



THE MOCKTAIL KLUB

Classic Mocktails

Moscow mule 12

Cold and punchy with sharp ginger spice, lifted by fresh citrus and honey

Ipanema 12

*Direct citrus impact with herbal edges, sugar cane and a firm ginger bite.
optional: passionfruit / strawberry (+€1)*

Pornstar Martini 13

Intense passionfruit balanced by smooth vanilla and a clean, fruity finish.

Espresso Martini 13

*Deep roasted coffee bitterness rounded by subtle sweetness and a full-bodied caramel and vanilla finish.
optional: pumpkin spice(+€1)*

Flowers and Bees 14

Bright floral aromatics with fresh citrus, falerum and a lightly sweet, elegant finish.

Sour Mocktails

Spice No.5 12

Bright apple acidity leads, finished dry with bitter gentian and warm clove spices.

Amaretti Sour 12

Clean sour structure softened by rich almond sweetness, orgeat and a smooth finish.

Maracuya Sour 14

Punchy passionfruit acidity balanced by smoked agave sweetness and a subtle cinnamon warmth.

St. Lucia 14

Dry and grapefruit-forward, balanced with agave sweetness, saffron depth, and a subtle rosemary finish.



Tiki Mocktails

Tamariki 12

Bright passion fruit, red fruits and ripe pineapple layered with elderflower tonic.

Pino 12

Creamy coconut richness balanced by fresh, juicy pineapple and a hint of mango.

Palowma 13

Bold grapefruit acidity with a dry structure and a controlled smoky edge.

The Ember 13

Intense pomegranate depth layered with chinese Lapsang Oolong and a warm star anis infuse.

Tea Based Mocktails

Caribbean Breakfast 12

An exotic taste explosion based on spiced cane, chai and balanced out with lime and peach.

Exhibit A 13

Fresh apple acidity sharpened by chamomile softness and a clean, dry structure.

Lemongrass & Matcha 13

Lemongrass tea with white grapefruit, almond, tonic and a silky matcha foam.

SHISO 14

Complex and Japanese inspired. A rich blend of hibiscus, red fruits, sakura, yuzu, almond and a rim of sakura dust



Bar Bites

Sweet potato fries	10
tzatziki, hummus & sweet pepper tapenade	
Tapenade Mix *	14
tzatziki, hummus & sweet pepper tapenade	
Padron Peppers	14
served with sea salt	
Spring Rolls	14
chicken/ vegi	
Croquette Mix	17
serrano, mortadella, coppa	
Oven-Baked Camembert Cheese *	17
served with honey, fresh thyme, and chili oil	
Dutch Kibbeling	19
served with tartare sauce or homemade aioli	
Artisanal Charcuterie Plate *	19
serrano, mortadella, coppa	
* served with marinated bread	

Gin

BOTANIETS	11
COPPERHEAD	9 (13)
FLUERE RASPBERRY	9
HENDRICKS (alcoholic)	13
MARULA (alcoholic)	13
served with tonic: €3	

We also serve cocktails and alcoholic beverages.
Ask your server about our alcoholic drink selections.

Wine	non-alcoholic	alcoholic
RED	7	9
WHITE	7	9
DESSERT WINE (WHITE)		9.50
ROSE	7	9
CAVA	7	9
By the bottle: €35 - non alcoholic		
By the bottle: €40- alcoholic		

Soft drinks

WATER still or sparkling	3.50
FRITZ-KOLA	4
FRITZ-KOLA SUPER ZERO	4
FRITZ-LIMO ORANGE	4
FRITZ-SPRITZ ORGANIC APPLE	4
GINGERBEER	4

EXCLUSIVE COCKTAILS

Moscow Mule 13

ginger, honey

Whiskey Sour 15

angostura, bourbon

Gold Rush 16

blood orange, apple cider, bourbon

Lazy Red Cheeks 16

red fruits, violette, wodka

Phoenix 17

red bitters, creme de violette, grapefruit, galangal oil

