



MENU

SOFT DRINKS

fritz-kola®	
Kola	3,80
Kola Super Zero (sugar free)	3,80
fritz-limo®	
Orange Limo	3,80
Lemon Limo	3,80
Honeymelon Limo	3,80
Bio Anjola (pineapple & limette)	3,90
fritz-spritz®	
Bio Apple Spritz	3,90
Bio Rhubarb Spritz	3,90
FEVERTREE PREMIUM MIXERS	
Indian Tonic	4,40
Ginger Ale	4,40
Homemade Ice Coffee	4,80
(Caramel or Vanilla)	
Homemade Ice Tea *	4,20
* limited Availability	
Homemade Lemonade *	4,20
* limited Availability	
Fuse Ice Tea Green	3,80
Chocomel	3,70
Fristi	3,70
Almdudler (35 cl)	4,60
Energy Drink	4,10
Minute Maid Tomato Juice	3,90
A'dam City Farm	
Organic Ginger Beer	5,50
Chaudfontaine Mineralwater	
Blue / Still	3,50
Red / Sparkling	3,50
Large Bottle	7,00

BEERS ON TAP

Hertog Jan Pilsener		
Duimpje	0,2 ltr.	3,70
Vaasje	0,25 ltr.	4,00
Pint	0,5 ltr.	7,90
Pitcher	1,5 ltr.	22,50
Weihenstephan		
Glass	0,3 ltr.	5,60
Pint	0,5 ltr.	9,00
Pitcher	1,5 ltr.	27,00
Leffe Blond		
Glass	0,25 ltr.	5,40
Pitcher	1,5 ltr.	29,00
Brouwerij 't IJ IJwit		
Glass	0.3 ltr.	6,00
Pitcher	1,5 ltr.	29,00

BEERS & CIDER

Affligem Dubbel		5,80
Leffe Ruby		5,80
La Chouffe		5,80
Duvel		5,80
Corona		5,80
Tripel Karmeliet		6,00
Brewdog Punk IPA		6,00
Brouwerij 't IJ Zatte		6,20
Brouwerij 't IJ IPA		6,20
Bear Apple Cider		6,00

LOW % BEER

Hertog Jan 0.0	0%	4,50
Leffe Blond 0	0%	5,00
Corona Zero	0%	5,20
Brouwerij 't IJ Vrijwit	0,5%	6,00
Brouwerij 't IJ Free IPA	0,5%	6,00

COCKTAILS

Malibu Sun Surfer	10,50
Malibu, Fritz Honeymelon, Fresh Lime	
Moscow Mule	10,50
Vodka, Ginger Ale, Fresh Lime	
Caipirinha	10,50
Cachaca, Cane Sugar, Fresh Lime	
Mojito	10,50
Rum, Cane Sugar, Fresh Lime, Mint, Mineralwater	
Margarita	10,50
Tequila, Triple Sec, Fresh Lime juice	
Appletini	10,50
Vodka, Sourz Apple, Apple juice	
Tom Collins	10,50
Gin, Fresh Lemon, Sugar syrup, Mineralwater	
Aperol Spritz	11,00
Aperol, Cava, Sparkling Mineralwater	
Campari Spritz	12,00
Campari, Cava, Sparkling Mineralwater	
Lemon Drop	12,00
Vodka, Tequila, Triple Sec, Fresh Lemon juice	
Espressotini	12,00
Vodka, Café Marakesh, Espresso	
Negroni	12,00
Gin, Campari, Vermouth Rosso, Orange Peel	
Dark 'n Stormy	12,50
Homemade Spiced Rum, Ginger Beer, Fresh Lime	

MOCKTAILS

Virgin Mojito	7,00
Fevertree Ginger Ale, Fresh Mint, Fresh Lime	
Rhubarb Cucumber Cooler	7,00
Fritz Rhubarb Spritz, Cucumber, Cucumber Syrup	

SPIRITS

House Tequila	5,10	Dutch Jenever / Jong / Oud	4,10	Hennessy V.S. Cognac	6,10
House Rum	5,10	Jägermeister / Berenburg	4,10	Remy Martin V.S.O.P Cognac	8,10
Malibu	5,40	House Vodka	5,10	Calvados / Grappa	6,10
Havanna Club / Bacardi	5,60	Absolute / Vanilla Vodka	5,60	Red Port / Vermouth	5,50
Home Infused Spiced Rum	5,60	Ketel 1 Wodka	5,70	Campari	5,60
Jameson Irish Whiskey	5,60	Grey Goose Vodka	8,10	Amaretto / Baileys	5,40
Tullamore Dew Irish Whiskey	5,60	House Gin	5,10	Licor 43 / Frangelico	5,40
Famous Grouse Whisky	5,80	Gordon's Pink Gin	5,20	Cafe Marakesh / Drambuie	5,40
Jack Daniels Whisky	5,80	Tanqueray Gin	5,80	Cointreau / Grand Marnier	5,40
Johnny Walker Black Label	8,10	Bombay Sapphire Gin	5,80	Sambucca / Limoncello	5,40
Chivas Regal 12 Years Whisky	8,10	Tanqueray Sevilla Orange Gin	6,00		
Maker's Mark Bourbon	8,10	Tanqueray No. 10 Gin	8,10		
Tamnavullin Speyside Malt	8,10	Bobby's Dutch Dry Gin	8,10		
		Hendricks Gin	8,10		

SHOTS

All shots 2 cl.	4,00
------------------------	------



MENU

LOLA'S BITES

Served from 16.30 till 21.00 hrs

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

BAR BITES

Served untill 23.00 hrs

Mixed Peanuts (borrelmix) [1,5,8]	3,50
Mixed Olives (partymix)	5,50
Fresh Urban Potato Fries with mayonnaise [3]	7,00
Sweet Potato Fries with aioli [3]	7,50
Beef Bitterballen by Ome Cees (7 pieces) with mustard [1,3,7,9]	8,00
Vega Bitterballen by Grootmeester (7 pieces) with mustard [1,6,9,13]	8,00
Cheese Sticks (7 pieces) with sweet chili dip [1,7]	8,00
Vega Vlammetjes (spicy parcels) (7 pieces) with sweet chili dip [1,6]	8,00

FLAMMKUCHEN

Served from 16.30 till 21.00 hrs

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

HANDMADE PIES

By Wild Moa Pies

Served from 16.30 till 21.00 hrs

Thai Chicken [1,7]	15,50
Spinach & Feta (vega) [1,7]	15,50
Vegetable Curry (vega) [1,7]	15,50

Served with Fresh Urban Potato Fries

CAKES & HOT DRINKS

Dutch Apple Pie [1,3,7,8]	5,50
+ Whipped Cream	+ 1,00
Dappertutto Cake	7,50
Made by Italian restaurant Dappertutto	
Coffee	3,50
Espresso	3,50
Double Espresso	4,30
Capuccino *	4,00
Latte *	4,20
Latte Macchiato *	4,30
* made with Oat Milk	+ 0,70
Tea	3,20
Pot of Tea (2 cups)	6,00
Fresh Mint Tea	4,20
Fresh Ginger Tea	4,20
Hot Chocolate	4,00
+ Whipped Cream	+ 1,00

WINES

WHITE

	Bottle	Glass
Albet I Noya Penedes Bio Catalunya, Spain	31,00	5,70
UBY No. 1 Sauvignon Côtes de Gascogne, France	31,50	5,80
Montanssy Chardonnay Pay's d'Oc, France	33,50	6,40
Val de Verdejo Rueda Rueda, Spain	33,50	6,40
Dessert Wine		6,20

ROSE

	Bottle	Glass
Marival Rose Pay's d'Oc, France	31,00	5,70

RED

	Bottle	Glass
Albet I Noya Penedes Bio Catalunya, Spain	31,00	5,70
UBY No. 7 Merlot Tannat Côtes de Gascogne, France	31,50	5,80
Villa Louisa Primitivo Puglia, Italy	32,50	6,40
Don David Malbec Calchaqui Valley, Argentina	34,50	6,70

SPARKLING

	Bottle	Glass
Cidre Bouché Cuvee Brut, Normandy, France	25,50	-
Aria Cava Brut Catalunya, Spain	35,00	6,60
Pronol Prosecco Veneto, Italy	35,00	6,60
Veuve Cliquot Champagne Cuvee Brut, France	95,00	-

HOMEMADE

Sangria White or Red (1 ltr. Carafe)	28,00	-
--	-------	---

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