



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-APPLE CHERRY ELDERBERRY	3,50
FRITZ-LIMO RHUBARB	3,75

FUZE TEA SPARKLING LEMON	3,25
FUZE TEA GREEN TEA	3,25
FEVER TREE TONIC MEDITERRANEAN	4
FEVER TREE GINGER BEER	4
FEVER TREE GRAPEFRUIT	4
CRODINO BIONDO	5,50

JUICES

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

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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

SOLITO'S 6
5.9% - LICHT BEER WITH FLAVOUR OF TEQUILA

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

GULPENER GERARDUS BLOND 5,50
0.0% - LIGHT SWEET ABBY BEER

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

PALOMA	13,50
LITTLE ISLAND ICED TEA	13,50
GIN-TONIC (ROKU GIN EN FEVER TREE TONIC)	13,50
JOHNNIE WALKER-GINGER	9,50
HUGO	10,50
ORANCELLO-GINGER BEER	10,50

MOCKTAILS

MOJITO	9
GINGER MULE	9
PINK GIN-TONIC	9

SPRITZERS

HARD SELTZER PEACH	6
HARD SELTZER LIME	6
APEROL SPRITZ	10,50
LIMONCELLO SPRITZ	10,50
ORANCELLO SPRITZ	10,50

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

CHARDONNAY

100% CHARDONNAY | AI GALLI | VENETO, ITALIË

POWERFUL FLAVOR OF CHARDONNAY GRAPE, ELEGANT, REFINED
MINERALITY, LONG-LASTING FINISH

8,50 42,50

SPÄTLESE

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

REFINED SWEET WHITE WINE | SWEET & FRESH |
RICH AROMA OF PEACE & 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



WINES

ROSE	GLAS	BOTTLE
PINOT GRIGIO "BLUSH" 100% PINOT GRIGIO AI GALLI VENETO, ITALY BRIGHT, LIGHT ROSE FRESH WITH NOTES OF PEAR & WILD BERRIES WITH ELEGANT FINISH	6	30
RED	GLAS	BOTTLE
MERLOT DEL VENETO 100% MERLOT AI GALLI VENETO, ITALY RUBY RED JUICY FULL-BODIED HINTS LIKE BLACKBERRIES, CHERRIES & RASPBERRIES	6	30
CABERNET SAUVIGNON DEL VENETO 100% CABERNET SAUVIGNON AI GALLI VENETO, ITALY BRIGHT GLEAMING RED NOTES BLACKBARRIES & CHERRY VELVETY SMOOTH FINISH	6	30
CDC ROSSO 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	8	40
RIOJA EL JARDÍN DE LA EMPERATRIZ 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	8,50	40
"IL VIAGGIO" APPASSIMENTO 60% CORVINA - 15% CORVINONE - 15% RONDINELLA - 10% LOCAL GRAPE VARIETIES NEGRAR-DOMINI VENETI VENETO, ITALY RUBYRED FULL SOFT TANNINES NOTES OF VANILLA & CHERRY HERBAL LONG FINISH		37,50
NON ALCOHOL WINE	GLAS	FLES
PROSECCO <0,5% 200ML	7,75	
PROSECCO <0,5% 750ml		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 - 16,50

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

TWELVE O'CLOCK FISH - 18,75

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

TWELVE O'CLOCK VEGETARIAN - 15,50

POMODORI SOUP WITH CREAM - SOURDOUGH BREAD - VEGAN CROQUETTE BOILED EGGS - HOMEMADE CREAM OF GREEN PEA - MUSTARD

- ALSO AVAILABLE WITH GLUTEN FREE BREAD + 1,50

BREAD AND SALAD

BREAD WITH HOMEMADE CREAM OF GREEN PEA - 11 

HOMEMADE CREAM OF GREEN PEA - EGG - GREEN ASPARAGUS - NUTMIX - PICKLED RED ONION

BREAD WITH RILETTE OF HOME-SMOKED SALMON - 13,50

WARM SMOKED - HERB MAYONNAISE - CORNICHONS - CAPERS - RED ONION

CLUB SANDWICH - 14

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

BREAD CARPACCIO - 16,50

TRUFFELMAYONNAISE - PARMESAN CHEESE - SUNFLOWER SEEDS - ROASTED TOMATOES

SALADS

SERVED WITH BREAD AND BUTTER

SUMMER SALAD - 16 

HOMEMADE CREAM OF GREEN PEA - EGG - GREEN ASPARAGUS - ROASTED TOMATO - NUTMIX - PICKLED RED ONION

SALAD CARPACCIO - 17,50

TRUFFELMAYONNAISE - PARMESAN CHEESE - SUNFLOWER SEEDS - ROASTED TOMATOES - RED ONION

SALAD RILETTE OF HOME-SMOKED SALMON - 18,50

WARM SMOKED - EGG - GREEN ASPARAGUS - CORNICHONS - RED ONION - CAPERS - HERB MAYONNAISE



WARM DISHES

HOMEMADE SHRIMP CROQUETTES - 17,50
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*

HOME-MADE SPICY SEASONED BURGER - 18 

MADE OF CHICKPEAS - BRIOCHE - TZATZIKI - TOMATO - FRENCH FRIES WITH
MAYONNAISE

GLUTEN FREE HAMBURGER - 23,25

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 - 3

SWEET POTATO FRIES WITH TRUFFLE MAYONNAISE - 4,50

LUNCH DESSERTS

CHEESECAKE - 10,50

CHOCOLATE MOUSSE - 9

3 SCOOPS OF SORBET ICE CREME 8

COFFEE SERVED WITH 3 SWEETS - CHOICE OF:

COFFEE / TEA / CAPPUCCINO / ESPRESSO	9,50
+ HOMEMADE COFFEE LIQUEUR WITH WHIPPED CREAM	+2,50



DINNER – AVAILABLE FROM 17.00

THREE COURSE MENU 38.50

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

STARTERS

TARTE RUSTIQUE 

GOATCHEESE - HONEY - GRAPES - WALNUTS - THYM

OR

CARPACCIO

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

OR

RILETTE OF HOME-SMOKED SALMON

WARM SMOKED - HERB MAYONNAISE - CORNICHONS - CAPERS -
RED ONION - CRUNCHY FOCACCIA

OR

MAIN COURSES

GRILLED GREEK CHICKEN

GREEK SALAD WITH FETA - TZATZIKI - PITA BREAD

OR

PULLED OYSTER MUSHROOM 

MARINATED IN WHITE WINE MISO SAUCE - POTATO MOUSSELINE, SEASONAL
VEGETABLE

OR

HADDOCK FILLET

ANTIBOISE - POTATO MOUSSELINE - SEASONAL VEGETABLES

DESSERT

TARTE TATIN

PUFF PASTRY - APPLE - CINNAMON - VANILLA ICE

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

OCTOPUS CARPACCIO - 15

COOKED SOUS VIDE ANTIBOISE - CRUNCHY FOCACCIA

AJO BLANCO - 10 

WHITE GAZPACHO MADE OF ALMONDS - CRUNCHY FOCACCIA

TARTE RUSTIQUE 14 

GOATCHEESE - HONEY - GRAPES - WALNUTS - THYM

ALBONDIGAS - 13,50

SPANISH HOMEMADE MEATBALLS - LIGHT SPICY TOMATOSAUCE - CRUNCHY FOCACCIA

HOMEMADE SHRIMP CROQUETTES (TWO PIECES) - 15

HERB MAYONNAISE - FRIED PARSNEY

CARPACCIO - 150

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

SALADS

SERVED WITH BREAD AND BUTTER

SUMMER SALAD - 16 

HOMEMADE CREAM OF GREEN PEA - EGG - GREEN ASPARAGUS - ROASTED TOMATO - NUTMIX - PICKLED RED ONION

SALAD CARPACCIO - 17,50

TRUFFELMAYONNAISE - PARMESAN CHEESE - SUNFLOWER SEEDS - ROASTED TOMATOES - RED ONION

SALAD RILETTE OF HOME-SMOKED SALMON - 18,50

WARM SMOKED - EGG - GREEN ASPARAGUS - CORNICHONS - RED ONION - CAPERS - HERB MAYONNAISE



DINNER – AVAILABLE FROM 17.00

MAIN COURSES

OUR MAIN COURSES ARE SERVED WITHOUT POTATO OR FRIES AS A SIDE DISH. THIS WAY, YOU PAY A LOWER PRICE AND TOGETHER WE PREVENT FOOD WASTE! IN THE MOOD FOR SOMETHING EXTRA? CHOOSE ONE OF OUR SIDE DISHES

PULLED OYSTER MUSHROOM 17,50 

MARINATED IN WHITE WINE MISO SAUCE - POTATO MOUSSELINE, SEASONAL VEGETABLE

GRILLED GREEK CHICKEN 20

GREEK SALAD WITH FETA - TZATZIKI - PITA BREAD

HADDOCK FILLET 23,50

ANTIBOISE - POTATO MOUSSELINE - SEASONAL VEGETABLES

CREAMY BUTTER BEANS - 17,50 

COCONUT MILK - CASHEW NUTS - CRUNCHY PICKLED VEGETABLES - PITA BREAD

SIRLOIN STEAK - 25,50

GARLIC GRAVY - POTATO MOUSSELINE - SEASONAL VEGETABLES

SWORDFISH STEAK - 25,50

FREGOLA - SEASONAL VEGETABLES - WHITE WINE CAPERS SAUCE

SIDE DISHES

OVEN ROASTED ROSEVAL POTATOES - 3,50

FRENCH FRIES WITH MAYONNAISE - 3

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
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HOMEMADE SPICY SEASONED BURGER - 18 

MADE OF CHICKPEAS - BRIOCHE - TZATZIKI - TOMATO - FRENCH FRIES WITH
MAYONNAISE

GLUTEN FREE HAMBURGER - 23,25

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

CHEESECAKE - 10,50

BASTOGNE CRUMBLE - SEASONAL FRUIT

*SUGGESTION; CALVADOS

CHOCOLATE MOUSSE - 9

BASTOGNE CRUMBLE - SEASONAL FRUIT

*SUGGESTION; PEDRO XIMENEZ

TARTE TATIN - 10,50

PUFF PASTRY - APPLE - CINNAMON - VANILLA ICE CREAM

*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 - 9,50

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	9,50
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
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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