



# SIGNATURE COCKTAILS

## **Naughty Peanut - 18€**

Peanut butter fat washed with our blend of Kentucky straight Bourbon and Bulleit Rye whiskey leaned on the sweet Maple Syrup and Chocolate Bitter, with the contrast of the salty peanut on the glass rim is North America for everyone!

## **The Wandering Parrott - 18€**

In the Caribbean Islands Saylor Jerry Rum is having fun mixed with the Plantation Pineapple rum, the sweetness of the Banana Liqueur balanced with Fresh Lime and Pineapple Juice finished with a refreshing coconut milk. A top of Fernet Branca will start the party!

## **Cocoloco's Rage - 18€**

The spiciness of Central America with Pimento liqueur mixed with our blend of Don Julio Blanco Tequila and Los Siete Misterios Mezcal, the fresh touch of Acqua Bianca Liqueur with a spoon of sugar syrup on top will calm your rage.

## **East Sunshine - 18€**

In the cold East Europe the smoothness of Ketel One Vodka and the spicy Gluhwein with a hint of fresh lemon juice and the sweetness of Vetiver Liqueur will give you a memorable sunshine.

## **Herbal Remedy - 18€**

With the English/African producer of Elephant Gin, the Ginseng & Honey liqueur, Kamm&Sons and the French touch of Lillet Blanc, balanced with a couple of drops of Angostura bitter: This is a beautiful combination, This is Africa!

## **A Mediterranean**

### **Journey - 18€**

A refreshing long drink based on Villa Ascenti Gin, lemon Oleo Saccharum, fresh Lemon Juice and the bitter-sweet Chinotto Nero Liqueur, with a top of Lemonade will make your Mediterranean trip worth to remember.

## **Lonely Blossom - 18€**

The six botanicals of Roku Gin, Yuzu and Ginger liqueur, the freshness of Lemon Juice and a delicious Honey mix. The east of Asia in a cocktail glass.

## **Ganges Mystery - 18€**

A jump in the Indian culture, with the Pusser's Navy Rum and the spiciness of the Masala Mix Tea, a hint of fresh Lemon juice, Orgeat syrup and the magic touch of Plantation Overproof rum. You'll maybe solve the mystery...

## **Two Kiwis At Dam - 18 €**

The Grapes spirit Pisco and a sweet fresh Kiwi Puree shaken with Lemon Juice and, of course a top of Cloudy Bay Sauvignon Blanc, will make you a New Zealander!

# GOING DUTCH

## **Dutch Basil Smash - 17€**

Rutte Dutch dry gin, fresh Basil,  
Lemon Juice, Sugar Syrup, Basil  
essence.

## **Kopstoot - 12€**

Heinekein Beer, Jenever shot

## **Dutch Mule - 16€**

Heinekein Beer, Jenever shot

# SHOTS

## **The Pinky - 5€**

Ketel One Vodka, Cherry, Lemon Juice,  
Vanilla.

## **The Goldy - 5€**

Limoncello, Liquor 43, Lemon Juice.

## **The Bartender Shot - 8€**

Let our amazing bartenders WOW  
you with one of their creations.

# NON ALCOHOLIC COCKTAILS

## **Berries & Bubbles - 12€**

Sweet, sour and bubbly with Raspberry,  
Blackberry, Vanilla and Soda Water.

## **Driver's Paloma - 12€**

A twist on the classic Paloma with  
Grapefruit Juice, Lime Juice, Agave  
Syrup and Ginger Beer.

## **Tanqueray -14€**

0.0 Gin with Fever Tree Indian Tonic

# CHAMPAGNE MENU

**Veuve Clicquot**

**Yellow Label**

**Glass - 22€ Bottle - 120€**

**Veuve Clicquot**

**Rose - 140€**

**Veuve Clicquot**

**Rich - 130€**

**Veuve Clicquot**

**Vintage - 145€**

**Veuve Clicquot**

**La Grande Dame - 215€**

**Moet & Chandon**

**Brut Imperial - 120€**

**Ruinart Blanc**

**De Blanc - 230€**

**Armand De**

**Brignac - 850€**

**Ruinart - Dom**

**Ruinart - 285€**

**Dom Perignon**

**Blanc Vintage - 340€**

**Dom Perignon**

**Rose - 560€**

**Krug Grande**

**Cuvee - 340€**

**Krug Vintage - 400€**

**Krug Clos Du**

**Mesnil - 1350€**

## MAGNUM 1.5L

**Veuve Clicquot**

**Yellow Label - 210€**

**Veuve Clicquot**

**Rose - 260€**

**Krug Grande**

**Cuvee - 835€**

**Dom Perignon**

**Blanc Vintage - 1000€**

# SPARKLING WINES

## W PROSECCO

Glass - 10€ Bottle - 55€

# WHITE WINES

## CLOUDY BAY

Glass - 15€ Bottle - 80€

Sauvignon Blanc

## Joseph Mellot Sancerre

Glass - 12€ Bottle - 75€

Sauvignon Blanc

## Joseph Drouhin Chablis

Glass - 15€ Bottle - 80€

Chardonnay

## Jean Leon 3055

Glass - 10€ Bottle - 55€

Chardonnay

## Trimbach Alsace

Glass - 11€ Bottle - 60€

Riesling

## ATTEMS

Glass - 11€ Bottle - 60€

Pinot Grigio

# RED WINES

## Jean Leon 3055

Glass - 10€ Bottle - 55€

Merlot, Petit Verdot

## Louis M. Martini

Glass - 11€ Bottle - 60€

Cabernet Sauvignon

## Carnivor

Glass - 10€ Bottle - 55€

Zinfandel

# ROSE WINES

## **Jean Leon 3055**

Glass - 10€ Bottle - 55€

Pinot Noir

## **AIX Rose**

Glass - 11 Bottle - 60

Grenache, Syrah, Cinsault

# GIN & TONICS

## **Hendrick's & Fever Tree Indian Tonic - 18€**

Served with fresh cucumber  
& dried rose

## **Roku Japanese Gin & Fever Tree Indian tonic - 18€**

Served with orange and ginger

## **Rutte Dutch Dry Gin & Fever Tree Indian Tonic - 18 €**

Served with orange and ginger

## **G'vine & Fever Tree Elderflower Tonic - 18€**

Served with lemon and berries

## **Bobby's Gin & Fever Tree Clementine Tonic - 18€**

Served with orange and cloves

## **Copperhead Gin & Fever Tree Indian Tonic - 19€**

Served with orange zest

## **Tanqueray & Fever Tree Indian Tonic - 16€**

Served with fresh lime

## **Tanqueray 10 & Fever Tree Indian Tonic - 18€**

Served with fresh grapefruit

## **Monkey 47 & Fever Tree Indian Tonic - 18€**

Served with lemon peel and mint

## **Villa Ascenti Gin & Fever Tree Mediterranean Tonic - 18€**

Served with rosemary  
and lemon

# VODKA

**Ketel One - 12 €**

The Netherlands - 3.5 cl

**Belvedere Pure - 14 €**

Poland - 3.5 cl

**Grey Goose - 14 €**

France - 3.5 cl

**Beluga Gold - 30 €**

Russia - 3.5 cl

**Ciroc - 14 €**

France - 3.5 cl

**Ketel One Citroen - 12€**

The Netherlands - 3.5 cl

**Tito's - 14€**

USA - 3.5 cl

**Sir Dam - 14 €**

The Netherlands 3.5cl

# RUM

**Botran Blanco - 12€**

**Diplomatico Blanco - 13€**

**Diplomatico Reserva - 16€**

**Mount Gay XO - 18€**

**Sailor Jerry - 12€**

**Zacapa 23 - 16€**

**Zacapa XO - 30€**

**Plantation Pineapple - 12€**

**Plantation Overproof - 12€**

**Flor De Cana 12y - 14€**

**Pampero**

**Anniversario - 14€**

**Pusser's Navy Blue**

**Label - 12€**

**Gosling's Black Seal - 12€**

**Appleton Estate**

**Reserve Blend - 13€**

**Saint James - 13€**

Rum agricole

# TEQUILA & MEZCAL

Clase Azul Plata - 25€

Clase Azul Reposado 35€

Clase Azul Gold - 65€

Don Julio Blanco - 14€

Don Julio Reposado - 15€

Don Julio 1942 - 45€

Ocho Blanco - 12€

Ocho Anejo - 35€

Cazadores Blanco - 15€

Cazadores  
Reposado - 16€

Casamigos Mezcal - 20€

Los Siete Misterios  
Mezcal - 14€

# WHISKEY

Cardhu 12y - 14€

Scotch Single Malt

Dalwhinie 15y - 15€

Scotch Single Malt

Glenlivet 18y - 25€

Scotch Single Malt

Glenmorangie

10y - 14€

Scotch Single Malt

Laphroaig 10y - 15€

Scotch Single Malt

Lagavulin 16y - 25€

Scotch Single Malt

Oban 14y - 17€

Scotch Single Malt

Talisker 10y - 15€

Chivas Regal 18y - 17€

Blended Scotch Whisky



# WHISKEY

**Johnnie Walker  
Black Label - 14€**  
Blended Scotch Whisky

**Johnnie Walker  
Blue Label - 50€**  
Blended Scotch Whisky

**Johnnie Walker  
Platinum Label - 18€**  
Blended Scotch Whisky

**Johnnie Walker  
Gold Label - 15€**  
Blended Scotch Whisky

**Jameson - 12€**  
Irish Whiskey

**Nikka From The  
Barrel 14€**  
Blended Japanese  
Whiskey

**Maker's Mark - 14€**  
Bourbon Whiskey

**Bulleit - 12€**  
Bourbon Whiskey

**Few - 16€**  
Bourbon Whiskey

**Knob Creek - 14€**  
Bourbon Whiskey

**Jack Daniel's - 12€**  
Tennessee Whiskey

**Jack Daniel's  
Single Barrel - 16€**  
Tennessee Whiskey

**Bulleit Rye - 12€**  
Rye Whiskey

# FLAVORS

# BEERS

Lagunitas IPA - 10€

Birra Moretti Sale di Mare - 8€

Heineken - 7€

Affligem Blond - 9€

Texels Skuumkoppe  
alcohol free - 8€

Heineken  
alcohol free - 7€

# REFRESHMENTS

Marie Stella  
Maris Still  
75cl - 8€ 25cl - 4€

Marie Stella  
Maris Sparkling  
75cl - 8€ 25cl - 4€

Pepsi Cola | Max - 4€

Red Bull - 6€

Royal Club Cassis |  
Sisi Orange | 7UP - 4€

Fever Tree tonic |  
Ginger Ale |  
Tonic Lemon - 4€

# JUICES

Apple | Cranberry |  
Pineapple | Orange - 4€

# HOT DRINKS

**Americano - 5€**

**Caffe Latte - 6€**

Double shot of espresso.  
Available with full milk, soy  
milk, oat milk and almond milk

**Cappuccino - 5€**

Available with full milk,  
soy milk, oat milk and  
almond milk

**Cortado - 4€**

Available with full milk,  
soy milk, oat milk and  
almond milk

**Espresso**

**Macchiato - 4€**

Available with full milk,  
soy milk, oat milk and  
almond milk

**Flat White- 5.5€**

Available with full milk,  
soy milk, oat milk and  
almond milk

**Iced Coffee - 7€**

Available with full milk,  
soy milk, oat milk and  
almond milk

**Espresso - 4€**

**Espresso**

**Double - 5€**

**Latte Macchiato - 5€**

Available with full milk, soy  
milk, oat milk and almond milk

**Hot**

**Chocolate - 4€**

Add white chocolate  
whipped cream  
for 0,50 euro

**Irish**

**Coffee - 15€**

Served with  
Jameson whiskey

**Italian**

**Coffee - 12€**

Served with  
Amaretto Disaronno

**Spanish**

**Coffee - 12€**

Served with Liquor 43

# TEA SELECTION

**Fresh Mint Tea - 5.5€**

**Fresh Ginger Tea - 5.5€**

**Sencha Chiran - 5€**

Organic green tea  
from Japan

**Earl Grey - 5€**

Flavored black tea with  
bergamot from India

**Oolong Tea - 5€**

Usambara black Oolong  
tea from Tanzania

**Rooibos - 5€**

Red bush tea  
from South Africa

**Camomile - 5€**

Herbal tea

**Almond Dreams - 5€**

Flavored fruit infusion with  
almond and hibiscus flavor

**Homemade Masala**

**Latte - 5€**

Blend of freshly ground spices  
like cloves, cinnamon, nutmeg,  
ginger, cardamom and anise  
with honey and black tea.  
Available with full milk, soy  
milk, oat milk and almond milk.

# DELICATE COMFORT

# FOOD MENU

The best bites in Amsterdam come directly from the MR PORTER kitchen. Every dish is prepared and served directly from 1200 - 23.00 Dishes may be served at different times.

## SMALL BITES

Marinated olives - 8€

Fresh oyster per piece - 8€

Sea Bass and Tomato  
Carpaccio - 24€

Spicy Yellow Tail  
Sashimi - 27€

Grilled asparagus - 19€

Fries & Basil Aioli - 12€

Whole Artichoke - 21€

Two mini cheese  
burgers - 23€

## HOME MADE FOCACCIA

With dips - 7.5€

Topped with  
Mozzarella tomato  
Olives - 14€

Zucchini Carpaccio with  
Feta - 17€

## SALADS

Spicy pile of  
Tomatoes - 16€

Jumbo Prawn with Grilled  
corn, Avocado and dried  
chilli sauce - 27€

# CURED MEAT PLATES

Jambon de Bellota 100%  
Iberico - 29€

Roast beef  
carpaccio - 25€

# DESSERTS

Profiterole Vanilla cream  
& chocolate - 17€

Snickers Milk chocolate,  
caramel & salted  
peanuts - 17€

Basque cheesecake - 17€

