
HERENGRACHT

RESTAURANT & BAR

DRINKS

&

FOOD

HERENGRACHT

RESTAURANT & BAR

GEORGE COFFEE & TEA

choose your milk: whole milk, low-fat skimmed milk,
lactose-free soy milk (+½) or oatmilk (+¾)

Espresso	3
Double espresso	3.75
Espresso macchiato	3
Coffee	3.25
Americano	3.25
Cappuccino	3.75
Café au lait	4
Flat White	4.25
Latte macchiato	4
Selection tea	3.25
Fresh mint tea	4
Fresh ginger with orange tea	4.25
Hot Chocolate	4
Hot Chocolate w/ cream	4.5
Irish - Spanish - Italian Coffee	9

SODAS

Coca Cola	3.5
Coca Cola zero	3.5
Orangina	3.75
Bos organic ice tea - lemon	3.75
Bos organic ice tea - peach	3.75
Fentimans ginger beer	4
Fentimans ginger ale	4
Fentimans indian tonic	4
Fentimans yuzu tonic	4
Fentimans valencian orange tonic	4
Fentimans victorian lemonade	4
Fentimans rose lemonade	4
Double Dutch cucumber & watermelon soda	4

JUICES

Orange juice small	4
Orange juice large	5.5
Big Tom tomato juice	4.25
Schulp organic juice - apple	4

WATER

Marie Stella Maris - still 0,25L	3
Marie Stella Maris - sparkling 0,25L	3
Marie Stella Maris - still 0,75L	6
Marie Stella Maris - sparkling 0,75L	6

BEERS

draft

Heineken - 0,18L / 0,25 L / 0,5 L	3 / 3.75 / 7
Brouwerij 't IJ - IJwit	5.5
Affligem - Blond	5.5
Lagunitas - IPA	5.5

bottle

Sol	5
Brouwerij 't IJ - Zatte	5.5
Two Chefs Brewing - Funky Falcon	5.5
Affligem - Dubble	5.5
Amstel - Radler	4.5
Apple Bandit - Cider	4.5
Beer of the month	ASK YOUR WAITER

Heineken - 0.0%	3.5
Affligem - Blond 0.0%	4.5

PORT & VERMOUTH

Martini Bianco	5.5
Martini Rosso	5.5
Noilly Prat extra dry	5.5
Campari	5.5

DUTCH Jenever

Van Wees - young Jenever	5
Van Wees - aged Jenever	5

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LIQUOR

Baileys	5.5
Cointreau	5.5
Amaretto Disaronno	5.5
Kahlua	5.5
Licor 43	5.5
Limoncello	5.5
Molinari Sambuca	6
Tia Maria	5.5

TEQUILA

Jose Cuervo Blanco	5.5
Patron Anejo	9.5

RUM

Bacardi Superior	6
Gosling's Black Seal Rum	6.5
Ron Zacapa 23y	11.5

VODKA

Ketel One	6
Grey Goose	8

WHISKEY

Jameson Irish	5.5
Jack Daniels Whiskey	6.5
Maker's Mark Bourbon	7
Johnny Walker Red Label	6.5
Lagavulin 16YR	11.5
Glenmorangie 12Y	8.5

DIGISTIEF

Hennessey V.S. de Cognac	7.5
Nonino grappa chardonnay	8.5
Chateau du Breuil 8y Calvados	8.5

GIN & TONIC

Tanqueray	10.5
Fentimans indian tonic & lemon	
Gin Mare	13.5
Fentimans yuzu tonic & rosemary & grapefruit	
Bobby's	13
Fentimans indian tonic, orange & cloves	
Hendricks	12.5
Fentimans indian tonic & cucumber	
Copperhead	14.5
Fentimans valencian orange tonic & grapefruit	

COCKTAILS

Aperol spritz	9.5
Aperol, prosecco, sparkling water & orange	
St Germain spritz	9
Liqueur St-Germain, prosecco, sparkling water & lemon	
Bloody mary	11.5
Vodka, spiced tomato juice & celery	
Bellini	9
Prosecco & peach	
Mimosa	8.5
Prosecco, Cointreau & orange juice	
Espresso martini	12.5
Vodka, Kahlua & espresso	
Pornstar martini	13.5
Vodka, passionfruit, eggwhite, vanilla & prosecco shot	
Negroni	11
Gin, Campari & red vermouth	
Moscow mule	11
Vodka, Fentimans ginger beer, lime & bitters	

Cocktail of the month ASK YOUR WAITER

NON ALCOHOLIC COCKTAILS

Virgin Mary	8.5
Spiced tomato juice w/ celery	
Seedlip Garden	9.5
Fentimans indian tonic, orange & cloves	
Herengracht Lemonade	8.5
Monin green apple, lime juice, Fentimans ginger ale, angostura bitter & rosemary	
Fresh cucumber & Laori Nr1 0.0 gin	9.5
Double Dutch cucumber - watermelon lemonade & cucumber	

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WHITE



HOUSE SELECTION

Verdejo, 'Pecatis Tuis' Cuatro Rayas Castilla Y Leon, Spain	4.75 / 23.75
Sauvignon blanc, Domaine Guilaman Côtes de Cascogne, France	5.5 / 27.5
Pinot Grigio, Sasccheto doc L'Elfo Veneto, Italy	6 / 30
Chardonnay Reserve, Dumanet Languedoc, France	7 / 35
Albariño, Martin Codax Rias Baixas, Spain	7.5 / 37.5

HERENGRACHT FAVORITES

Rioja Blanco, Murua Bodega Murura, Spain	40
Gruner veltliner, Fritsch, Wagram Steinberg, Austria	42.5
Chardonnay 'Diamond Collection' FF Coppola California, USA,	45
Sancerre Blanc 'Les Baronnes', Henri Burgeios Gilbert Picq, Burgundy, Franc	49
Chablis Loire France, Sauvignon blanc	49

SPARKLING



Prosecco Spumante, La Delizia, doc, Italy	6.5 / 35
Champagne Brut Royale Réserve, Philipponnat, France	75

RED



HOUSE SELECTION

Sangiovese 'Gran Sasso' Farnese Vini Abruzzo, Italy	4.75 / 23.75
Merlot 'Chanelets' Narbonnais Languedoc, France	5.5 / 27.5
Tempranillo 'Sembro' Bodegas del Jaro Ribera del Duero, Spain	7 / 35
Pinot Noir, Francis Ford Coppola California, USA	9 / 45

HERENGRACHT FAVORITES

Valpolicella Ripasso Superiore, Capitel San Rocco Tedeschi, Italy	39
Chianti Classico Brolio Riscasoli, Italy	40
Malbec 'la Consulta' Catena Zapata Mendoza, Argentina	42
Bordeaux Superience Chateaux le Calvaire, France	45
Saint Emilion, Chateau Fougueryat 'Grand Cru' Bordeaux, France	47
Amarone della Valpolicella 'Fratelli Tedeschi' Veneto, Italy	70

ROSÉ



George rosé Languedoc, Roussillon, France	5.5 / 27.5
George rosé Magnum Languedoc, Roussillon, France	55
Aix rosé Coteaux D'Aix en Provence, France	40
Aix rosé Magnum Coteaux D'Aix en Provence, France	80

SWEET



Tawny Port Quinta do Portal Portugal	4.5
Moscatel Añejo, bodegas de muller, tarragona, spain	5
Muscat de rivesaltes Domaine pouderoux, roussillon, france	6

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SANDWICHES (Sourdough bread) served till 17 o'clock

Old Amsterdam cheese w/ butter, rocket salad	7.5
Toast cannibale (raw meat) w/ truffel mayonnaise	10.5
Avocado & perfect egg w/ nori & chili flakes	9
w/ smoked salmon or bacon	4 2
Avocado & feta w/ pomegranate & olive oil (Optional w/ vegan cheese) 🌱	10
Grilled aubergine 🌱 w/ hummus, coriander & ras el hanout mayonnaise	10

CLUBS served till 17 o'clock

Club chicken w/ lettuce, tomato, bacon, egg & mayonnaise	12
Club salmon w/ lettuce, egg, avocado, onion, cucumber & wasabi mayonnaise	13

SMALL BITES

Sourdough bread & herb butter	5
Arabic pita bread 🌱 w/ hummus and ras el hanout mayonnaise	5.5
Roasted & toasted nuts	4
Mixed & marinated olives	4
Nacho's w/ Cheddar cheese, guacamole, sour cream, salsa & jalapeno's	9.5
Tuna Taco raw tuna w/ avocado, ponzu, wasabi mayonnaise & nori flakes, 2 pcs	10
Vegan Taco 🌱 w/ eggplant, avocado, wasabi mayonnaise & sesame seeds	9
Fresh globe artichoke 🌱 w/ mustard mayonnaise	11
Shakshuka w/ eggs, tomato, bell pepper & pita bread	12
Beef sliders mini burger w/ mustard mayonnaise, 2 pcs	12
Chicken yakitori w/ teriyaki sauce, spring onion & sesame, 3 pcs	7
Chicken buffalo wings w/ spicy sauce & sesame seeds, 5 pcs	9

CROQUES & CROQUETTES served till 17 o'clock

Croque monsieur	8
Croque madame w/ fried egg	9
Veal croquettes w/ sourdough bread & mustard	9
Shrimp croquettes w/ sourdough bread & mustard	13

EGGS served till 17 o'clock

Eggs Benedict poached eggs w/ Hollandaise sauce, brioche & farmhouse ham	14
Eggs Norwegian poached eggs w/ Hollandaise sauce, brioche & smoked salmon	15
Shakshuka w/ eggs, tomato, bell pepper & pita bread	12

Bitterballen w/ mustard, 7 pcs	7
Dutch cheese soufflés w/ sweet chili sauce, 6 pcs	7.5
Shrimp twisters w/ wasabi mayonnaise, 5 pcs	6
Vegetarian springrolls w/ sweet chili sauce, 7 pcs	8
Mushroom arancini w/ truffle mayonnaise, 5 pcs	7
Goudenbocht mix Small, 8 pcs Large, 18 pcs w/ bitterballen, shrimp twisters, springrolls, Dutch cheese soufflés, mustard & chili sauce	9 18
Plateau of French cheeses w/ dried fruit & nuts	12

SOMETHING SWEET

Apple pie w/ whipped cream	5 1
Carrot cake w/ whipped cream	5 1
Cheese cake w/ whipped cream	5 1
Churros w/ cinnamon & powdered sugar	6

Whether you're vegetarian, vegan or 'veggie curious', you will find a number of carefully selected vegetarian and plant based items on our menu. The vegetarian dishes speak for themselves in the description. Our plant based dishes are marked with a 🌱. Any questions? Just ask our staff!

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STARTERS

Fresh globe artichoke 🍴	11
w/ mustard mayonnaise	
Beetroot & goat cheese 🍴	14
w/ Balsamic vinegar & walnuts (Optional w/ vegan cheese)	
Smoked salmon & avocado	14
w/ mustard mayonnaise & toasted sourdough bread	
Caprese	14
w/ Burrata di bufala	
Beef carpaccio	15
w/ truffle mayonnaise	
Tuna avocado tartare	16
w/ ponzu	

SALADS

Roasted roots salad	15
w/ kale, cashewnuts, feta cheese & ginger vinaigrette (Optional w/ vegan cheese) 🍴	
Caesar salad	15
w/ roasted chicken, bacon, anchovy, parmesan, crouton & egg	
Niçoise salad	22
w/ fresh tuna, string beans, olives, tomato, red onion & egg	

SOUPS

Tomato soup 🍴	7
w/ basil	
Soup of the day	8
Ask your waiter	

VEGETARIAN & PLANT-BASED

Shakshuka	12
w/ eggs, tomato, bell pepper & pita bread	
Black truffle ravioli	18
w/ forest mushroom & Parmesan cheese	
Beetroot burger 🍴	17
w/ plantbased 'meat' & fries	
Crispy fried eggplant & chips 🍴	17
w/ mushy peas & remoulade sauce	

FISH

Fish & chips	18.5
w/ mushy peas & remoulade sauce	
Catch of the day	DAY PRICE
ask your waiter	

MEAT served w/ french fries & green salad

Herengracht beefburger	18.5
w/ cheese, bacon, onion lettuce & mustard mayonnaise	
Steak tartare	19
served raw w/ pickels & shallot	
Grilled chicken	22.5
w/ herbs de provence & lemon	
Housesteak frites 160 gr	21.5
w/ green herb butter	
Ribeye steak 200 gr	24
w/ bearnaise sauce	

SIDES

Green salad 🍴	4.5
w/ mustard vinaigrette	
Haricots verts	5
Roast vegetables 🍴	6
French fries	
w/ mayonnaise	4.5
w/ plant-based mayonnaise 🍴	4.5
w/ truffle & Parmesan cheese	6
Sweet potato fries	6
w/ spicy mayonnaise	

DESSERTS

Crème brûlée	7.5
Hot chocolat fondant	8
w/ vanilla ice cream	
Lemon meringue	7.5
w/ red fruit coulis	
Pineapple grillé 🍴	8
w/ almond cream & coconut	
Plateau of French cheeses	12
w/ dried fruit & nuts	