



Welcome to 'De Watermolen van Opwetten'!

We are located on an island in the 'Kleine Dommel' River and dates in its current form from 1764. The complex consists of the watermill, an oil mill, the Klothuys (a dry mill), and the drying shed. The oil mill and the upper floor of the drying shed are used as event venues, and the oil mill is also an official wedding venue.

Regional products are sold in the Klothuys, and our brasserie is located on the ground floor of the drying shed.

The original drying shed was demolished in 1925 and rebuilt in 2010 based on a historical photograph. Vincent van Gogh painted the watermill in 1884; replicas of his works, including "The Potato Eaters," are on display in the building.

We are open year-round. During the warmer months, we have a lovely terrace, and during the colder months, you can relax inside by our cozy fireplace.

For more information and news, visit our website www.dewatermolenvanopwetten.nl or follow us on social media (LinkedIn, Instagram, TikTok, Facebook). You can also contact one of our staff members with any questions.

Enjoy!

Team de Watermolen van Opwetten

GROUPS OF MORE THAN 8 PERSONS CAN CHOOSE FROM THE TWELVE O'CLOCK SPECIALS OR THE THREE COURSE MENU



COFFEE

COFFEE	3,45
LATTE	4,25
ESPRESSO	3,45
DOUBLE ESPRESSO	5,10
ESPRESSO MACCHIATO	3,80
CAPPUCCINO	4,10
LATTE MACCHIATO	4,40
CORTADO	3,90
FLAT WHITE	5,75
CHAI LATTE	4
DIRTY CHAI LATTE	5,20

SPECIAL COFFEE from 8,50

IRISH / SPANISH / ITALIAN / FRENCH HOMEMADE COFFEE LIQUEUR WITH WHIPPED CREAM	2,50
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HOT CHOCOLATE	3,50
WHIPPED CREAM	0,75
FLAVOUR SHOT	0,75
CARAMEL / CHOCO / HAZELNUT	

ALL COFFEE VARIETIES CAN ALSO BE ORDERED AS DECAFÉ
OAT MILK INSTEAD OF WHOLE MILK 0,15

BONBON	2
IN COLLABORATION WITH CHOCOLATIER MAURICE DAAMEN	

COFFEE SERVED WITH 3 SWEETS, CHOICE OF:	9
COFFEE / TEA / CAPPUCCINO / ESPRESSO	
+ HOMEMADE COFFEE LIQUEUR, WITH WHIPPED CREAM	+2,50

ANNO 1878

Blanche Dael

MAASTRICHT

TEA

TEA:	2,75
CEYLON / EARL GREY / ROOIBOS / GREEN / DAEL'S DROUM / DAEL'S DELIGHT	
FRESH MINT TEA	3,25
FRESH GINGER TEA	3,25
FRESH MINT & GINGER TEA	3,75
WATERMILL TEA	3,75

* PLEASE PAY THE BILL PER TABLE, NOT PER PERSON. SEND EACH OTHER A PAYMENT REQUEST
PLEASE ASK OUR SERVICE STAFF FOR MORE INFORMATION ABOUT ALLERGENS



PASTRY

APPLECRUMBLEPIE	4,50
HOME MADE PIE OF THE DAY	5,50
ORANCELLO CAKE	3,50
WHIPPED CREAM	0,75

TABLEWATER

ACQUA PANNA – 0,25L	3
ACQUA PANNA – 0,75L	6,50
SAN PELLEGRINO – 0,25L	3
SAN PELLEGRINO – 0,75L	6,50
CARAFE OF WATER – 1L	2
CARAFE OF WATER – 1L MINT	3

HOMEMADE

LEMON-GINGER LEMONADE	4
ICE TEA MANGO	4,25
ICED LATTE	4,25

SODAS

FRITZ-KOLA	3,50
FRITZ-KOLA SUGARFREE	3,50
FRITZ-LIMO ORANGE	3,50
FRITZ-LIMO LEMON	3,50
FRITZ-LIMO HONEY MELON	3,50
FRITZ-APPLE CHERRY ELDERBERRY	3,50
FUZE TEA SPARKLING LEMON	3,25
FUZE TEA GREEN TEA	3,25
ROYAL CLUB TONIC	3
CRODINO BIONDO	5,50
BUNDABERG GINGER BEER 375ML	6

JUICES

FRESH ORANGE JUICE	4
SCHULP APPLE JUICE	3,50
SCHULP GRAPE JUICE	4
SCHULP APPLE & STRAWBERRY JUICE	4
SCHULP TOMATO JUICE	4



DRAFT BEER

GULPENER PILSNER | 0,25L 3,70
5% - SOFT AND FRESH BEER WITH AN AROMATIC HOPS STRUCTURE

GULPENER PILSNER | 0,5L 6,50

WATERMILL BEER 5,75
7.5% - TONES OF FRUIT, HERBS AND HOPS GIVE THIS BEER CHARACTER

GULPENER GERARDUS BLONDE 5,50
6.5% - SPICES AND HOPS GIVE THIS LIGHT AND SWEET BEER ITS RICH AND ROUND FLAVOR

GULPENER GERARDUS DUBBEL 5,50
7% - THIS CONTEMPORARY DARK BEER HAS TASTES OF SOURNESS AND SPICINESS

GULPENER GERARDUS TRIPLE 6
8.5% - POWERFUL, MULTIGRAIN BLONDE BEER WITH HERBS AND SPICES

BEER OF THE MONTH
STARTING FROM 5,50
BEER OF THE SEASON
STARTING FROM 5,50
ALTERNATING BEER
STARTING FROM 5,50

BOTTLED BEERS

GULPENER KORENWOLF WHITE 5,75
5% - FRESH WHITE BEER MADE WITH FOUR DIFFERENT GRAINS. SPICY AND WITH A SLIGHT BITTERNESS

GULPENER UR-WEIZEN 5,75
5.3% - A SOFT, FRESH BEER WITH CHARACTER. A REAL THIRST-QUENCHER

GULPENER CHATEAU NEUBOURG 6
5.5% - SUPERIOR PILSNER WITH A NOBLE BITTERNESS

TIETJE 6,95
7.5% -GHANT BLOND BEER, FRESH AND SPICY WITH ORANGE PEEL AND YOU SUPPORT THE BEAUTIFUL AFTER BREAST CANCER

LA CHOUFFE 6,95
8% - HAS REFRESHING AND SOFT SPICY FLAVORS. ALSO HINTS OF CITRUS FRUITS

DUVEL 7,25
8.5% - HEAVY BLONDE BEER WITH SLIGHT DRY, FRUITY FLAVORS AND A SOFT BITTER AFTERTASTE

LIEFMANS FRUITESSE 3.8% 5,25
3.8% - FRESH AND PROFOUND STRAWBERRY, RASPBERRY, CHERRY AND ELDERBERRY FLAVORS

0.0%-0.4% BOTTLED BEERS

TIETJE 5.75
0.4% -GHANT BLOND BEER, FRESH AND SPICY WITH ORANGE PEEL AND YOU SUPPORT THE BEAUTIFUL AFTER BREAST CANCER

GULPENER 4
0.0% - MILD HOPPY TASTE IN COMBINATION WITH REFRESHING LEMON

GULPENER WEIZEN 0.3% 4,75
0.3% - FRUITY AND REFRESHING WITH A ROUND SOFT AFTERTASTE

TEXELS SKUUMKOPPE 5,50
0.0% - FULL OF CHARACTER WHEAT BEER WITH HINTS OF CARAMEL AND APRICOT AND A CREAMY LIGHT SWEET AFTERTASTE

GULPENER KORENWOLF WHITE 5,50
0,0% - FRESH WHITE BEER MADE WITH FOUR DIFFERENT GRAINS. SPICY AND WITH A SLIGHT BITTERNESS

GULPENER RADLER 4
0.0% - MILD HOPPY TASTE IN COMBINATION WITH REFRESHING LEMON

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COCKTAILS

JOHNNIE WALKER-GINGER	7,50
HUGO	8,50
GIN-TONIC	9,50
ORANCELLO-GINGER BEER	9,50

MOCKTAILS

GIN-TONIC VIRGIN	7
MOJITO VIRGIN	7
GINGER MULE	7
PINK GIN-TONIC	7
SPRITZ	7

SPRITZERS

APEROL SPRITZ	9,50
LIMONCELLO SPRITZ	9,50
ORANCELLO SPRITZ	9,50

HOMEMADE

LIMONCELLO	6
ORANCELLO	6
COFFEE LIQUEUR	5



WINES

SPARKLING

PROSECCO SPUMANTE

100% GLERA | AI GALLI | VENETO, ITALY

BRIGHT | FRESH START | WELL-RIPENED CITRUS FRUITS |
LONG & ELEGANT FINISH

GLAS BOTTLE
6,95 35

WHITE

TARANI SAUVIGNON BLANC

100% SAUVIGNON BLANC | CAVE DE RABASTENS |
LANGUEDOC, FRANCE

BRIGHT YELLOW COLOR | FRESH NOTES OF CITRUS & GREEN APPLE
| VIBRANT FINISH

GLAS BOTTLE
6 30

PINOT GRIGIO | DELLE VENEZIE

100% PINOT GRIGIO | AI GALLI | VENETO, ITALY
BRIGHT | GOOD BALANCE & INTENSITY |
REFRESHING | JUICY, PEAR & APPLE

6 30

RUEDA BASA

90% VERDEJO-10% VIURA | TELMO RODRÍGUEZ |
CASTILLA Y LEÓN, SPAIN

BRIGHT STRAW YELLOW | FRESH | EXPRESSIVE | JUICY |
DRY AND FRUITY FINISH

7 35

SPÄTLESE

BLEND RIESLING & MÜLLER-THURGAU |
JOHANNES EGBERTS | RHEINHESSEN,
GERMANY

REFINED SWEET WHITE WINE | SWEET & FRESH |
RICH AROMA OF PEACH & APRICOT WITH A HINT OF HONEY

6 30

GAVI DI ROVERETO

100% CORTESE | FONTANASSA | PIEMONTE, ITALY

BRIGHT STRAW YELLOW |
MINERAL | FRESH FINISH THAT LINGERS WELL

44,50

CHARDONNAY | "LE PRESTIGE"

100 % CHARDONNAY | LES COLLINES DU BOURDIC |
LANGUEDOC, FRANCE

BRIGHT GOLDEN YELLOW | BUTTERY | APPLE | ALMOND |
WOODEN NOTES |

*AGED FOR 4 MONTHS IN OAK

49,75



WINES

	GLAS	BOTTLE
ROSÉ		
PINOT GRIGIO "BLUSH"	6	30
100% PINOT GRIGIO AI GALLI VENETO, ITALY BRIGHT, LIGHT ROSÉ FRESH WITH NOTES OF PEAR & WILD BERRIES WITH ELEGANT FINISH		
RED		
MERLOT DEL VENETO	6	30
100% MERLOT AI GALLI VENETO, ITALY RUBY RED JUICY FULL-BODIED HINTS LIKE BLACKBERRIES, CHERRIES & RASPBERRIES		
CABERNET SAUVIGNON DEL VENETO	6	30
100% CABERNET SAUVIGNON AI GALLI VENETO, ITALY BRIGHT GLEAMING RED NOTES BLACKBARRIES & CHERRY VELVETY SMOOTH FINISH		
CDC ROSSO		40
50% NERO D'AVOLA - 25% SYRAH -25% MERLOT CRISTO DI CAMPOBELLO SICILIË, ITALY BRIGHT INTENSE PURPLE RED COLOR HINTS LIKE RED AND BLACK FRUIT MINERAL HERBAL		
RIOJA EL JARDÍN DE LA EMPERATRIZ		40
93% TEMPRANILLO 7% GARNACHA TELMO LA RIOJA, SPAIN BRIGHT PURPLE-RED COLOR GOOD START ON THE PALATE TONES OF BLACK FRUITS, HERBAL, VANILLE & CEDAR WOOD *AGED FOR 15 MONTHS IN OAK		
"IL VIAGGIO" APPASSIMENTO		37,50
60% CORVINA - 15% CORVINONE - 15% RONDINELLA - 10% LOCAL GRAPE VARIETIES NEGRAR-DOMÌNI VENETI VENETO, ITALY RUBYRED FULL SOFT TANNINES NOTES OF VANILLA & CHERRY HERBAL LONG FINISH		
NON ALCOHOL WINE		
PROSECCO <0,5% 200ML	7,75	26,50
VINO-ZERO CHARDONNAY <0,5%	4	
VINO-ZERO CABERNET SAUVIGNON <0,5%	4	

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LUNCH - 11.00 – 15.00

TWELVE O'CLOCK MEAT - 15,50

POMODORI SOUP WITH CREAM - SOURDOUGH BREAD - BEEF CROQUETTE - BOILED EGG - HAM - CHEESE - MUSTARD

TWELVE O'CLOCK FISH - 18

FISH SOUP - SOURDOUGH BREAD - HOME MADE SHRIMP CROQUETTE - BOILED EGGS - SMOKED SALMON - HERB MAYONNAISE

TWELVE O'CLOCK VEGETARIAN - 15,50

POMODORI SOUP WITH CREAM - SOURDOUGH BREAD - VEGAN CROQUETTE BOILED EGGS - MUSHROOMSPREAD - MUSTARD

- ALSO AVAILABLE WITH GLUTEN FREE BREAD + 1,50

BREAD AND SALAD

BREAD WITH FETA - 11,50 

HOMEMADE MUHAMMARA - WALNUTS - POMEGRANATE SEEDS - RED ONION

BREAD SMOKEY TUNA MELT - 14,50

HOMEMADE TUNA SALAD - CHEDDAR - ONION RELISH - SMOKEY SAUCE

CLUB SANDWICH - 14,50

BRIOCHE - SMOKED CHICKEN - BACON - OMELET - HOMEMADE COCKTAILS SAUCE - CHIPS

BREAD CARPACCIO - 16,50

TRUFFELMAYONNAISE - PARMESAN CHEESE - SUNFLOWER SEEDS - ROASTED TOMATOES

SALAD CARPACCIO - 17,50

TRUFFELMAYONNAISE - PARMESAN CHEESE - SUNFLOWER SEEDS - ROASTED TOMATOES - RED ONION - SOURDOUGH BREAD - BUTTER

BOWLS

DELICIOUS BOWL WHERE ALL FLAVORS COME TOGETHER - SERVED WITH BREAD

HARISSA BOWL - 15 

PEARL COUSCOUS - MUHAMMARA - BELL PEPPER - BEETROOT - CAULIFLOWER - BUTTER BEANS - PUMPKIN SEEDS - TAHIN DRESSING

SHAKSHUKA BOWL - 16 

BELL PEPPER - TOMATO - THREE EGGS - FETA - SUMAC

CREAMY CHICKEN CAESAR BOWL - 17,50

LEMON CHICKEN - PARMESAN CHEESE - ROASTED VEGGIES - COOKED EGG - HOMEMADE CAESAR DRESSING

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WARM DISHES

STUFFED CREAMY POTATO - 16,50
FRIED EGG - GRUYERE CHEESE - BACON - CREAM

HOMEMADE SHRIMP CROQUETTES - 18
SOURDOUGH BREAD - HERB MAYONNAISE

FRIED EGGS - 16
SOURDOUGH BREAD - THREE EGGS - HAM - CHEESE
• SUPPLEMENT BACON + 1,50

TOUGH BUFFALO BURGER - 20,50
BRIOCHE - HOME MADE BURGER SAUCE - BACON - TOMATO -
ONION RELISH - FRENCH FRIES WITH MAYONNAISE
*WE MAKE OUR HAMBURGERS FROM WATER BUFFALO MEAT FROM THE
STOERDERIJ IN SON EN BREUGEL*

PORTOBELLO BURGER - 18 
BRIOCHE - GINGER MAYONNAISE - KIMCHI - FRIED EGG - TOMATO -
CHEDDAR CHEESE - GOUDA CHEESE - FRENCH FRIES WITH MAYONNAISE

GLUTEN FREE HAMBURGER - 22,50
GLUTEN FREE BUN - HOME MADE BURGER SAUCE - BACON -
TOMATO - ONION RELISH - FRENCH FRIES WITH MAYONNAISE
MAY CONTAIN TRACES OF GLUTEN

BURGER SUPPLEMENTS
• SUPPLEMENT CHEDDAR CHEESE +1,50
• SUPPLEMENT SUNNY SIDE UP EGG +1,50

SIDE DISHES

BREAD WITH BUTTER - 6
ROASTED VEGETABLES - 5
FRENCH FRIES WITH MAYONNAISE - 2,75
SWEET POTATO FRIES WITH TRUFFLE MAYONNAISE - 4,50

LUNCH DESSERTS

BLUEBERRY CHEESECAKE - 10
MILLEFEUILLE - 10,50
CHEESE PLATTER WITH FIVE DIFFERENT CHEESES 15
FIVE TYPES OF CHEESES - GRAPES - WALNUTS - FIG-ALMOND BREAD -
CRANBERRY COMPOTE

COFFEE SERVED WITH 3 SWEETS - CHOICE OF: COFFEE / TEA / CAPPUCCINO / ESPRESSO	9
+ HOMEMADE COFFEE LIQUEUR WITH WHIPPED CREAM	+2,5



DINNER – AVAILABLE FROM 17.00

THREE COURSE MENU 41.50

IT IS NOT POSSIBLE TO COMBINE THIS MENU WITH DISHES FROM THE À LA CARTE MENU

STARTERS

CARPACCIO

TRUFFELMAYONAISE - PARMESAN CHEESE - ROASTED TOMATO - RUCOLA -
SUNFLOWER SEEDS

OR

GRAVAD LAX

MARINATED RAW SALMON - LABNEH - FRIED CAPERS - CRUNCHY FOCACCIA

OR

TARTE RUSTIQUE

GOATCHEESE - HONEY - GRAPES - WALNUTS - THYM

MAIN COURSES

SIRLOIN STEAK

SEASONAL VEGETABLES - GARLIC GRAVY - OVEN POTATO

OR

RED MULLET

PARSNIP CREAM - ANTIBOISE - SEASONAL VEGETABLE - OVEN POTATO

OR

DAHL - 20

RICE - CRUNCHY PICKLED VEGETABLES - YOGURT MINT SAUCE - SERVED
WITH BREAD

DESSERT

BLUEBERRY CHEESECAKE

HAZELNUT NOUGATINE - BLUEBERRY

OR

COFFEE SERVED WITH SWEETS - CHOICE OF:

COFFEE / TEA / CAPPUCCINO / ESPRESSO WITH 3 SWEETS

OR

CHEESE PLATTER WITH FIVE DIFFERENT CHEESES + 5,50

FIVE TYPES OF CHEESES - GRAPES - WALNUTS - FIG ALMOND BREAD -
CRANBERRY COMPOTE

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DINNER – AVAILABLE FROM 17.00

STARTERS

RAVIOLI AND FISH - 19,50

2 BIG RAVIOLI'S FILLED WITH SPINACH AND TURBOT SHRIMPS - RED MULLET - CREAMY SAFFRON SAUCE

GRILLED GARLIC BROCCOLI STEAK - 10,50 

AIOLI - FRIED CAPERS - PARMESAN CHEESE - CRISPY BUCKWHEAT - CRUNCHY FOCACCIA

TARTE RUSTIQUE 14 

GOATCHEESE - HONEY - GRAPES - WALNUTS - THYM

GRAVAD LAX - 13,50

MARINATED RAW SALMON - LABNEH - FRIED CAPERS - CRUNCHY FOCACCIA

LAMB MEATBALLS - 14

MUHAMMARA - YOGURT MINT SAUCE - CRUNCHY FOCACCIA

HOMEMADE SHRIMP CROQUETTES (TWO PIECES) - 15,50

HERB MAYONNAISE - FRIED PARSNEY

CARPACCIO - 13,50

TRUFFELMAYONNAISE - PARMESAN CHEESE - ROASTED TOMATO - RUCOLA - SUNFLOWER SEEDS



DINNER – AVAILABLE FROM 17.00

MAIN COURSES

GRILLED LAMB RUMP - 29

SEASONAL VEGETABLE - RED ONION - POMEGRANATE SEEDS - YOGURT MINT SAUCE - OVEN POTATO

RED MULLET - 24

CREAMY SAFFRON SAUCE - GREEN ASPERGUS - OVEN POTATO

DAHL - 20 

RICE - CRUNCHY PICKLED VEGETABLES - YOGURT MINT SAUCE - SERVED WITH BREAD

GADO GADO  21,50

GREEN BEANS - CARROT - BEAN SPROUTS - FRIED TOFU - COOKED EGG - HOMEMADE PEANUT SAUCE - SERVED LUKEWARM

SIRLOIN STEAK - 29,50

SEASONAL VEGETABLES - GARLIC GRAVY - OVEN POTATO

SWORDFISH STEAK - 27,50

FREGOLA - SEASONAL VEGETABLES - WHITE WINE CAPERS SAUCE

SHAKSHUKA BOWL - 16 

BELL PEPPER - TOMATO - THREE EGGS - FETA - SUMAC

- WITH LAMB MEATBALLS + 9,50

SIDE DISHES

OVEN ROASTED ROSEVAL POTATOES - 3,50

FRENCH FRIES WITH MAYONNAISE - 2,75

SWEET POTATO FRIES WITH TRUFFLE MAYONNAISE - 4,50

GRILLED VEGETABLES - 5

GREEN SALAD - 4



DINNER – AVAILABLE FROM 17.00

HAMBURGERS

TOUGH BUFFALO BURGER - 20,50

BRIOCHE - HOMEMADE BURGER SAUCE - BACON - TOMATO -
ONION RELISH - FRENCH FRIES WITH MAYONNAISE

*WE MAKE OUR HAMBURGERS FROM WATER BUFFALO MEAT FROM THE
STOERDERIJ IN SON EN BREUGEL*

PORTOBELLO BURGER - 18 

BRIOCHE - GINGER MAYONNAISE - KIMCHI - FRIED EGG - TOMATO -
CHEDDAR CHEESE - GOUDA CHEESE - FRENCH FRIES WITH MAYONNAISE

GLUTEN FREE HAMBURGER - 22,50

GLUTEN FREE BUN - HOME MADE BURGER SAUCE - BACON - TOMATO -
ONION RELISH - FRENCH FRIES WITH MAYONNAISE

MAY CONTAIN TRACES OF GLUTEN

BURGER SUPPLEMENTS

- SUPPLEMENT CHEDDAR CHEESE + 1,50
- SUPPLEMENT SUNNY SIDE UP EGG + 1,50



DINNER – AVAILABLE FROM 17.00

DESSERTS

BLUEBERRY CHEESECAKE - 10
HAZELNUT NOUGATINE - BLUEBERRY
*SUGGESTION; CALVADOS

WARM CHOCOLATE LAVA CAKE - 9
BASTOGNE CRUMBLE - VANILLA ICE CREAM
*SUGGESTION; PEDRO XIMENEZ

MILLEFEUILLE - 10,50
PUFF PASTRY - SWISS CREAM - RASPBERRY
*SUGGESTION; RIESLING, SPÄTLASE

SORBET ICE CREAM - 8
THREE DIFFERENT TYPES SORBET - SEASONAL FRUIT - BASTOGNE CRUMBLE
*SUGGESTION; GRAHAM'S FINE WHITE PORT

CHEESE PLATTER WITH FIVE DIFFERENT CHEESES - 15
GRAPES - WALNUTS - FIG-ALMOND BREAD - CRANBERRY COMPOTE
*SUGGESTION; MARSALA

COFFEE SERVED WITH 3 SWEETS - 9
CHOICE OF; COFFEE / TEA / CAPPUCCINO / ESPRESSO
*SUGGESTION; HOMEMADE COFFEE LIQUEUR WITH WHIPPED CREAM

DESSERT SUPPLEMENTENS

- SCOOP VANILLA ICE CREAM + 1,50
 - SCOOP RASPBERRY ICE CREAM (SORBET) + 1,50
- ASK OUR SERVICE STAFF FOR OTHER FLAVORS



DIGESTIVE

COFFEE SERVED WITH 3 SWEETS	9
COFFEE / TEA / CAPPUCINO / ESPRESSO	
+ HOMEMADE COFFEE LIQUEUR AND WHIPPED CREAM	+2,50
SPECIAL COFFEE	8,50
IRISH / SPANISH / ITALIAN / FRENCH COFFEE	
HOMEMADE LIMONCELLO	6
HOMEMADE ORANCELLO	6
HOMEMADE COFFEE LIQUEUR	5
ODAVI STRAWBERRY LIQUEUR	4,50
BAILEY'S	5,50
CALVADOS	6,50
COINTREAU	7
DISARONNO AMARETTO	5,50
COGNAC, D.O.M. BENEDICTINE	7,50
COGNAC, REMY MARTIN V.S.O.P	12,50
FRANGELICO	6,75
GRAND MARNIER	7,90
JULIA GRAPPA	6
LICOR 43	7,25
OUZO OF PLOMARI	5
SAMBUCA MOLINARI	5,50
TIA MARIA	5
WHISKY, JOHNNIE WALKER RED LABEL	5,75
WHISKEY, SOUTHERN COMFORT	6
WHISKEY, JAMESON IRISH	6,50
WHISKEY, JACK DANIELS	7,25
WHISKY, GLENGOYNE 12Y SINGLE MALT	15,50
DRAMBUIE	8,25



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