

BEERS

BEERS ON DRAFT *regular / large*
KINSBERGEN HOPPY BLOND 5,7% **6 / 9.3**
KINSBERGEN PALE ALE 5% **6 / 9.3**

BIRRA MORETTI *Lager* | 4,6% starts with flute at **3.8 / 4.2 / 7.9**

SPECIAL DRAFT

LOWLANDER WHITE *White Ale* | 5,0% **6.2 / 9.6**
DELIRIUM TREMENS *Strong Ale* | 8,5% **6 / 9.3**
MANEBLUSSER *Blond* | 5,8% **6 / 9.3**
LAGUNITAS IPA *IPA* 6,2% **6.8 / 9.8**
OEDIPUS MADELEINE *Bock Beer* | 6,5% **6.2 / 9.6**
TEXELS NOORDERWIEND *Winter Beer* | 7,5% **6.2 / 9.6**
AFFLIGEM TRIPEL *Tripel* | 8% **6.9 / 10.5**
BREWDOG ELVIS JUICE *Grapefruit IPA* | 5% **6.5 / 9.9**
TEXELS SKUUMKOPPE *Dunkelweizen* | 6% **6 / 9**
PAULANER *Weizen* | 5,5% **6.2 / 9**
MARIS COLD IPA *IPA* | 5.7% **6 / 9.3**

KINSBERGEN DRAFT TASTING 14.5

4 small beers of the bartender's choice

GLOEIKRIEK *Hot Cherry Beer* | 3,5% **5.5**

LIKE GLÜHWEIN BUT MADE FROM BEER! THE WINTER SPECIAL!

SPECIAL BEERS

BAXBIER KOUD VUUR *Porter* | 6.5% **7.2**
BOON KRIEK *Kriek* | 4.0% **6.5**
BREWDOG GLUTEN FREE *IPA* | 5.4% **6.9**
CORONA *Lager* | 4.6% **5.5**
GOUDEN CAROLUS CLASSIC *Dubbel* | 8.5% **6.5**
GUINNESS *Stout* | 4.2% **5.6**
BOLLEKE *Amber Blond* | 5.2% **6**
DELIRIUM PARANOIA *Hazy IPA* | 5.6% **6.8**
BOEGBEELD KUTBIER *Blond* | 6.3% **7.8**
MARIS EXPORT LAGER *Lager* | 5.2% **7**
BLAUWE IJSBEER MOOI WEER IJSBEER *Tripel* | 8% **7.8**
OERSOEP LAZY DAISY *Modern Saison* | 3.1% **7.6**
ORVAL *Bret. Blond* | 6.2% **6.8**
2 CHEFS BON CHEF *NEIPA* | 5% **7.8**
SCHELDE STRANDGAPER *Golden Ale* | 6.2% **6.3**
JE MOEDER BY VET&LAZY *Tripel* | 8.5% **7.8**
UILTJE DIKKE LUL DRIE BIER *Hoppy Pale Ale* | 5.6% **7.8**
WALHALLA LOKI *Golden IPA* | 5.3% **7.6**
WALHALLA NJORD *Hazy Pale Ale* | 5% **7.2**

CIDERS BY MAGNERS

APPLE DRAFT 4,5% **6 / 9.3**
PEAR 4,5% **6**
BERRY 4,5% **6**

LESS / NO ALCOHOL

PAULANER 0,0% *Weizen* | 0% **5.9**
BRUGSE SPORTZOT *Blond* | 0.4% **6.3**
AMSTEL RADLER *Citrus Radler* | 0% | 2% **4.5**
BIRRA MORETTI 0,0% *Lager* | 0% **4.5**
CORONA ZERO *Lager* | 0% **6**
VAN DE STREEK PLAYGROUND *IPA* | 0.4% **6**
LOWLANDER WHITE 0,0% *White Ale* | 0% **6.5**
TEXELS SKUUMKOPPE 0% *Dunkel Weizen* | 0% **5.9**
FRONTAAL JUICE PUNCH 0.5 *NEIPA* | 0.5% **6.5**
OERSOEP STARCHASER *Weiss Beer* | 0% **6.9**
LOWLANDER BLOND 0% *Blond* | 0% **6.5**
SCHELDEBROUWERIJ SCHOL *Blond* | 0% **5.8**
OERSOEP BIG BOB *IPA* | 0.3% **6.6**
ALCOHOL-FREE SPARKLING ROSE 0% **9.5**

COCKTAILS

EVERY THURSDAY
 FROM 10PM TILL CLOSING:
COCKTAIL NIGHT
ALL COCKTAILS 9.5

SIGNATURES 12.5

PORNSTAR MARTINI*

Vodka | *De Kuyper Passion Fruit Liquor* | *Egg White*
Passion Fruit | *Vanilla* | *Lime* | **virgin possible*

ESPRESSO MARTINI

Vodka | *Kahlua* | *Espresso* | *Sugar*

G&T MOJITO*

Gin | *Tonic* | *Mint* | *Elderflower* | *Lime* | *Sugar* | **virgin possible*

SPICY TROPICAL MARGARITA

Tequila | *Cointreau* | *Jalapeño* | *Lime* | *Tropical Spicy Sugar*

STONE WALL

Dark & Spicy Rum | *Apple Cider* | *Lime* | *Sugar* | *Gingerbeer*

ALABAMA SLAMMER

Sloe Gin | *Southern Comfort* | *Amaretto* | *Orange Juice*

CARAMEL NEGRONI

Gin | *Whiskey* | *Red Vermouth* | *De Kuyper Creme de Cassis* | *Caramel*

WHITE ESPRESSO MARTINI

Bailey's | *Tia Maria* | *Cointreau* | *Espresso*

AND OUR STANDARDS:

Dark & Stormy, *Moscow Mule*, *Margarita*, *Negroni*
White Russian, *Mezcalita* and many more... just ask your bartender!

SOURS 11.5

AMARETTO SOUR*

Amaretto | *lime* | *sugar* | *eggwhite*
bitters | **virgin possible*

WHISKEY SOUR

Bourbon | *lime* | *sugar* | *eggwhite*
bitters

PISCO SOUR

Pisco | *lime* | *sugar*
eggwhite | *bitters*

ANY SOUR

Spirit of Choice | *lime* | *sugar*
eggwhite | *bitters*

SPRITZEN 10.5

APEROL SPRITZ*

Aperol | *Cava* | *Soda* | **virgin possible*

LIMONCELLO SPRITZ

Limoncello | *Cava* | *Soda*

HUGO SPRITZ

Elderflower | *Cava* | *Soda*

SHOTS 5

Apple Goldt | **Hot N Sweet** | **Limoncello**
Jägermeister | **Salmari** | **Shanky's Butterscotch**
Koekie Likeur

Wi-Fi Network: Van Kinsbergen Gasten
 Password: gastropub2518
 Parking Area: 1631

BAR FOOD & APPETIZERS

COLD

OYSTER 4.5

creusse oysters • *cucumber mignonette* • *tabasco*

SOURDOUGH BREAD 3.5 P.P.

roasted garlic butter

PICKLED SARDINES 13.5

creme fraîche • *sweet & sour shallot* • *sourdough toast*

SCHWARZWALDERHAM 13.5

Amsterdam onion • *sourdough toast*

SMOKED OSSENWORST 11.5

ox sausage • *piccalilly* • *Amsterdam onion*

MARINATED OLIVES ▽ 5

herbs & garlic

NAAN ○ 8.5

pomegranate • *mint* • *smoked curd dip*

WARM

4 or 8 pieces

BITTERBALLS 5.5 | 11

bitterballs from the Hague • *mustard*

VEGAN BITTERBALLS ▽ 5.5 | 11

vegan bitterballs • *mustard*

CHEESESTICKS ○ 7 | 14

cheesesticks • *chili sauce*

JALAPEÑO POPPERS ○ 8.5 | 17

jalapeño • *cheddar* • *chili sauce*

CHICKEN BITES 8.5 | 17

crispy chicken • *chili sauce*

CHICKPEA DUMPLINGS ▽ 8 | 16

dumplings • *tandoori mayonnaise*

CALAMARIS 10

squid • *lemon* • *tandoori mayonnaise*

CRISPY FILO ○ 14.5

spinach & feta • *smoked curd*

NACHOS ○ 10

avocado • *pico de gallo* • *cheddar*

PLATEAU

KINSBERGEN PLATEAU 29.5

schwarzwalderham • *smoked ox sausage* • *marinated olives*
2 types of cheese • *bitterballs* • *crispy filodough* • *smoked curd* • *mustard*

SNACK PLATTER 12 | 23 | 35

bitterballs • *jalapeño poppers* • *chickenbites*
cheesesticks • *chilisauce* • *mustard*

VEGGIE SNACK PLATTER ○ 12 | 23 | 35

vegan bitterballs • *dumplings* • *jalapeno poppers*
cheesesticks • *chilisauce* • *mustard*



À LA CARTE WINES

WHITE WINES

		
Sauvignon Blanc ▾ <i>T'Air d'Oc Pays d'Oc France</i> <i>Lively, fresh, nice acids</i>	5.8	28.5
Pinot Grigio ▾ <i>Cecilia Beretta Veneto Italy</i> <i>Fresh & floral, balance</i>	6.2	30.5
Verdejo ▾ <i>Marqués de Cáceres Verdejo Do Rueda Spain</i> <i>Lean, dry, spirited</i>	6.6	32.5
Chardonnay ▾ <i>Domaine Gayda Pays d'Oc France</i> <i>White fruit, soft, rich</i>	6.8	33
Viognier ▾ <i>Domaine Gayda Pays d'Oc France</i> <i>Juicy, tropical, smooth</i>	6.8	33

RED WINES

Tempranillo <i>Allegranza Castilla-La Mancha Spain</i> <i>Intense, black fruits, soft tannins</i>	5.8	28.5
Carmenère/Cabernet Sauvignon ▾ <i>Casa Silva Colchagua Valley Chile</i> <i>Cherry, ripe, full bodied</i>	6.5	32
Montepulciano <i>Riserva della Casa Molise Italy</i> <i>Full bodied, layered, long finish</i>	6.7	33
Primitivo <i>Zonello Puglia Italy</i> <i>Powerful, sunny, fruity</i>	33.5	6.8
Merlot Rosso Veneto <i>Vinicola Botter Veneto Italy</i> <i>Black fruit, firm, juicy</i>	6.9	34

ROSÉ WINES

Syrah / Cinsault / Grenache <i>et Moi Méditerranée France</i> <i>Fragrant, raspberry, elegantly fresh</i>	5.8	28.5
Tip Cinsault / Clairette Blanche / Grenache <i>Château Cavalier Provence France</i> <i>Red fruit, soft and juicy, dry and full</i>	7.6	37.5

SPARKLING

Cava Brut ▾ <i>Jaume Serra Catalunya Spain</i> <i>Aromatic, dry, zesty</i>	5.5	27
Alcohol-free Sparkling Rosé 20cl <i>Fäber Germany</i> <i>Floral, lively, fruity</i>	9.5	

DESSERT

Oupa Se Wyn (Red) ▾ <i>Weltevrede Estate Robertson South Africa</i> <i>Rich, sweet, powerful</i>	6
Moscatel <i>Doña Dolce Valencia Spain</i> <i>Fresh sweet, honey, balance</i>	6

PORT BY BARROS PORT

Ruby	4.5
Tawny	4.5
LBV	5
10 years old	6

Scan the QR for our extended wine list



SPIRITS

GIN TONICS 12.5

Kinsbergen English Rose Gin

Fresh, Rose & Lychee | Served with red fruit & Royal Bliss Berry tonic

Monkey47

Citrus, Angelica & Coriander | Served with Fever-Tree Indian Tonic

Brockmans

Sweet, Soft & Blackberries | Served with Red Fruit & Royal Bliss Berry

Roku Gin

Green Tea, Sansho Pepper & Yuzu | Served with Ginger & Royal Bliss Yuzu Tonic

Sylvius

Juniper & Citrus | Served with Apple & Fever Tree Indian Tonic

Ophir

Cardamom, Ginger & Cumin Seeds | Served with Ginger & Mediterranean

Hendricks

Citrus, Coriander & Orange | Served with Cucumber & Fever-Tree Indian Tonic

Nolets Silver

Turkish Rose, Peach & Raspberry | Served with Lime & Royal Yuzu Tonic

Bobby's Gin

Cinnamon, Cardamom, Orange & Anise | Served with Orange, Cloves & Fever-Tree Indian Tonic

Jopen Gospel

Coriander, Licorice & Citrus | Served with Licorice & Fever-Tree Mediterranean

Bulldog

Juniper, Lavender & Citrus | Served with Lime & Fever-Tree Mediterranean

Nona June 0.0%

Citrus, Herbs & Floral | Served with Lime & Fever-Tree Indian Tonic

WHISKEYS

FRYSKE HYNDER 8.5
Dutch Whiskey matured on Red Wine Cask | Toffe & Pepper

NIKKA BLENDED 10.5
Japanese Blend using 59 Local Malts | Spicy & Floral

HIGHLAND PARK 12Y 8.5
Scottish Whiskey | Fresh & Spicy

KNOBCREEK 8.5
Kentucky Rye Bourbon | Fresh & Spicy

GLENFIDDICH 12Y 8.5
Scottish Whiskey | Fresh & Spicy

TALISKER 8.5
Scottish Islay Whiskey | Smokey, Pepper & Sea

WOODFORD RESERVE 7.5
Kentucky Straight Whiskey | Sweet & Spicy

JOHN WALKER DBL BLACK 7.5
Irish Blend of 12y old Malts | Smokey & Fruity

TEQUILAS

PATRON ANEJO 10
Butterscotch & Vanilla

DON JULIO REPOSADO 9
Black Pepper & Vanilla

CALLE 23 REPOSADO 8
Red Pepper & Figs

GUSANO ROJA MEZCAL 7.5
Spicy & Roasted Agave

JOSE CUERVO ESPECIAL SILVER 6
White Pepper & Citrus

RUMS

DIPLOMATICO 12Y 9.5
Venezulan Rum | Orange & Liqueurice

ABUELO 12Y 7.5
Panamanian Rum | Butterscotch & Nutmeg

ANGOSTURA 8Y 1919 9.5
Trinidad | Smooth, Cocoa & Tobacco

THE KRAKEN SPICED RUM 7.5
Trinidad & Tobago Rum | Coffee & Caramel

DON PAPA BAROKO 7.5
Philippines Rum | Vanilla & Fruity

CLEMENT SELECT BARREL VSOP 7.5
Martinique | Floral, Pineapple & Ripe Banana

FLOR DE CANA 6.5
Nicaragua Rum | Nougat & Sherry

PLANTATION ORIGINAL DARK 5Y 6.5
Barbados | Bitter sweet, Marshmallow & Plum

VODKA

GREY GOOSE 8.5
French | Almond, Apple & Citrus

BELVEDERE 7.5
Polish | Almond & Creamy

KETEL ONE 6.5
Dutch | White Pepper & Mineral

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SOFT & HOT DRINKS

SPECIAL LEMONADES

BY FEVERTREE 5.5

Ginger Beer | Sicilian Lemonade | Pink Grapefruit

HAAGSE NIEUWE LEMONADES 5

Choose sparkling or flat

Make it a Selzer, add vodka +4.5

MOME SIRUPS

Earl Grey Hibiscus | Jasmine Green | Spicy Ginger

ROZEBUNKER

Bloesem Power | Blood Orange | Citrus Movement

SARU SODA

Pine Agave | Rabarbar | Strawberry Forever

WATER

HAAGSE NIEUWE PURIFIED WATER
Still or Sparkling 0.35L 2.5
Still or Sparkling 0.7L 4.5

CHAUDFONTAINE
Blue (still) 0.75L 7
Red (sparkling) 0.75L 7

SOFT DRINKS

Coca Cola | Chaudfontaine | Fanta | Sprite | Royal Bliss Tonics
Bitter Lemon | Ginger Ale | Bio apple | Bio pear
Chocomel | Fristi | Rivella
Fuze Tea(s): Mango Chamomile | Peach Hibiscus
Green Lemon | Sparkling

COFFEE & TEA

COFFEE BY CAPRIOLE
Lungo 3.6
Espresso 3.5
Dubbele Espresso 4.6
Espresso Macchiato 3.6
Cappuccino 3.8
Latte Macchiato 4.4
Caffé Latte 3.8
Flat White 4.9
Ice Coffee (Frappé) 6
• Decafé +0.5
• Oat milk (Free)
• Extra Shot +1.1

TEA BY BRADLEY 3.7
Earl Grey | English Blend
Peppermint | Rooibos
Black Tea Red Fruit | Camomile
Black Tea Tropical Fruit
Green Sencha & Matcha
Green Tea Lemon
Green Tea- Pomegranate & Cinnamon | Red Fruit & Fusion
White Tea- Strawberry & Vanilla

FRESH HERBAL TEA
Mint or ginger 4
Mint & ginger 4.2
Ginger & orange 4.2

HOT DRINKS

COCO & CHAI
Hot Chocolate 4.2
(with whipped cream +0.5)
Chai Latte 5.8
Dirty Chai Latte
(with espresso) 6.9
Gloeikriek 3,5% 5.5

SPECIAL COFFEES 9
Italian Coffee
Spanish Coffee
French Coffee
Irish Coffee

JENEVER BY ZUIDAM

Young Grain Jenever 5 | Old Grain Jenever 1 year 5 / 3 years 5
Corn Wine 1 year 5 / 5 years 5 | Rye Jenever 5

DIGESTIVES

COGNAC
Chateau Montifaud VSOP 5.5
Chateau Montifaud Napoléon 9
Chateau Montifaud XO 11.5

GRAPPA
Sari Invecchiata 4.5

CALVADOS
Calvados Toutain 3yr 5
Calvados Toutain Vieux 8yr 7

ARMAGNAC
Domain Du Tariquet Blanche 6.5
Domaine Du Tariquet VSOP 7.5
Domaine Du Tariquet XO 8.5