

BEERS

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

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

GASTROPUB SPECIALS ON DRAFT
GUINNESS *Stout* | 4,2% **5.5 / 8.8**
MAGNERS APPLE CIDER *Cider* | 4,5% **6 / 9.3**

SPECIAL BEERS ON DRAFT
IJWIT | BROUWERIJ 'T IJ *White Ale* | 6,5% **6.2 / 9.6**
TREMENS | DELIRIUM *Strong Ale* | 8,5% **6 / 9.3**
MANEBLUSSER *Blond* | 5,8% **6 / 9.3**
LAGUNITAS IPA *IPA* 6,2% **6.8 / 9.8**
PAÍS TROPICAL | OEDIPUS *IPA* | 5% **6.2 / 9.6**
SPRINGTIJ | TEXELS *Blond* | 7,5% **6.2 / 9.6**
TRIPEL | AFFLIGEM *Tripel* | 8% **6.9 / 10.5**
ELVIS JUICE | BREWDOG *Grapefruit IPA* | 5% **6.5 / 9.9**
SKUUMKOPPE | TEXELS *Dunkelweizen* | 6% **6 / 9**
PAULANER *Weizen* | 5,5% **6.2 / 9**

KINSBERGEN DRAFT TASTING 14.5
4 small beers of the bartender's choice

SPECIAL BEERS
KRIEK | BOON *Kriek* | 4,0% **6.5**
GLUTEN FREE IPA | BREWDOG *IPA* | 5,4% **6.9**
CORONA EXTRA *Lager* | 4,6% **5.5**
CLASSIC | GOUDEN CAROLUS *Dubbel* | 8,5% **6.5**
BOLLEKE *Amber Blond* | 5,2% **6**
PARANOIA | DELIRIUM *Hazy IPA* | 5,6% **6.8**
BULLEBAK | EEUWIGE JEUGD *Weizen Tripel* | 7,7% **7.2**
KUTBIER | BOEGBEELD *Blond* | 6,3% **7.8**
EXPORT LAGER | MARIS *Lager* | 5,2% **7**
HANGENDE HARRY | ONDERSTEBOVEN *IPA* | 5,9% **6.3**
LAZY DAISY | OERSOEP *Modern Saison* | 6,5% **7.6**
ORVAL *Bret. Blond* | 6,2% **6.8**
BON CHEF | 2 CHEFS BREWING *NEIPA* | 5% **7.8**
STRANDGAPER | SCHELDEBROUWERIJ *Golden Ale* | 6,2% **6.3**
JE MOEDER | VET&LAZY *Tripel* | 8,5% **7.8**
DIKKE LUL DRIE BIER | UILTJE *Hoppy Pale Ale* | 5,6% **7.8**
BELHAMEL | EEUWIGE JEUGD *NEIPA* | 6,5% **7.2**
DOUBLE JUICE PUNCH | FRONTAAL *NEDIPA* | 8,5% **8.8**

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**
RADLER | AMSTEL *Citrus Radler* | 0% | 2% **4.5**
BIRRA MORETTI 0,0% *Lager* | 0% **4.5**
CORONA CERO *Lager* | 0% **6**
PLAYGROUND | VAN DE STREEK *IPA* | 0,4% **6**
VRIJWIT | BROUWERIJ 'T IJ *White Ale* | 0% **6.5**
SKUUMKOPPE 0% | TEXELS *Dunkel Weizen* | 0% **5.9**
JUICE PUNCH 0.5 | FRONTAAL *NEIPA* | 0,5% **6.5**
VRIJER | EEUWIGE JEUGD *Blond* | 0,5% **6.5**
BIG BOB | OERSOEP *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 Liqueur | 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 | Gingerbeer | Apple Cider | Lime | Sugar

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

PALOMA
*Tequila or Mezcal | De Kuyper Grapefruit Liqueur
 Fever Tree Pink Grapefruit | lime | sugar*

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

SOUPS 11.5

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

PISCO SOUR
*Pisco | lime | sugar
 eggwhite | bitters*

WHISKEY SOUR
*Bourbon | 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

ORANGECELLO SPRITZ
Orangecello | 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 • cucumber mignonette • lime

SOURDOUGH BREAD 3.5 P.P.
confit garlic butter • lemon zest

PICKLED SARDINES 13.5
sourdough • shallot • crème fraîche • lemon

HAM & CHEESE 14.5
Schwarzwälder • old Hague cheese • olive oil • mustard • Amsterdam onion

SMOKED 'OSSEWORST' 11.5
piccalilly • Amsterdam onion

MARINATED OLIVES 5
herbs & garlic

GRILLED NAAN 8.5
feta dip • tabouleh

WARM

BITTERBALLS 6 | 12
bitterballs from the Hague • mustard

VEGAN BITTERBALLS 6 | 12
vegan bitterballs • mustard

CHEESE STICKS 7.5 | 15
cheese sticks • 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 • jalapeño mayonnaise

AVOCADO WEDGES 7.5 | 15
avocado • chili sauce

CALAMARIS 10
squid • lemon • jalapeño mayonnaise

NACHOS 10
avocado • pico de gallo • cheddar

PLATEAU

KINSBERGEN PLATEAU 29.5
*schwarzalderham • marinated olives • cheese • nachos
 bitterballs • cheese sticks*

SNACK PLATTER 12.5 • 25 • 37.5
*8-16-24 pieces • bitterballs • spicy springrolls
 frikandels • cheese sticks*

VEGGIE SNACK PLATTER 12.5 • 25 • 37.5
*8-16-24 pieces • vegan bitterballs • dumplings • avocado wedges
 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

RED WINES

Tempranillo <i>Alleganza Castilla-La Mancha Spain</i> <i>Intense, black fruits, soft tannins</i>	5.8	28.5
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>	6.8	33.5
Merlot Rosso Veneto <i>Vinicola Botter Veneto Italy</i> <i>Black fruit, firm, juicy</i>	6.9	34

ROSÉ WINE

Syrah / Cinsault / Grenache <i>et Moi Méditerranée France</i> <i>Fragrant, raspberry, elegantly fresh</i>	5.8	28.5
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SPARKLING

Cava Brut ▾ <i>Jaume Serra Catalunya Spain</i> <i>Aromatic, dry, zesty</i>	5.5	27
Alcohol-free Sparkling Rosé 20cl <i>Faber Wachenheim 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 & FEVER-TREE TONICS 12.5

Kinsbergen English Rose Gin <i>Fresh, Rose & Lychee Served with red fruit & Indian Tonic</i>
Monkey47 <i>Citrus, Angelica & Coriander Served with mint, blue berries & Mediterranean Tonic</i>
Brockmans <i>Sweet, Soft & Blackberries Served with Red Fruit & Raspberry Tonic</i>
Roku Gin <i>Green Tea, Sansho Pepper & Yuzu Served with Ginger & Indian Tonic</i>
Sylvius <i>Juniper & Citrus Served with Apple & Indian Tonic</i>
Ophir <i>Cardamom, Ginger & Cumin Seeds Served with Ginger & Clementine Tonic</i>
Hendricks <i>Citrus, Coriander & Orange Served with Cucumber & Indian Tonic</i>
Nolets Silver <i>Turkish Rose, Peach & Raspberry Served with Lime & Raspberry Tonic</i>
Bobby's Gin <i>Cinnamon, Cardamom, Orange & Anise Served with Orange, Cloves & Clementine Tonic</i>
Sir Edmund <i>Vanilla, Ginger & Cinnamon Served with Mint, Raspberry & Mediterranean Tonic</i>
Copperhead <i>Juniper, Cardamom & Orange Served with Orange, Coriander & Mediterranean Tonic</i>
Copperhead Elixir 0.0% <i>Nutty, Ginger & Floral Served with Orange, Rosemary & Elderflower Tonic</i>

WHISKEYS

FRYSKE HYNDER 8.5 <i>Dutch Whiskey matured on Red Wine Cask Toffe & Pepper</i>
NIKKA BLENDED 10.5 <i>Japanese Blend using 59 Local Malts Spicy & Floral</i>
HIGHLAND PARK 12Y 8.5 <i>Scottish Whiskey Fresh & Spicy</i>
KNOBCREEK 8.5 <i>Kentucky Rye Bourbon Fresh & Spicy</i>
GLENFIDDICH 12Y 8.5 <i>Scotch Whiskey Fresh & Spicy</i>
TALISKER 8.5 <i>Scotch Islay Whiskey Smokey, Pepper & Sea</i>
WOODFORD RESERVE 7.5 <i>Kentucky Straight Whiskey Sweet & Spicy</i>
JOHN WALKER DBL BLACK 7.5 <i>Irish Blend of 12y old Malts Smokey & Fruity</i>

TEQUILAS

PATRON ANEJO 10 <i>Butterscotch & Vanilla</i>
DON JULIO REPOSADO 9 <i>Black Pepper & Vanilla</i>
CALLE 23 REPOSADO 8 <i>Red Pepper & Figs</i>
GUSANO ROJA MEZCAL 7.5 <i>White Pepper & Smokey</i>
JOSE CUERVO ESPECIAL SILVER 6 <i>White Pepper & Citrus</i>

RUMS

DIPLOMATICO 12Y 9.5 <i>Venezuelan Rum Orange & Licorice</i>
ABUELO 12Y 7.5 <i>Panamanian Rum Butterscotch & Nutmeg</i>
ANGOSTURA 8Y 1919 9.5 <i>Trinidad Smooth, Cocoa & Tobacco</i>
THE KRAKEN SPICED RUM 7.5 <i>Trinidad & Tobago Rum Coffee & Caramel</i>
DON PAPA BAROKO 7.5 <i>Philippines Rum Vanilla & Fruity</i>
CLEMENT SELECT BARREL VSOP 7.5 <i>Martinique Floral, Pineapple & Ripe Banana</i>
FLOR DE CANA 6.5 <i>Nicaragua Rum Nougat & Sherry</i>
PLANTATION ORIGINAL DARK 5Y 6.5 <i>Barbados Bitter sweet, Marshmallow & Plum</i>

VODKA

GREY GOOSE 8.5 <i>French Almond, Apple & Citrus</i>
BELVEDERE 7.5 <i>Polish Almond & Creamy</i>
KETEL ONE 6.5 <i>Dutch White Pepper & Mineral</i>

Scan the QR for our extended spirits list!



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 Seltzer, add vodka +5.5
MOME SIRUPS
*Earl Grey Hibiscus • Jasmine Green • Spicy Ginger
Basil Lime • Tropical*
ROZEBUNKER
Bloesem Power • Blood Orange • Citrus Movement
SARU SODA
Pine Agave • Rabarbar • Strawberry Forever

WATER

HAAGSE NIEUWE PURIFIED WATER <i>Still or Sparkling 0.35L 2.5 Still or Sparkling 0.7L 4.5</i>	CHAUDFONTAINE <i>Blue (still) 0.75L 7 Red (sparkling) 0.75L 7</i>
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SOFT DRINKS

*Coca Cola • Chaudfontaine Red or Blue • Fanta • Sprite
Bitter Lemon • Ginger Ale • Bio apple • Bio pear
Chocomel • Fristi • Rivella
Lipton Ice Tea: Sparkling • Green • Peach*

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

SWEETS
Lemon Meringue Pie 6.5
Apple Pie 6.5
With Cream +0.5

HOT DRINKS

COCO & CHAI Hot Chocolate 4.2 <i>(with whipped cream +0.5)</i> Chai Latte 5.8 Dirty Chai Latte <i>(with espresso)</i> 6.9	SPECIAL COFFEES 9 Italian Coffee Spanish Coffee French Coffee Irish Coffee
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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