



# DRINKS

## HOT DRINKS

Coffee	3,00
Espresso	3,00
Double Espresso	3,80
Capuccino *	3,50
Latte *	3,70
Latte Macchiato *	3,80
* with oat milk	+ 0,20
Tea	2,90
Pot of Tea ( 2 cups )	5,20
Fresh Mint Tea	3,60
Fresh Ginger Tea	3,60
Hot Chocolate	3,50
Whipped Cream	+ 1,00

## Softdrinks

fritz-kola®	
Kola	3,20
Kola Ohne Zucker ( sugar free )	3,20
fritz-limo®	
Orange	3,20
Lemon	3,20
Honeymelon	3,20
fritz-spritz®	
Bio Apple	3,20
Bio Rhubarb	3,20
<b>FEVER TREE PREMIUM MIXERS</b>	
Premium Indian Tonic	4,20
Premium Ginger Ale	4,20
Ice Tea	3,20
Homemade Ice Coffee	3,80
Almdudler	3,50
Chocomel	3,20
Fristi	3,20
Chaufontaine Mineralwater	
Blue / Still	2,70
Red / Sparkling	2,70
Large Bottle	5,50
Tomato Juice	3,50
A'dam City Farm	
Organic Ginger Beer	4,80

## CHILLED SPIRITS

Dutch Jenever Jong / Oud	3,80
Jägermeister	4,30

## SHOTS

Tequilla / Rum / Vodka House brand 2 cl.	3,10
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## DRAFT BEERS

Hertog Jan Pilsener		
Duimpje	0,2 ltr.	3,10
Vaasje	0,25 ltr.	3,40
Pint	0,5 ltr.	6,70
Pitcher	1,5 ltr.	18,50
Lefte Blond	0,25 ltr.	4,90
Weihenstephan	0,3 ltr.	5,00
Weihenstephan Pint	0,5 ltr.	8,20
Brouwerij 't IJ IJwit	0,3 ltr.	5,20

## BEERS & CIDER | BOTTLE | CAN

Affligem Dubbel	5,30
Triple Karmeliet	5,30
Brewdog Punk IPA	5,50
Brouwerij 't IJ IPA	5,50
Lefte Ruby	5,30
La Chouffe	5,30
Duvel	5,30
Bear Apple Cider	5,50

## ALCOHOL FREE

Hertog Jan 0.0	4,00
Lefte Blond 0%	4,50
Brouwerij 't IJ Vrijwit 0,5%	4,70
Brouwerij 't IJ Free IPA 0,5%	4,70

## SPIRITS

House Tequila	Silver or Gold	4,80
House Vodka		4,80
Absolute Vodka		5,30
Grey Goose Vodka		7,80
House Rum	White or Brown	4,80
Home infused spiced Rum		5,30
Havanna Club Rum		5,30
House Gin		4,80
Gordon's Pink Gin		4,90
Bombay Sapphire Gin		5,80
Tanqueray Gin		5,50
Tanqueray No. 10 Gin		7,80
Bobby's Dutch Dry Gin		7,80
Hendricks Gin		7,80
Jameson Irish Whiskey		5,30
Jack Daniels Whisky		5,50
Johnny Walker Red Label Whisky		5,30
Johnny Walker Black Label Whisky		7,80
Chivas Regal 12 Years Whisky		7,80
Maker's Mark Bourbon Whisky		7,80
Hennessy V.S. Cognac		5,80
Remy Martin V.S.O.P. Cognac		7,80
Calvados		5,80
Grappa		5,80

## Wines

### Red

Albet I Noya Penedes Bio	27,00	4,90
Catalunya, Spain		
UBY No. 7 Merlot Tannat	28,00	5,10
Côtes de Gascogne, France		
Primitivo, Villa Louisa	29,00	5,70
Puglia, Italy		
Don David Reserve Malbec	32,50	5,90
Calchaqui Valley, Argentina		

### White

Albet i Noya Penedes Bio	27,00	4,90
Catalunya, Spain		
UBY No. 1 Sauvignon	28,00	5,10
Côtes de Gascogne, France		
Montanssy Chardonnay	29,00	5,70
Pays d'Oc, France		
Val de Verdejo	32,00	5,90
Rueda, Spain		

### Rose

Marival	27,00	4,90
Pays d'Oc, France		

### Sparkling

Cava Aria Brut	32,00	5,90
Catalunya, Spain		
Prosecco Spumante Pronol	32,00	5,90
Veneto, Italy		
Champagne Piper Heidsieck	65,00	
Cuvee Brut. Champagne, France		
Kir Royal		7,50
Cava, Crème de Cassis		

### Glass

Homemade Mulled Wine	5,00
Port	4,80
Dessert Wine	5,60

## LIQUEURS

Baileys I Amaretto	4,90
Café Marakesh I Kahlua	4,90
Licor 43 I Frangelico	4,90
Cointreau I Grand Marnier	4,90
Sambucca I Limoncello	4,90



# BITES & DRINKS

## FOR YOURSELF OR TO SHARE

### BAR BITES

<b>Sweet Potato Fries</b> with aioli, ketchup or mayonnaise	[3]	5,50
<b>Urban Fries</b> with aioli, ketchup or mayonnaise	[3]	5,50
<b>Mini Vegetable Springrolls</b> ( 8 pieces ) with chili dip	[1,3,9]	7,50
<b>Ome Cees Beef Bitterballen</b> ( 7 pieces ) with mustard	[1,3,7,9]	8,00
<b>Grootmeester Vegan Bitterballen</b> ( 7 pieces ) with mustard	[1,6,9,13]	8,00
<b>Old Amsterdam Cheese Sticks</b> ( 7 pieces ) with chili dip	[1,7]	8,00
<b>Spicy Crispy Chicken Tenders</b> ( 3 pieces ) with chili dip	[1,9]	8,00
<b>The Aardvark Mix</b> ( 3 cheese sticks, 3 bitterballen, 3 springrolls, 3 vegan bitterballen, 2 chicken tenders ) with pickles, mustard and chili dip	[1,3,7,9]	17,50
<b>Garlic Bread</b> with aioli	[1,3]	4,50
<b>Dutch Cheese</b> with pickles and mustard	[7,10]	8,50
<b>Soup of the Day</b> with bread		7,00
<b>Oven Baked Camembert</b> with Cranberry sauce and bread	[7,1]	10,50
<b>Nachos Muchos</b> with salsa, onion, Cheddar cheese, guacamole, crème fraiche, jalapeños	[7]	10,50

## BEER & BITTERBALLEN BASH

EVERY WEDNESDAY 18.00—22.00 HRS.

Pint of Hertog Jan Beer + portion of beef or vegan bitterballen ( 6 pcs ) 10,00

## Lola's Sweets

<b>Dutch Apple Pie</b>	[1,3,7,8]	4,50
<b>Homemade Cake</b> from Italian Restaurant Dappertutto		6,50
<b>Whipped Cream</b>	[7]	+1,00

## FLAMMKUCHEN

<b>Traditional</b> ( bacon, onion, Cheddar cheese )	[1,7]	10,50
<b>Vegetarian</b> ( seasonal vegetables, Cheddar cheese )	[1,7]	10,50
<b>Special</b> ( pear, blue cheese, pecan nuts, rucola, Balsamico reduction )	[1,7,8]	12,50
<b>Tuna Melt</b> ( tuna, olives, capers, onion, Cheddar cheese )	[1,4,7,10]	12,50
<b>Farmboys Delight</b> ( apple, cinnamon sugar, roasted almonds, boerenjongens * ) * contains alcohol	[1,7,8,12]	10,50

## Lola's Specials

See our blackboard or ask our staff

## Cocktails

<b>Aperol Spritz</b> Aperol, Cava, sparkling mineralwater	9,50
<b>Moscow Mule</b> Vodka, Ginger Ale, fresh lime	9,50
<b>Caipirinha</b> Cachaca, cane sugar, fresh lime	9,50
<b>Mojito</b> Rum, cane sugar, lime, mint, sparkling mineral water	9,50
<b>Margarita</b> Tequila, Triple Sec, lemon juice, lime	9,50
<b>Appletini</b> Vodka, Sourz Apple, apple juice	9,50
<b>Tom Collins</b> Gin, fresh lemon, sugar syrup, sparkling mineralwater	9,50
<b>Dark 'n Stormy</b> Home infused spiced Rum, Ginger Beer, lime, angostura	10,50
<b>Lemon Drop</b> Vodka, Tequila, Triple Sec, fresh lemon juice	10,50
<b>Espressotini</b> Vodka, Kahlua, Espresso, sugar syrup	10,50

## Mocktails

<b>Virgin Mojito</b> Fever Tree Ginger Ale, mint, lime	6,50
<b>Rhubarb Cucumber Cooler</b> Bio Rhubarb Spritz, cucumber syrup, cucumber	6,50

### Allergen List

[1] Gluten [3] Eggs [5] Peanuts [7] Milk [9] Celery [11] Sesame [13] Lupine  
[2] Shellfish [4] Fish [6] Soy [8] Nuts [10] Mustard [12] Sulphur dioxide / sulfite [14] Mollusks