



# MENU

## SOFT DRINKS

<b>fritz-kola®</b>	
Kola	3,70
Kola Super Zero (sugar free)	3,70
<b>fritz-limo®</b>	
Orange Limo	3,70
Lemon Limo	3,70
Honeymelon Limo	3,70
Bio Anjola (pineapple & limette)	3,80
<b>fritz-spritz®</b>	
Bio Apple Spritz	3,80
Bio Rhubarb Spritz	3,80
<b>FEVERTREE PREMIUM MIXERS</b>	
Indian Tonic	4,30
Ginger Ale	4,30
Homemade Ice Coffee (Caramel or Vanilla)	4,50
Homemade Ice Tea *	4,00
Homemade Lemonade *	4,00
* limited Availability	
Fuse Ice Tea Green	3,70
Chocomel	3,60
Fristi	3,60
Almdudler (35 cl)	4,50
Energy Drink	4,00
Minute Maid Tomato Juice	3,80
A'dam City Farm	
Organic Ginger Beer	5,20
Mineralwater	
Blue / Still	3,20
Red / Sparkling	3,20
Large Bottle	6,50

## BEERS ON TAP

<b>Hertog Jan Pilsener</b>		
Duimpje	0,2 ltr.	3,40
Vaasje	0,25 ltr.	3,80
Pint	0,5 ltr.	7,50
Pitcher	1,5 ltr.	21,00
<b>Weihenstephan</b>		
Glass	0,3 ltr.	5,40
Pint	0,5 ltr.	8,80
<b>Leffe Blond</b>	0,25 ltr.	5,10
<b>Brouwerij 't IJ IJwit</b>	0,3 ltr	5,70

## BEERS & CIDER

Affligem Dubbel	Bottle	5,50
Leffe Ruby		5,50
La Chouffe		5,50
Duvel		5,50
Triple Karmeliet		5,70
Brouwerij 't IJ Biri		5,70
Brouwerij 't IJ Zatte		5,90
Brouwerij 't IJ IPA		5,90
Bear Apple Cider		5,70

## LOW % BEER

Hertog Jan 0.0	0%	4,30
Leffe Blond 0	0%	4,80
Corona Zero	0%	4,80
Brouwerij 't IJ Vrijwit	0,5%	5,10
Brouwerij 't IJ Free IPA	0,5%	5,10

## COCKTAILS

<b>Aperol Spritz</b>	10,00
Aperol, Cava, Sparkling Mineralwater	
<b>Moscow Mule</b>	10,00
Vodka, Ginger Ale, Fresh Lime	
<b>Caipirinha</b>	10,00
Cachaca, Cane Sugar, Fresh Lime	
<b>Mojito</b>	10,00
Rum, Cane Sugar, Fresh Lime, Mint, Mineralwater	
<b>Margarita</b>	10,00
Tequila, Triple Sec, Fresh Lime juice	
<b>Appletini</b>	10,00
Vodka, Sourz Apple, Apple juice	
<b>Tom Collins</b>	10,00
Gin, Fresh Lemon, Sugar syrup, Mineralwater	
<b>Dark 'n Stormy</b>	11,50
Spiced Rum, Ginger Beer, Fresh Lime, Angostura	
<b>Lemon Drop</b>	11,50
Vodka, Tequila, Triple Sec, Fresh Lemon juice	
<b>Espressotini</b>	11,50
Vodka, Café Marakesh, Espresso	
<b>Negroni</b>	11,50
Gin, Campari, Vermouth Rosso, Orange Peel	
<b>Cocktail of the Month</b>	
See our blackboard or ask our staff	

## MOCKTAILS

<b>Virgin Mojito</b>	6,50
Fevertree Ginger Ale, Fresh Mint, Fresh Lime	
<b>Rhubarb Cucumber Cooler</b>	6,50
Fritz Rhubarb Spritz, Cucumber, Cucumber Syrup	

## SPIRITS

Housebrand Tequila	4,90	Dutch Jenever / Jong / Oud	3,90	Hennessy V.S. Cognac	5,90
Housebrand Rum	4,90	Jägermeister / Berenburg /	3,90	Remy Martin V.S.O.P Cognac	7,90
Havanna Club Rum	5,40	Housebrand Vodka	4,90	Calvados	5,90
Home Infused Spiced Rum	5,40	Absolute Vodka	5,40	Grappa	5,90
Jameson Irish Whiskey	5,40	Ketel 1 Wodka	5,50	Amaretto / Baileys	5,20
Tullamore Dew Irish Whiskey	5,40	Grey Goose Vodka	7,90	Licor 43 / Frangelico / Cointreau	5,20
Famous Grouse Whisky	5,60	Housebrand Gin	4,90	Grand Marnier / Drambuie	5,20
Jack Daniels Whisky	5,60	Gordon's Pink Gin	5,00	Sambucca / Cafe Marakesh	5,20
Johnny Walker Black Label	7,90	Tanqueray Gin	5,60	Limoncello	5,20
Chivas Regal 12 Years Whisky	7,90	Tanqueray Sevilla Orange Gin	5,80		
Maker's Mark Bourbon	7,90	Bombay Sapphire Gin	7,90		
Tamnavullin Speyside Malt	7,90	Tanqueray No. 10 Gin	7,90		
		Bobby's Dutch Dry Gin	7,90		
		Hendricks Gin	7,90		

## SHOTS

Dutch Spirits	3,50
Tequilla / Rum / Vodka housebrand	3,50
Salmari	3,50



# MENU

## LOLA'S BITES

Served from 16.30 till 21.00 hrs

<b>Garlic Corn Bread</b> with aioli	[3]	6,00
<b>Homemade Soup</b> See our blackboard or ask our staff		8,00
<b>Braveballs</b> ( chickpea, chili, coriander ) ( 4 pieces ) with aioli	[1]	8,00
<b>Homemade Humus</b> with pita bread	[1,3,11]	8,50
<b>Kara Age Crispy Chicken Bites</b> ( 7 pieces ) with Terriyaki drizzle	[1,3,6,7]	9,50
<b>Mini Mix</b> 2 cheese sticks, 2 vega vlammetjes, 2 kara age chicken bites, 2 bitterballen	[1,3,11]	9,50
<b>Grootmeester Shrimp Krokettjes</b> ( 4 pieces ) with fresh lemon wedges	[1,3,4,7,9]	12,00
<b>Nachos Muchos</b> with salsa, cheddar, guacamole, jalapenos	[3,11]	12,50
<b>Homemade Loaded Fries</b> See our blackboard or ask our staff		14,50
<b>The Aardvark Mix</b> 3 cheese sticks, 4 kara age chicken bites, 3 vega vlammetjes, 3 beef bitterballen, mixed olives	[1,3,6,7,9,13]	17,50

## BAR BITES

Served until 23.00 hrs

<b>Mixed Peanuts</b> ( borrelmix )	[1,5,8]	3,50
<b>Mixed Olives</b> ( partymix )		4,50
<b>Dutch Jong Belegen Cheese</b> with mustard	[7,10]	5,50
<b>Urban Fresh Potato Fries</b> with mayonnaise	[3]	6,50
<b>Sweet Potato Fries</b> with aioli	[3]	7,00
<b>Ome Cees Beef Bitterballen</b> ( 7 pieces ) with mustard	[1,3,7,9]	8,00
<b>Vega Bitterballen</b> ( 7 pieces ) with mustard	[1,6,9,13]	8,00
<b>Cheese Sticks</b> ( 7 pieces ) with sweet chili	[1,7]	8,00
<b>Vega Vlammetjes</b> ( spicy parcels ) ( 7 pieces ) with sweet chili	[1,6]	8,00

## FLAMMKUCHEN

Served from 16.30 till 21.00 hrs

<b>Traditional</b> crème fraîche, bacon bits, red onion, cheddar cheese	[1,7]	12,00
<b>Tuna Melt</b> crème fraîche, msc tuna, red onion, olives, capers, cheddar cheese	[1,4,7,10]	13,50
<b>Lola's Special</b> crème fraîche, sliced pear, blue cheese, rucola, pecan nuts, balsamico reduction	[1,7,8]	14,00
<b>La Dolce Vita</b> crème fraîche, mozzarella, prosciutto crudo, fresh sage	[1,7]	14,00
<b>The Love Goat</b> crème fraîche, sliced beetroot, goat cheese, rucola, walnuts, honey	[1,7,8]	14,00

## CAKES

<b>Dutch Apple Pie</b> + Whipped Cream	[1,3,7,8]	5,50 + 1,00
<b>Homemade Cake</b> Made by Italian restaurant Dappertutto		7,50

## HOT DRINKS

Coffee	3,10
Espresso	3,10
Double Espresso	3,90
Capuccino *	3,60
Latte *	3,80
Latte Macchiato *	3,90
* made with Oat Milk	+ 0,40
Tea	3,00
Pot of Tea (2 cups)	5,30
Fresh Mint Tea	3,80
Fresh Ginger Tea	3,80
Hot Chocolate + Whipped Cream	3,70 + 1,00

## WINES

White	Bottle	Glass
<b>Albet I Noya Penedes</b> Catalunya, Spain	30,00	5,30
<b>UBY No. 1 Sauvignon</b> Côtes de Gascogne, France	30,50	5,40
<b>Montanssy Chardonnay</b> Pay's d'Oc, France	32,50	6,00
<b>Val de Verdejo</b> Rueda, Spain	32,50	6,00
Rose	Bottle	Glass
<b>Marival</b> Pay's d'Oc, France	30,00	5,30
Red	Bottle	Glass
<b>Albet I Noya Penedes</b> Catalunya, Spain	30,00	5,30
<b>UBY No. 7 Merlot Tannat</b> Côtes de Gascogne, France	30,50	5,40
<b>Primitivo, Villa Louisa</b> Puglia, Italy	31,50	6,00
<b>Don David Reserve Malbec</b> Calchaqui Valley, Argentina	33,50	6,30
Sparkling	Bottle	Glass
<b>Aria Cava Brut</b> Catalunya, Spain	34,00	6,20
<b>Pronol Prosecco</b> Veneto, Italy	34,00	6,20
<b>C. Duchêne Champagne</b> Cuvee Extra Brut Biologique	65,00	
<b>Homemade Sangria</b> white or red	Carafe 28,00	
<b>Tinto de Verano</b> red wine, Fritz Lemon, fresh lemon		6,50
<b>Red Port</b>		5,10
<b>Dessert Wine</b>		5,90

### 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