

/COFFEE & TEA

COFFEE 3.1
ESPRESSO 3.1
CAPPUCCINO 3.4
ESPRESSO MACCHIATO 3.3
LATTE MACCHIATO 3.7
LATTE 3.5
FLAT WHITE 3.9
ICED AMERICANO « sweetened or not » 4.3
ICED LATTE « sweetened or not » 4.5
COFFEE SPECIAL 9
coffee with your choice of liqueur
HOT CHOCOLATE 3.5

EXTRA'S
whipped cream +0.7 / oatmilk +0.5 / vanilla syrup +0.5

FRESH MINT TEA 3.5
FRESH GINGER TEA 3.5
FRESH MIXED GINGER & MINT TEA 3.75
SENZA ORGANIC TEA 3.2
earl grey blue flower / forest happiness / herbal chai / dutch breakfast bio / chuyeqi green bio / totally nuts

/SOFT DRINKS

SOURCY RED / SOURCY BLUE *(0.20l)* 3.4
SOURCY RED / SOURCY BLUE *(0.75l)* 6.5

PEPSI COLA / PEPSI MAX 3.4
LIPTON ICE TEA / 7-UP / SISI 3.4

HOMEMADE ICE TEA 4

« ROYAL CLUB »
TONIC / BITTERLEMON / GINGERALE 3.4

« THOMAS HENRY »
TONIC / BOTANICAL TONIC 4.5
PINK GRAPEFRUIT 4.75
GINGER BEER 4.5

/JUICES

ORANGE JUICE 4.5
ORGANIC APPLE JUICE 3.75
ORGANIC PEAR JUICE 3.75
ROYAL CLUB TOMATO JUICE 3.75
CRANBERRY JUICE 3.75

/SOMETHING ELSE

HOMEMADE ICE TEA 4
APPLE JUICE & SODA 3.75
DAMRAK VIRGIN GIN & TONIC 7
Damrak Virgin Gin o.o, Thomas Henry Botanical Tonic & lime
PINK LEMONADE 10
Thomas Henry Pink Grapefruit, vanilla syrup, lime & seasalt

/DRAFT BEERS

JUPILER PILSENER *(25cl)* 3.7 | *(33cl)* 4.8 | *(50cl)* 7.4
LEFFE BLONDE *(25cl)* 5.6
GOOSE IPA *(25cl)* 5.8
HERTOG JAN SEASONAL *(25cl)* 5.8
TRIPEL KARMELIET*(25cl)* 5.8
IJWIT *(33cl)* 6

/LOCAL BEERS bottled/canned

« TWO CHEFS BREWING »
FUNKY FALCON *-pale ale- (5,2%)* 5.5
BON CHEF *-neipa- (5%)* 5.5

« KLEIBURG »
SLIGHTLY SOUR *-session ale- (4,2%)* 6
SICILIAANS WIT *-white- (5,5%)* 6

« DE EEUWIGE JEUGD »
LELLEBEL *-blonde- (5,7%)* 6
BOKKELUL *-bock- (7%)* 6

/OTHER BOTTLED BEERS

DUVEL *-belgian blonde- (8,5%)* 5.5
LA CHOUFFE *-belgian blonde- (8%)* 5.5
FRANZISKANER WEISSBIER *-german wheat- (5%)* 5.5
CORONA *-mexican lager- (4,5%)* 5.5

/LOW & NON ALCOHOLIC BEERS

JUPILER *(0,0%)* 3.5
LEFFE BLONDE *(0,0%)* 4.5
FRANSIZKANER WEISSBIER *(0,0%)* 5
FUNKY FALCON *-pale ale- (0.2%)* 5.5

/CIDER & FRUIT BEERS

APPLE BANDIT *-cider- (4,5%)* 5
HOEGAARDEN RADLER *-lemon beer- (2%)* 5
LEFFE RUBY *-red fruit beer- (5%)* 5

/GENEVER

BOLS JONGE GENEVER 4
BOLS ZEER OUDE GENEVER 4.5
BOLS BARREL AGED GENEVER 5

The “kopstoot” or “head butt” in English is an old Dutch tradition, where you enjoy a shot with a beer by combining the finest genevers with a beer.

BOLS JONGE GENEVER & JUPILER PILSENER 7
BOLS ZEER OUDE JENEVER & GOOSE IPA 9.5
BOLS BARREL AGED GENEVER & LEFFE BLONDE 10

/WHITE

SAUVIGNON BLANC 5.4 | 25
France - Comte de Sirac
A fresh wine from the mediterranean region Languedoc Roussillon. A 100% Sauvignon Blanc grape with a light green-yellow color. Its aroma is full of fresh green apple notes, paired with citrus and slightly grassy undertones.

CHARDONNAY 5.9 | 26.5
France - St. Martin
This beautiful Languedoc Chardonnay is straw yellow in color. You smell fresh citrus, but also tropical pineapple and peach. Soft, round and fruity, the wine gets some body due to the presence of ripe peach and hazelnuts.

VERDEJO/SAUVIGNON BLANC 6.4 | 28.5
Spain - K-Naia
A white Bodegas wine from Spain has a light yellow color and is made from two different grapes, 85% from Verdejo and 15% from Sauvignon Blanc. You taste a fresh wine of tropical fruit paired with fennel. A lively and aromatic wine with a long finish.

/RED

MERLOT 5.4 | 25
France - St. Martin
A deep red coloured Languedoc wine with shades of purple. Aromas of black currant, black cherry and light spiciness. Smooth and round in the mouth. The grapes are harvested manually and taken directly to the cellar to preserve freshness.

MONTEPULCIANO 5.7 | 26.5
Italy - Parini Montepulciano D'Abruzzo
The Montepulciano grape flourishes in the wine region of Abruzzo, located on the Adriatic coast. This is a fruit bomb with a mouthful of cherries, strawberries and berries. The grape is particularly interesting and well worth exploring.

/ROSÉ

TEMPRANILLO 5.2 | 25
Spain - Torre de Vejezate
Made from the grape that Spain is most proud of is the Tempranillo grape. Very pure light pink rosé with delicious aromas of strawberries and peach with a balanced acidity.

/SPARKLING

CAVA 7 | 27.5
Spain - Arte Latino
Arte Latino Cava Brut is a yellow cava originating from around the city of Barcelona in Catalonia. The nose shows fresh citrus fruit aromas with light hints of lemon and lime. You taste a taste of the returning citrus fruits with an explosion of fine bubbles, a touch of apple gives the finish to the taste.

/COCKTAILS

THE BEST DAM GIN & TONIC 10
Damrak Gin, Thomas Henry Tonic Water & Orange

HENDRICK’S GIN & TONIC 12
Hendrick’s Gin, Thomas Henry Elderflower Tonic & cucumber

APERITIVO SPRITZ 11
Galliano LAperitivo, cava, soda & orange

HUGO SPRITZ 11
Bols Elderflower Liqueur, cava, soda & mint

LYCHEE 153 11
Kwai Feh Lychee, Bols vodka, Yuzu juice & lime

LYCHEE SANGRIA *(0,5L)* 14 | *(1L)* 28
Sauvignon, Elderflower Liqueur, lychee syrup, fresh lychee & lime

DARK & STORMY 11
Brugal Anejo rum, Thomas Henry Ginger Beer & lime

MOSCOW MULE 11
Bols Vodka, Thomas Henry Ginger Beer & lime

MEXICAN MULE 11
Olmeca Tequila, Thomas Henry Ginger Beer & lime

PALOMA 11
Olmeca Tequila, Thomas Henry Pink Grapefruit, lime & seasalt

NEGRONI 11
Martini Rosso, Damrak Gin & Campari

PORNSTAR MARTINI 12
Bols Vodka, Passoa, lime & Stilla Velvet

ESPRESSO MARTINI 12
Bols Vodka, Kahlua & espresso

THE AMSTERDAMMER 10
Bols Peach, Barrel Aged Genever & cranberry juice

/LIQUEUR

Vaccari Sambuca / Galliano LAperitivo (bitter) / Galliano Amaretto / Cointreau / Frangelico / Licor 43 Original / Licor 43 Orochata / Bols Peach / Bols Vanilla / Bols Elderflower / Kwai Feh Lychee 5

/SPIRITS

Bols Vodka / Damrak Gin (local) 5
Brugal Especial (Bianco) / Brugal Anejo Rum (Dark) 5
Olmeca Tequila Blanco / Olmeca Tequila Resposado 5
Hendrick’s Gin 7

/SHOTS

Jagermeister / Salmari / Sambuca / Limoncello / Apple pie shot 4.5

/WHISKEY & COGNAC

Famous Grouse / Tullamore D.E.W. Original 5
Monkey Shoulder 6
Highland Park 12 years old / Glennfiddich 12 years old 8.5
Jack Daniels 5.5
Remy Martin vsop 7.5
Hensey VS 6.5



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