

HERENGRACHT

RESTAURANT & BAR

LUNCH

TO START

Bread w/ herb butter	6
Roasted nuts 🌱	5.5
Mixed & marinated olives 🌱	5.5

EGGS

Eggs Benedict	15
poached eggs w/ brioche, farmhouse ham & Hollandaise sauce	
Scrambled eggs	13
w/ sourdough bread	
add avocado smoked salmon	+3 +5.5

SANDWICHES Sourdough

Avocado & feta cheese	14
w/ pomegranate & olive oil (optional w/ vegan feta) 🌱	
Burrata	16.5
w/ tomato & basil	
Smoked mackerel	14
w/ ravigote & pickled onions	
Pastrami sandwich	15.5
w/ gherkins & mustard	
Veal croquettes	13
w/ gherkins & mustard	

CLUBS & CROQUES

Club smoked salmon	16
w/ lettuce, egg, avocado, onion, cucumber, horseradish mayonnaise & potato crisps	
Club chicken	15.5
w/ lettuce, tomato, bacon, egg, mayonnaise & potato crisps	
Croque monsieur	13
Croque madame w/ fried egg	15

SALADS

Kale salad 🌱	16
w/ avocado, apple & yuzu vinaigrette	
add feta	+1.5
Caesar salad	18
w/ Romaine lettuce, grilled chicken, bacon, anchovies, crouton, Parmesan cheese, egg & Caesar dressing	
Burrata	16.5
w/ Heirloom tomatoes & basil	

SOUP

Soup of the day	9.5
ask your waiter	

FLAMMKUCHEN

Flammkuchen bacon & cheese	15
w/ horseradish mayonnaise & onions	
Flammkuchen spicy beef	16
w/ chopped salad	
Flammkuchen feta	15
w/ tomato sauce & onions (optional w/ vegan feta) 🌱	

MAINS

Herengracht beefburger	18
w/ cheese, bacon, onion, gherkin, lettuce & burger sauce	
Grilled chicken	25
w/ herbs de Provence & lemon	
Housesteak (180 gr)	25
w/ herb butter	
Black truffle ravioli	23
w/ forest mushroom & Parmesan cheese	

SIDES

French fries	5.5
w/ mayonnaise	
Sweet potato fries w/ spicy mayonnaise	7
Green salad w/ mustard vinaigrette 🌱	5.5
Harricots vert	5.5

SOMETHING SWEET

Apple pie	6
add cream	+1
Carrot cake	6
Cheese cake	6

Whether you're vegetarian, vegan or 'veggie curious', you will find a number of carefully selected vegetarian and plant based items on our menu. The vegetarian dishes speak for themselves in the description. Our plant-based dishes are marked with a 🌱. Any questions? Just ask our staff!

HERENGRACHT

RESTAURANT & BAR

DINNER

TO START

Bread w/ herb butter	6
Roasted nuts ^{vegan}	5.5
Mixed & marinated olives ^{vegan}	5.5

STARTERS

Beetroot carpaccio	11.5
w/ rocket salad, walnuts, feta cheese & balsamic dressing (optional w/ vegan feta) ^{vegan}	
Burrata	16.5
w/ Heirloom tomatoes & basil	
Smoked salmon	11
w/ crostini, capers, onion & chives	
Beef carpaccio	15.5
w/ Parmesan cheese, rocket & truffle mayonnaise	
Soup of the day	9.5
ask your waiter	

FLAMMKUCHEN

Flammkuchen bacon & cheese	15
w/ horseradish mayonnaise & onions	
Flammkuchen spicy beef	16
w/ chopped salad	
Flammkuchen feta	15
w/ tomato sauce & onions (optional w/ vegan feta) ^{vegan}	

SALADS

Kale salad ^{vegan}	16
w/ avocado, apple & yuzu vinaigrette add feta	+1.5
Caesar salad	17
w/ Romaine lettuce, grilled chicken, bacon, anchovies, crouton, Parmesan cheese, egg & Caesar dressing	

MAINS

Dorada	22
w/ tomato, capers & parsley	
Fish & chips	23
w/ lemon & remoulade sauce	
Herengracht beefburger	18
w/ cheese, bacon, onion, gherkin, lettuce & burger sauce	
Grilled chicken	25
w/ herbs de Provence & lemon	
Braised lamb shank	26
w/ salsa verde	
Housesteak (180 gr)	25
w/ herb butter	
Falafel	21
w/ flat bread, tomato & onion salad	
Black truffle ravioli	23
w/ forest mushroom & Parmesan cheese	

SIDES

French fries	5.5
w/ mayonnaise	
Loaded fries w/ truffle mayonnaise & Parmesan cheese	12
Sweet potato fries w/ spicy mayonnaise	7
Green salad w/ mustard vinaigrette ^{vegan}	5.5
Harricots vert	5.5

DESSERTS

Crème brûlée	9
Brownie	9
w/ chocolate sauce & vanilla ice cream	
Tarte tatin	10
w/ caramel sauce & vanilla ice cream	
Plateau of Dutch cheeses	14.5
w/ dried fruit, nuts & apple syrup	

HERENGRACHT

RESTAURANT & BAR

BAR BITES

Bitterballen w/ mustard, 6 pcs	9
Dutch cheese soufflés w/ sweet chili sauce, 5 pcs	9
Plant based bitterballen w/ vadouvan mayonnaise, 6 pcs 🌱	9
Mini spring rolls w/ sweet chili sauce, 10 pcs 🌱	9
Goudenbocht mix 8 pcs	11
w/ bitterballen, cheese soufflés, spring rolls, breaded shrimps, mustard & sweet chili	
Goudenbocht mix 16 pcs	20
w/ bitterballen, cheese soufflés, spring rolls, breaded shrimps, mustard & sweet chili	
Loaded fries w/ truffle mayonnaise & Parmesan cheese	12

GEORGE COFFEE & TEA

choose your milk: whole milk, coconut milk, almond milk, oat milk (+1)
or add your flavour: noisette, vanilla or caramel (+½)

Espresso	3.5
Double espresso	4.25
Espresso macchiato	3.5
Coffee Americano	3.5
Cappuccino	4
Café au lait	4.5
Flat White	4.75
Latte macchiato	4.5
Selection tea	3.75
Fresh mint tea	4.25
w/ optional orange or lemon	+1
Hot Chocolate	4.5
Irish - Spanish - Italian Coffee	9
Iced Latte	7
Add on cream	1

SODAS

Coca Cola Coca Cola zero Sprite Orangina	4
Bos organic ice tea - lemon peach	4.25
Fever-Tree Indian Tonic / Elderflower Tonic / Mediterranean Tonic / Raspberry & Rhubarb Tonic / Bitter Lemon / Sparkling Pink Grapefruit / Ginger Ale / Ginger Beer	4.75

JUICES

Orange juice	6.5
Big Tom tomato juice	4.75
Schulp organic juice - apple	4.5

WATER

Marie Stella Maris - still 0,25L	4
Marie Stella Maris - sparkling 0,25L	4
Marie Stella Maris - still 0,75L	7
Marie Stella Maris - sparkling 0,75L	7

BEERS

draft

Pilsener - 0,18L / 0,25L / 0,5L / 1,5L	3.5 / 4.25 / 8.5 / 25
De Eeuwige jeugd, Lellebel – Blond 0.25L / 0.5L	7 / 14
Brouwerij 't IJ - IJwit 0,25L / 0,5L	7 / 14
Brouwerij Jopen - Mooie Nel IPA 0,25L / 0,5L	7 / 14

bottle

Brouwerij 't IJ Biri – tropical lager	7
Lowlander, White Ale – White	7
La Chouffe – Blond	7.5
Brouwerij 't IJ – Zatte	7.5
Brouwerij Jopen, Hop zij met ons 🌿	7.5
Liefmans – Fruitesse	6
Apple Bandit – cider 🌿	5.5
Local beer of the month	7
Heineken – 0.0%	4.5
Amstel Radler – 0.0%	4.5
Vrijwit – 0.5%	7

VERMOUTH

Lillet Bianco	6
Lillet Rosso	6
Lillet Rosé	6
Noilly Prat extra dry	6
Campari	6

DUTCH Jenever

Van Wees - young Jenever	5
Van Wees - old Jenever	5

HERENGRACHT

RESTAURANT & BAR

LIQUOR

Salmari	5
Baileys	6
Cointreau	6
Amaretto Disaronno	6
Kahlua	6
Licor 43	6
Molinari Sambuca	6
Tia Maria	6
Limoncello	7

TEQUILA

Tecan - Blanco Reposado	7.5
Patron Anejo	11.5

RUM

Bacardi Superior	6
Gosling's Black Seal Rum	6.5
Ron Zacapa 23y	11.5

VODKA

Ketel One	6
Grey Goose	9

WHISKEY

Jameson Irish	6
Jack Daniels Whiskey	6.5
Maker's Mark Bourbon	7
Johnny Walker Red Label	6.5
Glenmorangie 12Y	8.5
Lagavulin 16YR	16

DIGISTIEF

Hennessey V.S. de Cognac	8
Nonino grappa chardonnay	8.5
Chateau du Breuil 8y Calvados	9.5

GIN & TONIC

Tanqueray	12.5
Fever-Tree Indian tonic & lemon	
Hendricks	13.5
Fever-Tree Elderflower tonic & cucumber	
Hermit	15.5
Fever-Tree Mediterranean tonic & sea greens & grapefruit	

COCKTAILS

Aperol spritz	11
Aperol, prosecco, sparkling water & orange	
Limoncello spritz	10.5
Limoncello di Filletto, prosecco, sparkling water, fresh mint & lemon	
St Germain Spritz	11.5
St Germain, prosecco, sparkling water & lemon	
Campari spritz	10.5
Campari, prosecco, sparkling water & orange	
Paloma	12.5
Tecan tequila, lime & Fever-Tree Sparkling Pink Grapefruit	
Amaretto Sour	11.5
Disaronno, eggwhite, lemon & bitters	
Bloody mary	12.5
Vodka, spiced tomato juice & celery	
Espresso martini	13.5
Vodka, Kahlua & espresso	
Pornstar martini	14.5
Vodka, passionfruit, eggwhite, vanilla & prosecco shot	
Dutch Basil Smash	13.5
Hermit gin, sugar syrup & basil	
Snobtail Jegroni	12.5
Red vermouth, Galliano-bitter, Bols genever & orange	
Add crémant for a Negroni Sbagliato	
Moscow mule	11.5
Vodka, Fever-Tree ginger beer, lime & bitters	
<i>Optional with Dutch jenever in stead of Vodka</i>	
Dark & Stormy	12.5
Gosling's Rum, Fever-Tree ginger beer, lime & bitters	

NON ALCOHOLIC COCKTAILS

Virgin Mary	8.5
Spiced tomato juice w/ celery	
Apple & ginger	8.5
Fever-Tree ginger ale, Monin green apple, lime juice, ginger & rosemary	
Herengracht mint & passion	8.5
Passionfruit, sparkling water, mint & lime	
Crodino spritz	10.5
Crodino, sparkling water & orange	

HERENGRACHT

RESTAURANT & BAR

WHITE



HOUSE SELECTION

Verdejo, 'Organic' De Haan Altes, Castilla-La Mancha, Spain	7 / 35
Sauvignon blanc, Domaine Guilaman Côtes de Cascoigne, France	7.5 / 37.5
Pinot Grigio, Sasccheto doc L'Elfo Veneto, Italy	8 / 40
Chardonnay Reserve, Dumanet Languedoc, France	9 / 45
Grüner Veltliner Gruber Rösschitz Burgenland, Austria	45
Albariño Martin Codax, Rias Baixas, Spain 2022	55
Pouilly Fumé en Travertin Domaine Henri Bourgeois, Loire, France 2022	70
Chablis, AOC 'Gilbert Picq' Gilbert Picq, Burgundy, France 2021	75

RED



HOUSE SELECTION

Merlot, Luck & Jack Languedoc-Rousillon, France	7 / 35
Tempranillo 'Sembro' Bodegas del Jaro Ribera del Duero, Spain	7.5 / 37.5
Pinot Noir Gruber Rösschitz Burgenland, Austria	8.5 / 42.5
Malbec Zapata Mendoza, Argentina	9 / 45
Rioja Tinto Crianza doca Organic 'La Montesa' Palacios Remondo, Spain 2021	55
Saint Emilion, Chateau Fouqueryat 'Grand Cru' Bordeaux, France 2021	70

SPARKLING



Prosecco Spumante, La Delizia, doc, Italy	7.5 / 37.5
Champagne Brut Royale Réserve, Philipponnat, France	75

ROSÉ



George rosé Languedoc, Roussillon, France	7 / 35
Aix rosé Coteaux D'Aix en Provence, France	50
Aix rosé Magnum Coteaux D'Aix en Provence, France	100

SWEET



Port Ruby / Tawny Quinta do Portal Portugal	4.5 / 8.5
De Rivesaltes Domaine pouderoux, roussillon, france	6