

DRINKS

Warm DRINKS

Espresso	€ 3,50	Various tea	€ 3,50
Double espresso	€ 4,75	Fresh mint / ginger tea	€ 4,25
Espresso macchiato	€ 4,50	Hot chocolate	€ 4,00
Double espresso macchiato.....	€ 5,00	with whipped cream	€+1,25
Americano	€ 3,50	Irish Coffee	€ 10,00
Cappuccino	€ 3,75	Spanish Coffee	€ 10,00
Latte macchiato	€ 4,00	French Coffee	€ 10,00
Decaf coffee	€+1,50	Italian Coffee	€ 10,00



SOFT DRINKS

CHAUDFONTAINE BLUE 0,25LTR	€ 3,50
CHAUDFONTAINE RED 0,25LTR	€ 3,50
CHAUDFONTAINE BLUE 0,75LTR	€ 7,50
CHAUDFONTAINE RED 0,75LTR	€ 7,50
COCA COLA / COCA COLA ZERO	€ 3,75
FANTA ORANGE / CASSIS	€ 3,75
SPRITE ZERO	€ 3,75
FUZE TEA / FUZE TEA GREEN	€ 3,75
BITTERLEMON	€ 3,75
GINGER ALE	€ 3,75
TONIC.....	€ 3,75
BERRY SENSATION / YUZU	€ 4,25
GINGER BEER	€ 4,25
MINUTE MAID APPEL	€ 3,75
MINUTE MAID ORANGE	€ 3,75
CHOCOLATE MILK / FRISTI	€ 3,75

LIQUOR

GÄGERMEISTER	€ 3,50	DEWAR'S WHITE LABEL	€ 8,50
JÄGERMEISTER	€ 5,00	DEWAR'S 12 YEARS	€ 9,50
SALMARI	€ 5,00	THE GLENLIVET FOUNDERS RESERVE ...	€ 9,00
JONGE JENEVER	€ 5,00	GLENFIDDICH 15	€ 9,50
OUDE JENEVER	€ 5,00	OBAN	€ 10,00
ABSOLUT VODKA	€ 7,50	LAGAVULIN 8 YEAR OLD	€ 9,50
42 BELOW VODKA	€ 7,50	MARTELL V.S.	€ 7,50
GREY GOOSE	€ 9,00	MARTELL V.S.O.P.	€ 8,50
BACARDI / BACARDI LEMON	€ 8,00	HENESSY V.S	€ 8,50
BACARDI ANEJO CUATRO	€ 8,00	ISOLABELLA SAMBUCA	€ 7,50
BACARDI SPICED	€ 8,00	FRANGELICO	€ 7,50
BACARDI RESERVA OCHO	€ 9,00	MALIBU	€ 7,50
BACARDI RESERVA DIEZ	€ 9,50	KAHLUA	€ 7,50
BOMBAY SAPPHIRE GIN	€ 7,50	BAILEY'S	€ 7,50
CAZADORES BLANCO	€ 7,50	LICOR 43	€ 7,50
CAZADORES REPOSADO	€ 8,00	GRAND MARNIER	€ 7,50
JAMESON	€ 7,50	TIA MARIA	€ 7,50
BALLANTINE'S	€ 7,50	DRAMBUI	€ 7,50
JACK DANIELS	€ 8,00	COINTREAU	€ 7,50
JACK DANIELS TENNESSEE HONEY	€ 8,25	DISARONNO AMARETTO	€ 7,50
CHIVAS REGAL 12 YEAR OLD	€ 8,50	DOM BENEDICTINE	€ 7,50
MONKEY SHOULDER	€ 9,00	VIEUX	€ 5,00
ABERFELDY 12 YEARS	€ 9,50		

Ask our staff for more information!

Beers

Beer DRAFT

Pilsener 5,0%	€ 3,60 / € 3,90 / € 7,10
Weizen 5,1%	€ 5,90 / € 10,10
Blonde 6,7%	€ 5,90
Beer of the moment	€ 5,90 / € 9,90

Powerful & Blond BOTTLE

IPA 5,5%	€ 5,90
Tripple 6,5%	€ 5,90
Kriek 3,8%	€ 5,40

Rich & Dark BOTTLE

Double 6,5%	€ 5,90
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Fresh BOTTLE

SOL / Corona 4,5%	€ 5,90
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Low & Non-alcoholic BOTTLE

Pils 0,0%	€ 4,90
Radler 2,0%	€ 4,90
Beer of the moment 0,0%	€ 4,90

WHITE WINES

GLASS / BOTTLE

• Pinot Grigio 'Origini', Veneto, Italia <i>Fresh, pure, round fruit, floral</i>	€ 6,00 / € 29,00
• Sauvignon Blanc 'La Côte', Pays d'Oc, France <i>Aromatic, green apple, lime, typically Sauvignon Blanc</i>	€ 7,00 / € 34,00
• Chardonnay Reserve 'La Côte', Pays d'Oc, France <i>Oaked, fullbodied, round, slightly spicy</i>	€ 7,75 / € 38,00
• Verdejo, 'Valdecuevas', Rueda, España <i>Classic Rueda: Lively, sultry fruits, fresh acidity</i>	€ 8,00 / € 39,00
• Soave, Giannitessari, Veneto, Italia <i>Full, juicy, elegant, soft, lots of length</i>	-- / € 42,00
• Chardonnay Veronese, Corte Guala, Veneto, Italia <i>Richly oaked Chardonnay, golden yellow, with aromas of brioche and hazelnut</i>	-- / € 48,00
• Châteauneuf-du-Pape Blanc, Domaine Duclaux, Rhône, France <i>Power, sensual, oaked, long aftertaste</i>	-- / € 64,00
• Klosterkrone / St Michael Sweet White <i>Aromatic, fruity white wine from Germany with a versatile character. Tasty, juicy and very accessible in taste</i>	€ 5,50 / € 27,00

ROSÉ

• Pinot Grigio Blush 'Origini', Veneto, Italia <i>Pale pink, subtle fruits, light, supple</i>	€ 6,00 / € 29,00
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CARBONATED

• Cava Brut Piccolo (0.2 L) Jaume Serra, Penedès, España <i>Fresh, fruity, bone-dry</i>	€ 9,25
• Champagne Brut 'Héritage de Xavier' Xavier Leconte, France <i>Rich, lots of structure, lively freshness</i>	-- / € 64,00

RED WINES

GLASS / BOTTLE

• Montepulciano d'Abruzzo 'Origini', Veneto, Italia <i>Juicy, dark fruit, slightly spicy, lots of energy</i>	€ 6,00 / € 29,00
• Nero d'Avola 'Origini', Sicilia, Italia <i>Sundrenched fruits, soft, warm-blooded</i>	€ 7,00 / € 34,00
• Côtes du Rhône, Château de Montfrin, Rhône, France <i>Spicy, juicy, tension, organic</i>	€ 8,00 / € 39,00
• Rioja Crianza 'Tío Martín', Bodegas D. Mateos, España <i>Bold, firm, soft, oaked Tempranillo</i>	€ 9,00 / € 44,00
• Valpolicella Ripasso, Corte Guala, Veneto, Italia <i>Sultry, soft, juicy, dried fruits</i>	-- / € 49,00
• Châteauneuf-du-Pape 'Tradition', Domaine de Reveirolles, Rhône, France 2020 <i>Power, soft, complex, dried prune fruit, classic from the Rhône valley</i>	-- / € 68,00
• Amarone della Valpolicella, Corte Guala, Veneto, Italia 2018 <i>The delicious, fullbodied and soft king's wine from Veneto, 100% indulgence!</i>	-- / € 80,00

HIGH FLYERS AND NIGHT CAPS

• Pico cello's Meloncello Italian Melon liqueur from the sweetest Cantaloupe melons, (according to an authentic recipe)	€ 5,00 / € 30,00
• Pico cello's Limoncello Traditional Italian liqueur with the fresh and full flavour of sun-ripened lemons from the Amalfi region	€ 5,00 / € 30,00
• Amaretto di Tivoli, Jacobelli Liquori Exceptional Amaretto from real almonds made by an old Italian grandpa who distills his own liquors	€ 7,50
• Grappa Gewürztraminer 'Giare', Mazadro Eccentric Grappa from an eccentric grape, 36 months aged on oak barrels, exceptionally aromatic	€ 6,75
• Armagnac XO, Dartigalongue Bold Armagnac with sweet aroma's and hints of cacao, honey and spices	€ 7,25
• Late Bottled Vintage Port 2017, Quinta das Lamelas Dark, delicious sweet fruit from this tiny traditional port house, a real candy!	€ 6,25
• 20 Years Old Tawny Port, Quinta da Prelada Beautifully developed port of this bold port house, fullbodied and concentrated	€ 8,75



MENU

Café



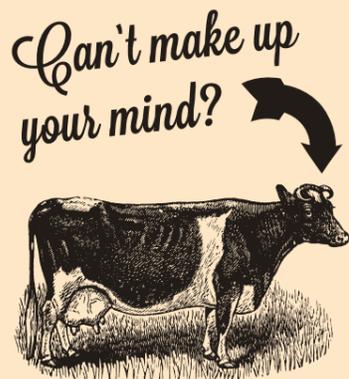
Ome Lees APPETIZERS

- Bitterballen* (6 p.) € 7,50
Ball-shaped croquettes filled with beef roux
- Kaassouffles* (6 p.) € 7,50
Melted cheese inside a thin, dough-based, breaded and deep-fried wrap
- Drumsticks* (6 p.) € 8,50
- Finger Food* (6/6/6 p.) € 20,50
A mix from all of the above

STARTERS

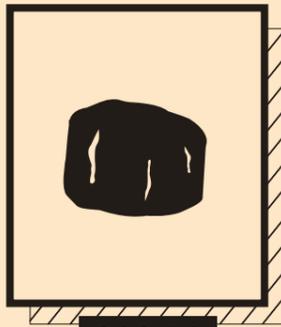
- **Soup of the day** € 8,00
- **Hotwings from the grill** € 11,00
- **Carpaccio with papadum and truffle mayonnaise** € 16,00
- **Caprese salad with pomodori tomato, buffalo mozzarella and pesto** € 14,00 / € 18,00
- **Caesar salad with parmesan cheese, croutons, bacon and chicken (We also offer a vegetarian version)** € 15,00 / € 19,00
- **Steak tartare with a fried egg** € 15,00 / € 19,00
- **Chorizo with chimichurri** € 11,00

MAIN COURSES



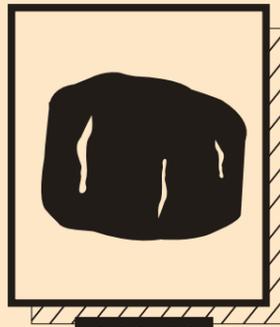
ALL DISHES CAN BE SHARED!

Lady steak
(tenderloin 180 gr)



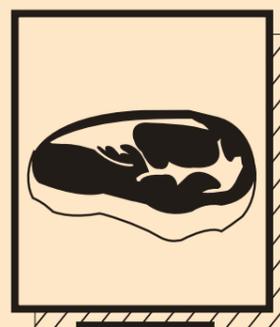
€26,50

Gents steak
(tenderloin 250 gr)



€32,50

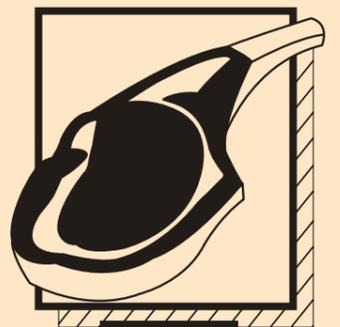
Ribeye
(black angus minimum 250 gr)



€12,50

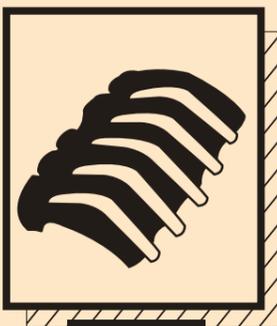
(per 100 gr)

Cote de Boeuf
(tête a tête 600 gr)



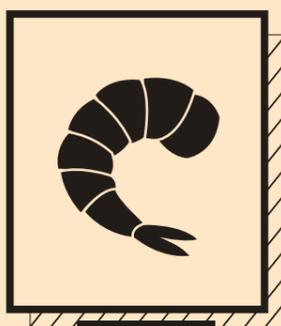
€51,00

Rack of ribs



€22,50

Gambas
(6 pieces)



€32,00

(per piece € 5,50)

Half a chicken



€17,50

T-Bone steak
(dry aged 1000 gr)



€76,00

Lamsrack
(New Zealand minimum 200 gr)



€12,50

(per 100 gr)

SIDE DISHES

JACKET POTATO WITH GARLIC SAUCE/ GARLIC BUTTER

5,50

STEAK-CUT FRIES

5,50

HOMEMADE APPLE SAUCE

5,00

COLESLAW

€ 5,00

GREEN SALAD

€ 6,00

CORNCOB

€ 5,00

SAUCES: BBQ, GARLIC, COCKTAIL, CHIMICHURRI

1,50

SAUCE MIX [4 SAUCES]

5,50

SWEET POTATO FRIES

7,50

SAUCE OF THE WEEK

5,50

BREAD WITH MIKE'S DIP, TAPENADE & GARLIC BUTTER

7,00

100% quality!!



GRILLED VEGETABLES

7,50

DESSERTS

Including a scoop of ice

Sticky Toffee Cheese Cake *Crème Brûlée* € 8,50



CHECK OUT OUR CHALKBOARD FOR THE CHANGING MENU