

SIGNATURE DRINKS

COCKTAILS

CLASSICS

Espresso Martini. <i>Ketel One Vodka - Kablua- Espresso</i>	12
Pornstar Martini. <i>Passion fruit - Vodka - cava - Egg White</i>	12
Spicy Margarita. <i>Tequila - Cointreau - Lime</i>	10
Moscow Mule. <i>Ketel 1 Vodka - ginger beer - lime</i>	9
Aperol Spritz. <i>Aperol- cava - perrier</i>	8

MOLINO SPECIALS

Frozen Strawberry Daiquiri. <i>Bacardi - Lime - Strawberries</i>	10
Mango Coconut Daiquiri. <i>Bacardi - Lime - Mango - Coconut</i>	10
Royal on Ice. <i>Cava - forest fruits - creme de cassis - mint</i>	8
Cointreau Mule. <i>Cointreau - Ginger Beer - Lime</i>	9
Limoncello Spritz. <i>Limoncello - cava - perrier</i>	8

GIN & TONIC

Bobby's.	10.5
<i>Fever Tree Clementine - Orange - Cloves</i>	
Gin Mare.	11.5
<i>Fever Tree Mediterranean - Basil</i>	
Hendrick's.	11.5
<i>Fever Tree Elderflower - Cucumber - Juniper Berries</i>	
Tanqueray.	8.5
<i>Fever Tree Aromatic - Lemon</i>	
The Botanist.	11.5
<i>Fever Tree Mediterranean - Cardamon</i>	
Marula.	12.5
<i>Fever Tree Raspberry & Rhubarb - Strawberries</i>	

WARME DRANKEN

Koffie.	2.5
Espresso.	2.5
Thee.	3
Munt/gember thee.	4
Cappuccino.	2.75
Latte macchiato/café au lait.	3.5
Warme chocomelk.	3
Chai latte.	5
Special koffie.	8
<i>Irish - Italian - Spanish - French - Kiss of fire</i>	
*Havermelk / slagroom +0.5	

BITES

ALL DAY

TASTY BITES

Brioche. <i>Brioche brood - dips</i>	6.5
Oesters. <i>6 stuks - Rode wijn vinaigrette - Laos saus</i>	18
Old Amsterdam Cheese Fingers. <i>8 stuks. Kaastengels</i>	7.5
Bitterballen. <i>6 stuks</i>	7.5
Truffle Rösti. <i>Parmezaanse kaas - truffelmayonaise</i>	6.5
Crispy Spicy Chicken Wings. <i>Gefrituurde Kipvleugeltjes</i>	8.5
Shrimp Croquettes. <i>Garnalenkroketjes</i>	13.5
Tempura Prawns. <i>3 stuks</i>	8.5
Spring Rolls. <i>3 stuks</i>	8.5
Nachos. <i>Cheddar - rode ui - tomaat - chilisaus</i>	8.5
Truffle Garlic Parmesan Fries.	6

LUNCH

12:00 - 16:00

SANDWICHES

Steak Tapenade.	12.5
<i>Maisbrood - ossenworst - Parmigiano Reggiano</i>	
Carpaccio.	11.5
<i>Maisbrood - truffel mayonaise - Parmigiano Reggiano</i>	
Smoked Salmon.	12.5
<i>Maisbrood - roomkaas - kappertjes - rode ui - dille</i>	
Old Amsterdam.	9.5
<i>Maisbrood - oude kaas - mosterd</i>	
Croquettes.	10.5
<i>Kroketten geserveerd op maisbrood</i>	
Tuna Melt.	11.5
<i>Maisbrood - tonijn salade - cheddar</i>	

SWEETS

Apple Pie.	5.5
Tropical Banana.	5.5
Forest Fruit.	5.5
Fresh Orange.	5.5
Café Complet.	8.5
*Slagroom +0.5 / bol ijs +2	

DRINKS

BEERS

Heineken. <i>Small - medium - 0.0%</i>	v.a.	2.75
Brand Weizen. <i>Tap - 4,9%</i>		5
Affligem Blond. <i>Tap - 6,8%</i>		5
Tripel Karmeliet. <i>8,4%</i>		5
Amstel Radler Lemon. <i>0,0%</i>		3.75

BROUWERIJ 'T IJ

IJwit. <i>Witbier - 6,5%</i>		5.5
Natte. <i>Dubbel - 6,5%</i>		5.5
Zatte. <i>Tripel - 8%</i>		5.5
I.P.A. <i>6,5%</i>		5.5
Biri. <i>4,7%</i>		5.5

0% COCKTAILS

Garden Seedlip.		8.5
<i>Fever Tree Elderflower - Cucumber - Juniper berries</i>		
Spice Seedlip.		8.5
<i>Fever Tree Aromatic - Lemon</i>		
Grove Seedlip.		8.5
<i>Fever Tree Clementine - Orange - Cloves</i>		

FEVER TREE DRINKS

Ginger Ale. <i>Mint</i>		4.75
Ginger Beer. <i>Lime</i>		4.75
Clementine Tonic. <i>Orange - Clove</i>		4.75
Elderflower Tonic. <i>Cucumber</i>		4.75
Aromatic Tonic. <i>Lemon</i>		4.75
Indian Tonic. <i>Lemon</i>		4.75
Mediterranean Tonic. <i>Lime</i>		4.75

JUICES

Orange. <i>Freshly pressed</i>		4.5
Apple. <i>Schulp</i>		4.5
Strawberry. <i>Smoothie</i>		4.5
Mango. <i>Smoothie</i>		4.5

SODA

Fris.		3
Evian.		3/5.5
Perrier.		3/5.5

WINES



WHITE

Chardonnay.	4.5	16	22.5
<i>A fresh & full glass of wine, simply tasty</i>			
Sauvignon Blanc.	4.5	16	22.5
<i>Picked out of the tree and finished in your glass, round & aromatic</i>			
Pinot Grigio.	4.5	16	22.5
<i>Flowery fresh wine</i>			
Chardonnay. <i>Macon Peronne - Bourgogne</i>	6.5	23	30
<i>Very fragrant bouquet, full and elegant</i>			
Verdejo. <i>Bpdegas Garciarévalo - Castilla y leon</i>			30
Sancerre. <i>Domaine de la Rossignole - Loire</i>			38
Petit Chablis. <i>Domaine Hamelin - Bourgogne</i>			40
Meursault. <i>Michel Bouzereau et Fils - Bourgogne</i>			80

ROSÉ

Rosé.	4.5	16	22.5
<i>Elegant rosé, made to stay fresh and fruity</i>			
AIX. <i>Grenache - Cinsault - Provence</i>	7	24	35
<i>Light rosé with notes of figs and light spices</i>			
Magnum AIX.			65
<i>For the real rosé lovers</i>			

RED

Merlot.	4.5	16	22.5
<i>Made with fully mature Merlot, smooth & spicy</i>			
Tempranillo.	4.5	16	22.5
<i>Fruity and elegant, all what you need</i>			
Corbières. <i>Château Vieux Parc - Languedoc</i>			28
Costières de Nîmes. <i>Château Guiot - Rhône</i>			28
Carnivor. <i>Gallo Winery - California</i>			32
Nero d'Avola. <i>Morgante - Sicilië</i>			38
Pomerol. <i>Jean-Pierre Moueix</i>			80
Promis Ca'Marcanda. <i>Gaja - Toscane</i>			95

MOUSSEUX

Cava. <i>MVSA</i>	6		30
<i>Sparkling, dry with aroma's of white fruit, ripe pear</i>			
Veuve Clicquot. <i>Yellow Label Brut</i>			75
<i>Unforgettable Champagne, the delicate mousse is striking</i>			
Moët & Chandon. <i>Ice Impérial</i>			85
<i>Fruity, light sweet Champagne</i>			