée, soda water

Aperol Spritz - 8

Prosecco, Aperol, soda water

Aperol Spritz 0% - 7

Delicious without alcohol

Lillet Wild Berry - 7,5

Lillet Blanc, Schweppes Wild Berry, red berries

Hugo - 6

Fresh mint, lime, ice

MOJITO

Mojito Classic - 8,5

Rum, sugar syrup, soda water, lime juice, mint

Mojito Mango - 9,5

Rum, sugar syrup, mango purée, soda water, lime juice, mint

Mojito Raspberry - 9,5

Rum, raspberry purée, soda water, lime juice, mint

Mojito Passion - 9,5

Rum, passion fruit juice, soda water, lime juice, mint

CLASSICS

Sex On The Beach - 9

Vodka, triple sec, orange juice, cranberry juice

Margarita - 8,5

Tequila, triple sec, lime juice

Raspberry Daiquiri - 9

Rum, lime juice, raspberry purée

Cosmopolitan - 9

Vodka, triple sec, lime juice, cranberry juice

Clover Club - 8,5

Gin, raspberry purée, lime juice

Annie's tip

Going alcohol-free? We have a wide selection of mocktails and homemade lemonades

COCKTAILS

G&T

TRENDY

Bring Me Back To Ibiza - 9,5

Vodka, rum, pineapple juice, passion fruit juice, raspberry purée

Golden Sunset - 9

Rum, mango purée, orange juice, lime juice

Thank God It's Friday - 9,5

Gin, tequila, vodka, lime juice, orange juice, passion fruit juice

Pornstar Martini - 9,5

Vodka, passion fruit juice, vanilla, lime juice

Espresso Martini - 9,5

Espresso, vodka, Kahlúa, coffee beans

CREAMY

Scroppino - 6

Lemon sorbet, prosecco and vodka

Mango Coconut - 8,5

Rum, mango purée, orange juice, coconut milk

Pina Colada - 8,5

Rum, pineapple juice, coconut milk

Coco Passion Bonita - 9

Vodka, passion fruit juice, sugar syrup, coconut milk

HEAVY

Long Island Iced Tea - 11

Rum, gin, vodka, tequila, lime juice, cola

Gin Fizz - 9,5

Gin, lime juice, sugar syrup, soda water

Hurricane - 9,5

Rum, passion fruit juice, lime juice, orange juice, pineapple juice

Moscow Mule Raspberry - 9

Vodka, raspberry purée, ginger beer, lime juice, sugar syrup

MOCKTAILS

Coconut Mango Kiss - 7,5

Pineapple juice, passion fruit juice, coconut milk

Fruit Punch - 7,5

Orange juice, pineapple juice, cranberry juice, passion fruit juice, mango purée, strawberry purée

Berry Beach - 7,5

Raspberries, strawberry purée, cranberry juice, lime juice, sugar syrup

Virgin Mojito Mango - 7,5

Sugar syrup, mango, lime juice, soda water



COCKTAILS G&T

*Create your
perfect G&T!*

Virgin Pornstar Martini

Virgin Pornstar Martini - 7,5

Passion fruit juice, vanilla, sugar syrup

Cassis and fruit - 5

Cassis, frozen red berries and ice cubes

HOMEMADE LEMONADES

Mango Passion - 4,5

Mango purée, passion fruit juice, soda water, sugar syrup

Lime Mint - 4,5

Lime juice, soda water, sugar syrup

Raspberry Lime - 4,5

Raspberry purée, soda water, lime juice, sugar syrup

7.5

GIN & TONIC

GIN & TONIC

Choose your gin:

Tante Annie's Citrus & Botanicals - 6,0

Tante Annie's Pink Strawberry - 6,0

Hayman's London Gin - 6,0

Nordes Atlantic Galician Gin - 7,0

Damrak 0.0% - 5,0

Choose your tonic:

Royal Club - 3,5

Franklin & Sons Premium - 4,5

Franklin & Sons Pink Grapefruit - 4,5

Choose your garnish (max. 2):

Lemon, mint, lime, orange, cucumber, star anise, cinnamon, red berries (frozen)

BEERS

PILSNER

Grolsch pilsner (draught) - 3,5
Grolsch pilsner 0,5L (draught) - 6,9
Peroni (draught) - 3,5
Grolsch 0.0% - 3,5

WEIZEN

Grolsch Weizen (draught) - 0,3l: 5,40 / 0,5l: 7,4
Grolsch Weizen 0.0% - 4,5

WITBIER

Grimbergen Blanche (draught) - 6,3
Korenwolf 0.0% - 6,5

BLOND

Grimbergen Blond - 6,5
Ondersteboven Disco Daisy - 6
Zomertijd (draught) - 6,3
Gulpener Blond with a hint of elderflower - 6,8
Zomertijd 0.0% - 4,5

IPA

Hangende Harry (draught) - 6
Gulpener Organic Ur-Hop IPA - 5,7

ROSÉ BEER

Grolsch Rosé (draught) - 5,5
Liefmans 0.0% - 5,5

DUBBEL & TRIPEL

Grimbergen Dubbel - 5,8
Grimbergen Trippel - 6,5
Gerardus Kloosterbier Tripel - 6,8

RADLER

Grolsch Radler 2% or 0.0% alc. - 3,8

OTHER BEERS

Corona - 5,5
Desperados / Desperados 0.0% - 6

VIPER HARD SELTZER

Mango / Peach / Green tea - 5,5

BEERS



*Enjoy,
cheers!*

#alwaysacelebration



Meetings, private parties and overnight stays

MEETINGS

Looking for an atmospheric venue for a meeting, gathering or celebration? We have two distinctive rooms: the Raadkamer and the Heerenkamer. Ideal for meetings, private dining, birthdays and other private gatherings.

PARTIES

You can also hire a separate area of our restaurant exclusively, complete with its own bar and music system.

STAY

Fancy staying another night? Our boutique hotel has 13 inviting rooms with every comfort for a relaxing stay.

Curious about the possibilities? Feel free to contact us or visit our website:
www.tante-annie.nl

TANTE ANNIE'S · GIFT VOUCHER

Annie's gift voucher

Looking for an original gift? Give someone a delicious culinary experience with this gift voucher! You choose the value yourself. A perfect present for friends, family or business contacts.

WE TAKE GREAT CARE WITH YOUR FOOD ALLERGY OR INTOLERANCE.

However, allergen cross-contamination can never be ruled out 100%. If you have an allergy, please let us know! If you are pregnant or have dietary requirements, please discuss the options with a member of our team.



Scan the QR code on the right
for our free Wi-Fi

