

DRINKS

HOT DRINKS

Coffee 2.85
Espresso 2.85
Double espresso (Doppio) 3.90
Cappuccino 3.10
Caffè latte 3.10
Latte macchiato 3.10
Decaf 2.85
Tea 2.85
Fresh mint tea 3.70
Hot chocolate with whipped cream 3.60
Special coffees starting at 7.50

WATERS

Fletcher Water Still | Sparkling 33 cl 3.10
Fletcher Water Still | Sparkling 75 cl 4.15
Chaudfontaine Still | Sparkling 25 cl 3.10
Chaudfontaine Still | Sparkling 100 cl 5.40

COLD DRINKS

Coca-Cola | Coca-Cola Light | Coca-Cola Zero 2.85
Fanta Orange | Fanta Cassis | Sprite 2.85
Fuze Tea Sparkling Lemon | Green Tea 2.85
Finley Tonic | Finley Bitter Lemon | Finley Ginger Ale 3.10
Rivella 3.10
Minute Maid Apple | Orange | Tomato 3.10
Freshly squeezed orange juice 4.50
Chocomel | Fristi 3.10
Homemade iced tea 3.90
Crodino 3.70

PSV

Ruby port | White | Tawny 4.00
Leyenda dry sherry | Medium dry 4.00
Martini bianco | rosso 4.00

DUTCH DISTILLED

Young Dutch gin 3.50
Mature Dutch gin 3.75
Hoppe Dutch brandy 3.50
Beerenburg 3.50

FOREIGN DISTILLED

Ron Perla del Norte Carta Blanca 3 years 4.75
Ron Perla del Norte Carta Oro 5 years 4.75
Ron Perla del Norte Anejo 7 years 6.00
Captain Morgan White 4.75
Captain Morgan Spiced 5.00
Jägermeister 3.50
Campari 4.00
Smirnoff No. 21 Vodka 4.75

WHISKEYS

Johnnie Walker Red 5.50
Johnnie Walker Black 7.50
Bushmills 5.00
Jack Daniel's 7.50
Bulleit Bourbon 5.00

LIQUEURS

Baileys 4.75
Amaretto 4.75
Grand Marnier 4.75
Cointreau 4.75
Licor 43 4.75
Luxardo Limoncello 4.75
Frangelico 4.75
Southern Comfort 4.75

DIGESTIFS

Calvados 5.25
Julia Grappa 5.25
Martell VS 5.25
Remy Martin VSOP 6.50
Armagnac 5.25

BEERS

Bavaria (5.0%) 25 cl | 50 cl 3.00 | 5.50
La Trappe Dubbel (7.0%) 4.75
La Trappe Tripel (8.0%) 5.00
De Molen Hop & Liefde (4.8%) 5.75

NON-ALCOHOLIC BEERS

Non-alcoholic Bavaria (0.0%) 3.75
Bavaria IPA (0.0%) 3.75

FOR MORE SPECIALTY BEERS, CHECK OUT OUR BEER LIST

SPECIALS:

APEROL SPRITZ 6.50

Aperol, Fletcher's Bubbels, sparkling water, orange

GORDON'S GIN & TONIC 8.50

Gordon's Gin, Royal Bliss Creative Tonic Water, lemon

GORDON'S PINK GIN & TONIC 8.75

Gordon's Pink Gin, Royal Bliss Creative Tonic Water, red fruit

TANQUERAY GIN & TONIC 8.75

Tanqueray Gin, Royal Bliss Creative Tonic Water, lime

BULLDOG GIN & TONIC 9.75

Bulldog Gin, Royal Bliss Creative Tonic Water, lime

GIN & TONIC TANQUERAY TEN 10.00

Tanqueray Ten Gin, Royal Bliss Creative Tonic Water, grapefruit

FOR MORE COCKTAILS, ASK FOR OUR COMPLETE DRINKS MENU

BUBBLES & CHAMPAGNE

FLETCHER'S BUBBELS 5.00 28.00

Fruity - pleasant bubbles - smooth - fresh finish

POMMERY BRUT ROYAL 75.00

White fruit - pear - grapefruit - apple - citrus - fresh

POMMERY ROYAL BLUE SKY 85.00

Fig - almond - apple - pear - a hint of sweetness
intense - full-bodied

POMMERY | BRUT ROYAL ROSÉ 85.00

Red fruit - raspberry - strawberry - fresh - fruity

WINES

FLETCHER'S CUVÉE CHARDONNAY 4.50 26.00

Pear - apricot - tropical fruit - floral - white stone fruit -
round - full-bodied

FLETCHER'S CUVÉE SAUVIGNON BLANC 4.50 26.00

Elegant - citrus - floral - vibrant - fresh acidity

FLETCHER'S CUVÉE MOELLEUX (SWEET) 4.50 26.00

Ripe yellow fruit - fresh - sweet

ROSÉ WINE

FLETCHER'S CUVÉE CINSAULT 4.50 26.00

Rich - red berry - pear - round - full-bodied

RED WINES

FLETCHER'S CUVÉE MERLOT 4.50 26.00

Blackberry - prune - ripe fruit - round - full-bodied - smooth

FLETCHER'S CUVÉE CABERNET SAUVIGNON 4.50 26.00

Black fruit - black pepper - soft - strong - wood

BAR BISTRO DUCCO |

CABERNET SAUVIGNON-CARMÉNÈRE 4.75 28.00

Intense - fresh - ripe red fruit - blackberry - cherry
chocolate - juicy

FOR MORE WINES, ASK FOR OUR WINE LIST

APERITIF

APEROL SPRITZ 6.50

Aperol, Fletcher's Bubbels, sparkling water, orange

LIMONCELLO SPRITZ 6.50

Luxardo Limoncello, Fletcher's Bubbels, sparkling water

CAMPARI TONIC 6.50

Campari, Royal Bliss Creative Tonic Water, lime

BREAKFAST 07.00 AM - 10.00 AM

EXTENSIVE BREAKFAST

ENGLISH BREAKFAST 14,50

Toast, grilled tomatoes, fried mushrooms, sausages, fried egg, crispy fried bacon, quark with granola, fruit, fruit juice and coffee or tea

CONTINENTAL BREAKFAST 14,50

hard roll, slice of bread, croissant, cheeses, meats, different kinds of sweet bread toppings, boiled egg, quark with granola, fruit, fruit juice and coffee or tea

HEALTHY BREAKFAST 14,50

Rye bread, peanut butter, toasted sourdough bread with avocado, crudité of raw, seasonal vegetables with humus, scrambled eggs with tomatoes and mushrooms, fruit salad, quark with granola, fruit, fruit juice and coffee or tea

BREAD & CO

CROISSANT 4,00

with butter and Jam

SALMON BREAD ROLL 10,50

multigrain bread roll with smoked salmon and cream cheese and chives

SMOKED CHICKEN BREAD ROLL 8,50

multigrain bread roll with smoked chicken, grilled tomato, bacon and vegetable spread

AMERICAN PANCAKES 7,50

4 American pancakes with syrup, banana and quark

HOMEMADE BANANABREAD 2,50

LUNCH 12.00 PM - 05.00 PM

FLATBREADS

SALMON 11,50

marinated salmon, avocado, red onion chives cream and aragula

VITELLO TRUFFLE 12,50

veal roast beef with sundried tomatoes, Grana Padano and truffle cream

VEGGIE 10,00

grilled vegetables, feta and hummus

WARM DISHES

Choose between white and brown bread

CROQUETTE SANDWICH 9,50

2 beef croquettes

with coarse mustard

PRAWN CROQUETTE SANDWICH 12,50

2 prawn croquettes

with saffron mayonnaise

LORRAINE OMELET 10,50

creamy omelet with matured cheese, bacon and onion

CLASSIC FRIED EGGS 9,50

3 fried eggs with Farmer's ham and cheese

CAKE AND PASTRIES 10.00 AM - 05.00 AM

TRADITIONALLY BAKED APPLE PIE 3,90

with whipped cream

RED VELVET CAKE 4,50

CARROT & WALNUT CAKE 4,50

CARAMEL BROWNIE CHEESECAKE 4,50

BITES 12.00 PM - 09.00 PM

BREAD PLATTER | 4,50

freshly baked mini buns with truffle butter and aioli

IBERICO HAM | 25 GR 9,50

thinly sliced Iberico ham with sweat and sour
tomato compote

CHEESE PLATTER 14,50

assorted cheeses with raisin bread and
apple syrup

DAVAI CHEEZY DUMPLINGS (VEGAN) 8,50

filled pasta with scorched artichoke and thyme oil

OLIVES 4,50

marinated olives

ALMONDS 5,00

smoked almonds

'BITTERBALLEN' (BEEF) | 8PC 7,00

Dutch specialty with mustard

VARIOUS FRIED SNACKS | 12 PC 10,00

mix of assorted fried snacks

NACHOS DELUXE 8,50

nacho's from the oven with melted cheese,
guacamole and a spicy crème fraîche dip

VITAMIN GARDEN 7,00

fresh vegetable sticks with hummus

LATE NIGHT SNACK 09.00 PM - 11.00 PM

PIZZA'S

MARGHERITA 9,00

tomato, mozzarella

SALAME 9,00

tomato, salami, mozzarella

VERDURE GRILIATA 9,00

grilled pepper, zucchini, eggplant,
mozzarella, tomato

QUATRO FORMAGGI 9,00

Emmentaler, Provolone, blue cheese, mozzarella, tomat

TONNO 9,00

tuna, onion, mozzarella, tomato

Grilled Sandwich

GRILLED CHEESE SANDWICH 5,50

ham, young cheese and musterd dip

All day dining 12:00 PM – 9:00 PM

BREAD PLATTER 4.50

freshly baked mini rolls
with tapenade and aioli

SOUPS

NORTHSEA CRAB BISQUE 9.00

bisque of Northsea crabs with cognac

POMODORI SOUP 6.50

soup of Pomodori tomatoes with pesto

SALADS

SALMON & PRAWNS 15.50

marinated salmon, fried prawns, fennel,
herb lettuce and saffron cream

CARPACCIO 15.00

thinly sliced topside beef, sun-dried tomato, Grana
Padano, assorted seeds, mesclun and homemade truffle cream

ROASTED VEGETABLES 14.50

grilled mini vegetables, walnuts, fresh lettuce and a
coriander and roast tomato dressing

COLD

MEAT

IBERICO HAM | 16.00

thinly sliced Iberico ham with a sweet and sour tomato compote

CARPACCIO 12.50

thinly sliced topside beef, sun-dried tomato, Grana Padano, mixed seeds and a homemade truffle cream

FISH

SALMON & PRAWNS 15.00

with marinated salmon, fried
prawns and herb lettuce

VEGETARIAN

HALLOUMI 13.50

grilled halloumi cheese, with figs au gratin,
walnuts and a sherry glaze

HOT

FISH

SCALLOPS 17.50

briefly grilled scallops served with
wild spinach and saffron sauce

PRAWN SPAGHETTI 18.50

spaghetti with prawns, spring onion and mushrooms fried in garlic oil

COD 18.50 | 28.00

cod fried on the skin, leek stewed in chicken broth,
a prawn spring roll with a smoked

MEAT

CHICKEN SATAY | 16.50

skewer with marinated Gildehoen chicken served with
krupuk, acar, crispy onions and satay sauce

FLETCHER BURGER | 16.50

100% beef burger on a brioche roll with
Old Amsterdam cheese, caramelised onions, bacon, tomato, jalapeños
and homemade truffle cream

RIBEYE 26.00

grilled ribeye with Romanesco, roasted bell pepper and assorted herbs

VEGETARIAN

DAVAI CHEEZY DUMPLINGS (VEGAN) 8.50 | 13.50

stuffed pasta with roasted artichokes and thyme oil

RISOTTO TARTUFO 12.50 | 20.50

truffle risotto with a poached free-range egg, shaved Grana Padano and truffle oil

ON THE SIDE**TRADITIONAL CHIPS 4.50**

with mayonnaise

ROASTED ROSEVAL POTATO 4.50

with rosemary and sea salt

SEASONAL SALAD 4.50

salad with seasonal ingredients

ROASTED VEGETABLES 4.50

assorted grilled vegetables

DESSERTS**CHEESE PLATTER 14.50**

selection of assorted cheeses with raisin bread and apple butter

CRÈME BRÛLÉE 9.50

tonka bean crème brûlée with vanilla ice cream, caramel fudge and sugared almonds

TARTE TATIN 8.50

of Pink Lady apples, salted caramel and cinnamon ice cream