

DINNER



VEGAN



VEGETARIAN



MEAT



MAINS

PORK RIBS € 25

Slow-cooked pork ribs, quince & chipotle glaze, fresh red cabbage slaw, fries. 🍷 C, E, So, Mo

CHICKEN PARMY € 21

Buttermilk chicken in breadcrumbs with smoked ham, tomato sauce, cheddar and pecorino cheese, fresh red cabbage slaw, fries. 🍷 G, D, C, E, So, Mo

LINGUINE € 17,5

Spinach & leek alfredo, grilled courgette, red peppers, cherry tomatoes, green peas, fresh basil, pumpkin seeds, pecorino. 🍷 G, D, E, C

RISOTTO € 17,5

Wild mushroom & portobello, celeriac, pecorino, parsley & walnut pesto, truffle paste, toasted pumpkin seeds, pecorino crisp. 🍷 | (*) 🌱 G, D, C

SIDES & EXTRAS

Sauces €0,5 / **Chicken** €6 / **Salmon** €6 / **Bread** €3 / **Salad** €5 / **Chips Size S** €4,5 **L** €7 / **Sweet Chips Size S** €7 **L** €9 / **Slaw** €5 / **Cheese** €2

WEEKEND SPECIALS

Available Fridays and Saturdays

MIXED GRILL (to share) + add your sides € 28

Slow-cooked pork belly, quince glazed pork ribs, lamb merguez sausages, fried chicken wings, mixed grilled vegetables, fresh red cabbage slaw, a selection of homemade dips. 🍷 G, D, C, E, So, Mo

PRAWNS € 22

King prawn skewers, garlic butter, mixed grilled vegetables, fresh red cabbage slaw, grilled lemon, a selection of homemade sauces. 🍷 D, Sh, C, E, So, Mo

STEAK FROM THE GRILL € day price

Changes weekly.

BURGERS

BEEF BURGER € 19

Angus beef patty, cheddar cheese, bacon, fresh tomato, baby gem, mayo, relish, pickles, brioche bun. 🍷 G, D, C, E, So, Mo, Sd, Mk

CHICKEN BURGER € 19

Grilled chicken thigh, mayo, fresh slaw, baby gem, pickles, chipotle ketchup, crispy onions, brioche bun. 🍷 G, D, C, E, So, Mo, Sd

PORK BURGER € 19

Spiced/slow cooked pork belly, sweet soy & chilli glaze, kimchi and bean sprout salad, peanut dressing, baby gem, mayo, crispy onions, brioche bun. 🍷 G, D, C, E, P, So, Mo, Se

MUSHROOM BURGER € 19

Portobello and wild mushrooms, garlic butter, pecorino cheese, echte limburgse cheese, mayo, baby gem, truffled celeriac remoulade, crispy onions. 🍷 | (*) 🌱 G, D, C, E, So, Mo

SALADS

CAESAR SALAD € 16,5

Brioche croutons, baby gem, crispy bacon, red onions, Caesar dressing, silver skin anchovies, pecorino cheese. 🍷 G, D, F, C, E, So, Mo

ASIAN SALAD € 16,5

Kimchi and bean sprout salad, sesame and peanut dressing, toasted peanuts, cucumber, broccoli, baby gem, mange tout, soy beans, crispy wonton. 🍷 | (*) 🌱 G, E, P, So, Mo, Se

ROAST VEGETABLE SALAD € 16,5

Roast pumpkin, red onion, red pepper, shredded cabbage, cherry tomatoes, fresh herbs, toasted pumpkin seeds, dukkah & soy yoghurt dressing, crumbled goats cheese. 🍷 | (*) 🌱 D, So, Mo

Allergens key: **Gluten (G)** | **Dairy (D)** | **Fish (F)** | **Shellfish (Sh)** | **Celery (C)** | **Egg (E)** | **Peanuts (P)** | **Soy (So)** | **Nuts (N)** | **Mustard (Mo)** | **Sesame (Se)** | **Sulphur Dioxide/Sulphites (Sd)** | **Lupin (L)** | **Mollusk (Mk)** | **Optional (*)**

MIXED SNACKS PLATTERS

VEGGIE € 20

Fritters, cheese fingers, vegan bitterballen, filo parcels. 🥗 G, D, C, Mo, Sd, L

MEAT € 22,5

Fat wings, bitterballen, rib fingers, chicken tenders. 🍖 G, D, C, E, So, Mo, Sd, Se, L

SNACKS

FAT WINGS € 12,5

Buttermilk marinated fried chicken wings, fresh red cabbage slaw, chipotle ketchup, raita, aubergine pickle, grilled lime. 🍖 G, D, So, Mo, Sd

FRITTERS € 11

Cauliflower and broccoli in gram flour batter, fresh red cabbage slaw, chipotle ketchup, raita, aubergine pickle, grilled lime. 🌱 G, So, Mo, Sd

BARA € 9

Spiced fried surinamse bread, fresh red cabbage slaw, chipotle ketchup, raita, aubergine pickle, grilled lime. 🌱 G, So, Mo, Sd

CHEESE FINGERS € 11

Jong belegen cheese, herby & spiced breadcrumbs, cocktail sauce and pickles. 🥗 G, D, So, Mo, Sd

BITTERBALLEN € 8,5

Beef or vegan, mild mustard. 🌱 G, C, So, L | 🍖 G, D, C, So, L

RIB FINGERS € 12,5

Sweet soy and chilli glaze, crispy wonton, mayo. 🍖 G, C, E, So, Mo, Se

MAPLE CURED SALMON € 13

Maple syrup and mustard home cured salmon, raita, brioche crostini, pickles. 🍖 G, D, F, So, Sd

SPINACH PARCELS € 11

Spinach & feta, tomato relish, aubergine pickle, dukkah. 🥗 G, D, C, Mo, Sd

CHICKEN TENDERS € 12,5

Buttermilk marinated chicken fillet in breadcrumbs, fresh red cabbage slaw, chipotle ketchup, raita, aubergine pickle, grilled lime. 🍖 G, D, So, Mo, Sd

BOOZIE FAVOURITES

NEGRONI € 12

Gin, Campari, vermouth.

LIMONCELLO SPRITZ € 10,9

Aperol, prosecco, sparkling water.

ESPRESSO MARTINI € 12

Vodka, Kahlua, Espresso

PALOMA € 11

Tequila reposado, grapefruit soda.

GRAPEFRUIT TANG € 11

Union rum, grapefruit soda, Fritz rhubarb.

MOSCOW MULE € 11

Vodka, ginger beer, bitters.

DARK & STORMY € 11

Dark Rum, Ginger Beer, Lime

BLOODY MARY € 11

Tomato juice, vodka, feed spice mix, celery (make it a virgin for € 7,5).

PORNSTAR MARTINI € 12

Vodka, Passionfruit, Vanilla, Lime

SWEET

STICKY TOFFEE PUDDING € 9,5

With ginger and dates, butterscotch sauce, vanilla ice cream and fresh berries. 🥗 G, D, E

BRIOCHE BREAD & BUTTER PUDDING € 9,5

With cranberries, spiced orange syrup, clotted cream, fresh berries. 🥗 G, D, E

VEGAN BROWNIE € 9,5

Cassis sorbet, chocolate crumble, fresh berries. 🌱 G

RASPBERRY & BASIL VEGAN € 9,5

CHEESECAKE

Nuts & oat base, toasted nuts, vegan coconut ice cream, fresh berries. 🌱 N



VEGAN



VEGETARIAN



MEAT



BREKKIE SMALL / BIG

EGGS BENEDICT € 11 / € 19

Sourdough toast, spinach, cherry tomatoes, poached egg, hollandaise sauce – choice of salmon, ham or mushroom. 🍳 | (*) 🍞 G, D, E, So, Se

ENGLISH BREAKFAST € 13,5 / € 22

Sourdough toast, pork sausage, streaky bacon, roast tomato, portobello mushroom, baked beans, fried egg, hash browns (also veggie available). 🍳 | (*) 🍞 G, E, So, Se

HUEVOS RANCHEROS € 13,5 / € 22

Flour tortilla, sour cream, chipotle and black bean dressing, lamb sausage, avocado, feta cheese, chilli & coriander, fried egg (also veggie available). 🍳 | (*) 🍞 G, D, E, Mo, Sd

SMASHED AVOCADO € 11 / € 19

Sourdough toast, avocado, cherry tomatoes, pickled cucumber, feta cheese, hemp seeds, grilled lime. 🍞 | (*) 🌿 G, D, So, Se

BRIOCHE ROLLS

CLASSIC € 17

Streaky bacon, portobello mushroom, spinach, fried egg, tomato relish, barbeque sauce, hash browns. 🍳 G, D, E, Mo, Sd

VEGGIE € 17

Portobello mushroom, spinach, smashed avocado, fried egg, tomato relish, aubergine pickle, hash browns. 🍞 G, D, E, Mo, Sd

KIMCHI PORK € 18,5

Soy glazed pork belly, portobello, spinach, fried egg, kimchi, chipotle ketchup, crispy onions, hash browns. 🍳 G, D, E, So, Mo, Se, Sd

SWEET BRUNCH

GRANOLA € 16

Toasted buckwheat, soy yoghurt, appelmoes, and fresh berries. 🌿 So, N

BLUEBERRY BUTTERMILK PANCAKES € 21

Appelmoes, streaky bacon, fresh berries toasted pumpkin seeds, clotted cream. 🍳 | (*) 🍞 G, D, E

BURGERS

BEEF BURGER € 19

Angus beef patty, cheddar cheese, bacon, fresh tomato, baby gem, mayo, relish, pickles, brioche bun. 🍳 G, D, C, E, So, Mo, Sd, Mk

CHICKEN BURGER € 19

Grilled chicken thigh, mayo, fresh slaw, baby gem, pickles, chipotle ketchup, crispy onions, brioche bun. 🍳 G, D, C, E, So, Mo, Sd

PORK BURGER € 19

Spiced/slow cooked pork belly, sweet soy & chilli glaze, kimchi and bean sprout salad, peanut dressing, baby gem, mayo, crispy onions, brioche bun. 🍳 G, D, C, E, P, So, Mo, Se

MUSHROOM BURGER € 19

Portobello and wild mushrooms, garlic butter, pecorino cheese, echte limburgse cheese, mayo, baby gem, truffled celeriac remoulade, crispy onions. 🍞 | (*) 🌿 G, D, C, E, So, Mo

SALADS

CAESAR SALAD € 16,5

Brioche croutons, baby gem, crispy bacon, red onions, Caesar dressing, silver skin anchovies, pecorino cheese. 🍳 G, D, F, C, E, So, Mo

ASIAN SALAD € 16,5

Kimchi and bean sprout salad, sesame and peanut dressing, toasted peanuts, cucumber, broccoli, baby gem, mange tout, soy beans, crispy wonton. 🍞 | (*) 🌿 G, E, P, So, Mo, Se

ROAST VEGETABLE SALAD € 16,5

Roast pumpkin, red onion, red pepper, shredded cabbage, cherry tomatoes, fresh herbs, toasted pumpkin seeds, dukkah & soy yoghurt dressing, crumbled goats cheese. 🍞 | (*) 🌿 D, So, Mo

SIDES & EXTRAS

Ham €3 / Bacon €5 / Egg – fried or poached €1,5 / Sausage Pork €3 / Sausage Veggie €3 / Veggie bacon €3 / Avocado €3 / Sauces €0,5 / Chicken €6 / Salmon €6 / Bread €3 / Salad €5 / Chips Size S €4,5 L €7 / Sweet Chips Size S €7 L €9 / Slaw €5 / Cheese €2



SNACKS

FAT WINGS € 12,5

Buttermilk marinated fried chicken wings, fresh red cabbage slaw, chipotle ketchup, raita, aubergine pickle, grilled lime. 🍖
G, D, So, Mo, Sd

FRITTERS € 11

Cauliflower and broccoli in gram flour batter, fresh red cabbage slaw, chipotle ketchup, raita, aubergine pickle, grilled lime. 🌱 G, So, Mo, Sd

CHEESE FINGERS € 11

Jong belegen cheese, herby & spiced breadcrumbs, cocktail sauce and pickles. 🍌 G, D, So, Mo, Sd

BITTERBALLEN € 8,5

Beef or vegan, mild mustard. 🌱 G, C, So, L | 🍖 G, D, C, So, L

SWEET

STICKY TOFFEE PUDDING € 9,5

With ginger and dates, butterscotch sauce, vanilla ice cream and fresh berries. 🍌 G, D, E

BRIOCHE BREAD & BUTTER PUDDING € 9,5

With cranberries, spiced orange syrup, clotted cream, fresh berries. 🍌 G, D, E

VEGAN BROWNIE € 9,5

Cassis sorbet, chocolate crumble, fresh berries. 🌱 G

RASPBERRY & BASIL VEGAN € 9,5

CHEESECAKE

Nuts & oat base, toasted nuts, vegan coconut ice cream, fresh berries. 🌱 N

Allergens key: *Gluten (G) | Dairy (D) | Fish (F) | Shellfish (Sh) | Celery (C) | Egg (E) | Peanuts (P) | Soy (So) | Nuts (N) | Mustard (Mo) | Sesame (Se) | Sulphur Dioxide/Sulphites (Sd) | Lupin (L) | Mollusk (Mk) | Optional (*)*



BOOZIE FAVOURITES

LIMONCELLO SPRITZ € 10,9

Aperol, prosecco, sparkling water.

ESPRESSO MARTINI € 12

Vodka, Kahlua, Espresso

GRAPEFRUIT TANG € 11

Union rum, grapefruit soda, Fritz rhubarb.

BLOODY MARY € 11

Tomato juice, vodka, feed spice mix, celery (make it a virgin for € 7,5).

PORNSTAR MARTINI € 12

Vodka, Passionfruit, Vanilla, Lime



SUNDAY ROAST



VEGAN



VEGETARIAN



MEAT



MAINS

ROAST BEEF € 25

Rare roasted rump cap, giant Yorkshire pudding, mixed roast veg and greens, gravy, horseradish. 🍄 G, D, C, E, Mo, Sd

ROAST PORK € 22

Slow cooked pork belly, giant Yorkshire pudding, mixed roast veg and greens, gravy, apple sauce. 🍄 G, D, C, E, Mo, Sd

VEGGIE PUFF PASTRY € 21

Filled with mixed veg and pecorino cheese, giant Yorkshire pudding, mixed roast veg and greens, (*)veggie gravy. 🍄 G, D, C, E, Mo, Sd

BANGERS & MASH € 14,5

Lamb merguez & pork sausages, creamy mash, gravy, crispy onions. 🍄 G, D, C, E, Mo, Sd

VEGGIE BANGERS & MASH € 14,5

Veggie sausages, creamy mash, veggie gravy, crispy onions. 🍄 G, D, C, E, Mo, Sd

ROAST EXTRAS

Sausage Pork €3 **Sausage Veggie** €3 / **Beef Portion** €10 / **Pork Portion** €8 / **Gravy (+ veggie)** €6 / **Vegetables** €6 / **Mash** €4,5

SNACKS

FAT WINGS € 12,5

Buttermilk marinated fried chicken wings, fresh red cabbage slaw, chipotle ketchup, raita, aubergine pickle, grilled lime. 🍄 G, D, So, Mo, Sd

FRITTERS € 11

Cauliflower and broccoli in gram flour batter, fresh red cabbage slaw, chipotle ketchup, raita, aubergine pickle, grilled lime. 🍄 G, So, Mo, Sd

CHEESE FINGERS € 11

Jong belegen cheese, herby & spiced breadcrumbs, cocktail sauce and pickles. 🍄 G, D, So, Mo, Sd

BITTERBALLEN € 8,5

Beef or vegan, mild mustard. 🍄 G, C, So, L | 🍄 G, D, C, So, L

BURGERS

BEEF BURGER € 19

Angus beef patty, cheddar cheese, bacon, fresh tomato, baby gem, mayo, relish, pickles, brioche bun. 🍄 G, D, C, E, So, Mo, Sd, Mk

CHICKEN BURGER € 19

Grilled chicken thigh, mayo, fresh slaw, baby gem, pickles, chipotle ketchup, crispy onions, brioche bun. 🍄 G, D, C, E, So, Mo, Sd

PORK BURGER € 19

Spiced/slow cooked pork belly, sweet soy & chilli glaze, kimchi and bean sprout salad, peanut dressing, baby gem, mayo, crispy onions, brioche bun. 🍄 G, D, C, E, P, So, Mo, Se

MUSHROOM BURGER € 19

Portobello and wild mushrooms, garlic butter, pecorino cheese, echte limburgse cheese, mayo, baby gem, truffled celeriac remoulade, crispy onions. 🍄 | (*) 🍄 G, D, C, E, So, Mo

SALADS

CAESAR SALAD € 16,5

Brioche croutons, baby gem, crispy bacon, red onions, Caesar dressing, silver skin anchovies, pecorino cheese. 🍄 G, D, F, C, E, So, Mo

ASIAN SALAD € 16,5

Kimchi and bean sprout salad, sesame and peanut dressing, toasted peanuts, cucumber, broccoli, baby gem, mange tout, soy beans, crispy wonton. 🍄 | (*) 🍄 G, E, P, So, Mo, Se

ROAST VEGETABLE SALAD € 16,5

Roast pumpkin, red onion, red pepper, shredded cabbage, cherry tomatoes, fresh herbs, toasted pumpkin seeds, dukkah & soy yoghurt dressing, crumbled goats cheese. 🍄 | (*) 🍄 D, So, Mo

SIDES

Sauces €0,5 / **Chicken** €6 / **Salmon** €6 / **Bread** €3 / **Salad** €5 / **Chips Size S** €4,5 **L** €7 / **Sweet Chips Size S** €7 **L** €9 / **Slaw** €5 / **Cheese** €2

Allergens key: **Gluten (G)** | **Dairy (D)** | **Fish (F)** | **Shellfish (Sh)** | **Celery (C)** | **Egg (E)** | **Peanuts (P)** | **Soy (So)** | **Nuts (N)** | **Mustard (Mo)** | **Sesame (Se)** | **Sulphur Dioxide/Sulphites (Sd)** | **Lupin (L)** | **Mollusk (Mk)** | **Optional (*)**


SUNDAY ROAST

 VEGAN  VEGETARIAN  MEAT



SWEET


STICKY TOFFEE PUDDING € 9,5

With ginger and dates, butterscotch sauce, vanilla ice cream and fresh berries.  G, D, E

BRIOCHE BREAD & BUTTER PUDDING € 9,5


With cranberries, spiced orange syrup, clotted cream, fresh berries.  G, D, E

VEGAN BROWNIE € 9,5

Cassis sorbet, chocolate crumble, fresh berries.  G

RASPBERRY & BASIL VEGAN € 9,5

CHEESECAKE

Nuts & oat base, toasted nuts, vegan coconut ice cream, fresh berries.  N

BOOZIE FAVOURITES

NEGRONI € 12

Gin, Campari, vermouth.

LIMONCELLO SPRITZ € 10,9

Aperol, prosecco, sparkling water.

ESPRESSO MARTINI € 12

Vodka, Kahlua, Espresso

PALOMA € 11

Tequila reposado, grapefruit soda.

GRAPEFRUIT TANG € 11

Union rum, grapefruit soda, Fritz rhubarb.

MOSCOW MULE € 11

Vodka, ginger beer, bitters.

DARK & STORMY € 11

Dark Rum, Ginger Beer, Lime

BLOODY MARY € 11

Tomato juice, vodka, feed spice mix, celery (make it a virgin for € 7,5).

PORNSTAR MARTINI € 12

Vodka, Passionfruit, Vanilla, Lime

 **SOUL FEED SUNDAYS**
TRADITIONAL SUNDAY ROAST
w/ Bang 'n' Mash Collective

BRUNCH+
 **BEATS**
EVERY WEEKEND 12:00-15:00

 **PUBQUIZ**
EVERY WEDNESDAY FROM 19:00

MEAL DEALS
WED & THUR FROM 16:00 





BURGERS

BEEF BURGER € 19

Angus beef patty, cheddar cheese, bacon, fresh tomato, baby gem, mayo, relish, pickles, brioche bun. 🍔 G, D, C, E, So, Mo, Sd, Mk

CHICKEN BURGER € 19

Grilled chicken thigh, mayo, fresh slaw, baby gem, pickles, chipotle ketchup, crispy onions, brioche bun. 🍔 G, D, C, E, So, Mo, Sd

PORK BURGER € 19

Spiced/slow cooked pork belly, sweet soy & chilli glaze, kimchi and bean sprout salad, peanut dressing, baby gem, mayo, crispy onions, brioche bun. 🍔 G, D, C, E, P, So, Mo, Se

MUSHROOM BURGER € 19

Portobello and wild mushrooms, garlic butter, pecorino cheese, echte limburgse cheese, mayo, baby gem, truffled celeriac remoulade, crispy onions. 🍔 | (*) 🌱 G, D, C, E, So, Mo

SNACKS

FAT WINGS € 12,5

Buttermilk marinated fried chicken wings, fresh red cabbage slaw, chipotle ketchup, raita, aubergine pickle, grilled lime. 🍔 G, D, So, Mo, Sd

FRITTERS € 11

Cauliflower and broccoli in gram flour batter, fresh red cabbage slaw, chipotle ketchup, raita, aubergine pickle, grilled lime. 🌱 G, So, Mo, Sd

CHEESE FINGERS € 11

Jong belegen cheese, herby & spiced breadcrumbs, cocktail sauce and pickles. 🍔 G, D, So, Mo, Sd

BITTERBALLEN € 8,5

Beef or vegan, mild mustard. 🌱 G, C, So, L | 🍔 G, D, C, So, L

SIDES & EXTRAS

Sauces €0,5 / **Chicken** €6 / **Salmon** €6 / **Bread** €3 / **Salad** €5 / **Chips Size S** €4,5 **L** €7 / **Sweet Chips Size S** €7 **L** €9 / **Slaw** €5 / **Cheese** €2

SALADS

CAESAR SALAD € 16,5

Brioche croutons, baby gem, crispy bacon, red onions, Caesar dressing, silver skin anchovies, pecorino cheese. 🍔 G, D, F, C, E, So, Mo

ASIAN SALAD € 16,5

Kimchi and bean sprout salad, sesame and peanut dressing, toasted peanuts, cucumber, broccoli, baby gem, mange tout, soy beans, crispy wonton. 🍔 | (*) 🌱 G, E, P, So, Mo, Se

ROAST VEGETABLE SALAD € 16,5

Roast pumpkin, red onion, red pepper, shredded cabbage, cherry tomatoes, fresh herbs, toasted pumpkin seeds, dukkah & soy yoghurt dressing, crumbled goats cheese. 🍔 | (*) 🌱 D, So, Mo

SWEET

STICKY TOFFEE PUDDING € 9,5

With ginger and dates, butterscotch sauce, vanilla ice cream and fresh berries. 🍔 G, D, E

BRIOCHE BREAD & BUTTER PUDDING € 9,5

With cranberries, spiced orange syrup, clotted cream, fresh berries. 🍔 G, D, E

VEGAN BROWNIE € 9,5

Cassis sorbet, chocolate crumble, fresh berries. 🌱 G

RASPBERRY & BASIL VEGAN € 9,5

CHEESECAKE

Nuts & oat base, toasted nuts, vegan coconut ice cream, fresh berries. 🌱 N

Allergens key: **Gluten (G)** | **Dairy (D)** | **Fish (F)** | **Shellfish (Sh)** |

Celery (C) | **Egg (E)** | **Peanuts (P)** | **Soy (So)** | **Nuts (N)** | **Mustard**

(Mo) | **Sesame (Se)** | **Sulphur Dioxide/Sulphites (Sd)** | **Lupin (L)** |

Mollusk (Mk) | **Optional (*)**





Coffee FIVE WAYS

Espresso	2.9
Cortado	3.2
Espresso Macchiato	3.2
Double Espresso	3.4
Long Black	3.5
Capuccino	3.8
Latte	3.8
Flat White	4.3
Large Latte	4.8
Ice Coffee	4.8
Irish Coffee	10.5
Babyccino	2.5
Chocomel	4.5
Chai Latte	5
Oat Milk	0.5
Soy Milk	0.5
Whipped Cream	0.6

Tea

Fresh Mint	3.9
Fresh Ginger	3.9
Fresh Ginger & Mint	4.2
Classic Breakfast	3.7
Lemon Myrtle	3.7
Green Tea	3.7
Earl grey	3.7
Chamomile	3.7
Peppermint	3.7
Oolong	3.7
Jasmin	3.7

Fritz Sodas

Fritz Kola	3.8
Fritz Kola Super Zero	3.8
Fritz Rhubarb (Organic)	3.8
Fritz Honeydew Melon	3.8
Fritz Cherry, Apple and Elderberry	3.8
Fritz Orange	3.8
Fritz Apple (Bio)	3.8
Fritz Anjola Pineapple, Lime (Bio)	3.8

Soft Drinks

Tonic	3.7
Ginger Beer	3.8
Ginger Ale	3.8
Club Mate	5.5
Red Bull	5.5
Apple Juice	3.7
Pineapple Juice	3.7
Cranberry Juice	3.7
Tomato Juice	3.7
SPA Still Water	3.3
SPA Sparkling Water	3.3
SPA Large Sparkling Water	6.8
Homemade Ice Tea	4.9
Homemade Lemonade	4.9



Kombucha

YUGEN - VEGAN LIVE CULTURES

Mango + Tumeric Kombucha	5.9
Pineapple + Chili Kombucha	5.9
Apple + Mint Kombucha	5.9

Fresh Juices + Smoothies

(Until 15:00)

Apple + Ginger + Lime Booster Shot	2.5
Fresh Orange	4.9
Fresh Apple	5.2
Apple + Carrot + Ginger	5.2
Apple + Carrot + Ginger + Beetroot	5.2
Berry Smoothie	5.2
<i>Strawberry, Blackberry, Raspberry</i>	
Tropical Smoothie	5.2
<i>Pineapple, Mango, Papaya</i>	
Green Smoothie	5.2
<i>Apple, Avocado, Kiwi, Pear, Mint</i>	

Draft Beer

Grolsch 5%	3.9	7.8
<i>Local crisp pilsner</i>		
Weihenstephaner 5.4%	5.9	8.5
<i>Smooth, yeasty wheat beer</i>		
Feed IPA 5.5%		5.9
<i>Local fresh IPA</i>		
Two Chefs White Mamba 5%		5.9
<i>Fresh and fruity white beer</i>		
Grolsch Weizen 5.1%		5.9
<i>Fruity white beer with clove accents</i>		
Lellebel 5.7%		6.1
<i>Best local blonde beer</i>		
Belhamel 6.5%		6.1
<i>Local IPA with hints of mango and peach</i>		
Grimbergen Blonde 6.7%		6.1
<i>Full-bodied Belgian blonde beer with sweet accents</i>		
BIL Son of a Gun 5.8%		6.1
<i>Crisp and hoppy Australian Pale Ale</i>		
Jug Grolsch		22

Bottles + Cans

Asahi 5%	6
<i>Super dry lager</i>	
Two Chefs Funky Falcon 5.2%	6
<i>Pale Ale with floral and grapefruit accents</i>	
Two Chefs Sunset Suzy Sour 4.8%	6
<i>Tangy orange and citrus sour</i>	
Bullebak 7.7%	6.3
<i>Weizen Tripel with hints of caramel and pear</i>	
Grimbergen Tripel 8.5%	6.3
<i>Full-bodied, bitter-sweet and spicy</i>	
BIL Hopfenweisse 6%	6.2
<i>Fresh and fruity wheat beer</i>	
Radler 2%	5.8
<i>Sweet, simple, citrus shandy</i>	
Magners Cider 4.5%	6.1
<i>Sweet, light and smooth</i>	
Guinness 4.2%	8.2
<i>Rich and creamy Irish stout</i>	
Jopen Gluten Free 6%	6.1
<i>IPA with tropical and citrus accents</i>	
Grolsch 0.0%	5.8
<i>Local crisp pilsner</i>	
Grolsch Weizen 0.0%	5.8
<i>Fruity white beer with clove accents</i>	
Two Chefs Funky Falcon 0.2%	6
<i>Pale Ale with floral and grapefruit accents</i>	

Cocktails

Mimosa <i>Cava, Orange Juice</i>	8
Bloody Mary <i>Vodka, Feed's Bloody Mix</i>	11
Mexican Mary <i>Tequila, Feed's Bloody Mix</i>	11
Grapefruit Paloma <i>Tequila, Grapefruit, Lime</i>	11
Moscow Mule <i>Vodka, Ginger Beer, Lime, Bitters</i>	11
Hugo <i>St Germain, Cava, Soda, Fresh Mint</i>	11
Sex on the Beach <i>Vodka, Peach, Cranberry, Orange</i>	11
Bramble <i>Gin, Creme de Cassis, Lemon</i>	11
Negroni <i>Antica Formula, Campari, Gin</i>	12
Old Fashioned <i>Bourbon, Sugar, Bitters</i>	12
Espresso Martini <i>Vodka, Kahlua, Espresso</i>	12
Pornstar Martini <i>Vodka, Passionfruit, Vanilla, Lime</i>	12
Amaretto Sour <i>Amaretto, Bourbon, Lemon, Egg White, Bitters</i>	13



Fritz Specials

Orangutan <i>Campari, Fritz Orange, Lime, Bitters</i>	11
Rhubarbra Streisand <i>Licor 43, Fritz Rhubarb, Lime, Cava</i>	11
Grapefruit Tang <i>Grapefruit Union Rum, Fritz Rhubarb, Lime</i>	11
Vodka Michel <i>Vodka, Fritz Melon, Cucumber, Lime</i>	11

Virgins 0.0%

Virgin Mary <i>Feed's Bloody Mix</i>	8
Jalapeño Basil Mule <i>Jalapeño, Basil, Soda, Lime</i>	9
Summer Breeze <i>Coconut, Pineapple, Lime</i>	9
Hibiscus Hurricane <i>Pineapple, Hibiscus, Lychee, Ice Tea, Lime</i>	9

Spirits & Liqueurs

Amaretto	6
Frangelico	6
Baileys	6
Buffalo Trace Bourbon	6.5
Drambuie	7
Vida Mezcal	7.5
Talisker 10years	7.5
Grappa Nonino	7.5
VS Hennessy	8
Grey Goose Vodka	8

Mixers

Skinny Bitch	10.9
Tom Collins	10.9
Cuba Libre	10.9
Scotch & Soda	11
Dark 'n' Stormy	11
Jack & Coke	11
Vodka + Redbull	12
Vodka + Mate	12

G&Ts

Damrak w/ Orange	10.9
Bombay w/ Lemon	12
Bobby's w/ Orange and Cloves	12
Hendrick's w/ Cucumber	12
Pink Beefeater w/ Grapefruit	12

Spritzers

Aperol	10.9
Campari	10.9
Limoncello	10.9



Shots

Salmari	4
Tequila	4.5
Jameson	4.5
Limoncello	4.5
Sambuca	4.5
Jagermeister	4.5
Amaro Montenegro	5
Baby Guinness	6



Wines

House White (Chardonnay) 5.4
 House Red (Merlot) 5.4
 House Rosé (Grenache) 5.4

WHITE

Pinot Grigio - Ca' Montini 6.2 30
Apricot, pear, maraschino cherry

Rioja Blanco - Monte Real 6.5 32
Light oak, ripe stone fruits

Verdejo Rueda (Organic) - Viore 6.5 32
Tropical fruits, white flowers, balsamic

Sauvignon Blanc - Touraine 6.8 33
Passionfruit, kiwi, melon, lime peel

Tempranillo Blanco - Monte Real 38
Mineral notes, sweet pear, honey

RED

Nero D'Avola - Villarini 6.5 32
Cherry, blackberry, vanilla

Rioja Crianza - Monte Real 6.8 33
Oak, black cherry, cedar

Corbières (Reserve) - La Garrigue 35
Forest fruits, vanilla, chocolate

ROSÉ

Étincelle - La Garrigue 6.5 32
Floral and fruity from Provence

BUBBLES

Cava - Flama Roja 6.5 32
Brut

Champagne - Moët & Chandon 95
Brut Impérial



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PUBQUIZ
 EVERY WEDNESDAY FROM 19:00

MEAL DEALS
 WED & THUR FROM 16:00

BRUNCH + BEATS
 EVERY WEEKEND 12:00-15:00

SOUL FEED SUNDAYS
 TRADITIONAL SUNDAY ROAST
 w/ Bang 'n' Mash Collective

WIFI PASSWORD
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