SMOOTHIE | SAPPEN/JUICES

Bosvruchten-yoghurt-munt/
Forest fruits-yoghurt-mint 6.50
Verse jus d’orange/orange juice 4.80
Appelsap/Apple juice (bio/organic) 4.30
Perensap/Pear juice (bio/organic) 4.30
Big Tom tomatensap/tomato juice 5.50

BIER VAN DE TAP/BEER (DRAFT)

Grolsch

20cl (fluitje) 3.60
25cl (vaasje) 4.00
50cl 8.00
Grolsch Puur Weizen
30cl 6.20
50cl 11.00
Grimbergen Tripel
25cl 6.50
50cl 13.00
Peroni Nastro Azzuro
25cl 4.50
50cl 9.00

Voor onze overige Grolsch bieren (tap en
fles), zie onze bierkaart/For other Grolsch
beers (draft and bottled), see our beer menu

WIJNEN/WINES

Wit/White glas karaf 50cl fles
Chardonnay Vignoble Muret
(Languedoc/F) 5.90 21.00 31.50
Pinot Grigio Fattori
(Veneto/It) 5.70 20.00 30.50
Rood/Red
Gamay, Beaujolais Villages, Alexandre Burgaud,
Vin Nature (F) 5.90 21.00 31.50
Syrah Cabernet Haut Flassac
(Languedoc/F) 5.70 20.00 30.50
Rosé
Côtes de Provence Paquette
(Bio/F) 6.70 23.50 35.50
Bubbels/Sparkling
Cava Brut (Sp) 7.00 37.00
Prosecco Valdobbiadene Drusian

37,5cl (Veneto/It) 18.50

De Jaren Selection
Sancerre, J.P. Balland, Sauvignon Blanc
organic/pure/complex 48.00
Côtes du Rhône, Mas de Libian –
biodynamic/unfiltered/spicy rich

45.00
Champagne Barons de Rothschild-
Brut Chardonnay – Pinot Noir
classic style 70.00

KOFFIE/COFFEE

Espresso 3.00
Dubbele espresso 4.50
Koffie/Coffee (black/with creamer) 3.70
Cappuccino 3.95
Flat white 4.95
Koffie verkeerd/Latte 4.40
Latte macchiato 5.00

Ice-latte 5

+ havermelk/oat milk + 0.50
+ extra shot espresso/oat milk + 1.50

Irish coffee | French coffee, etc. 10.00
Espresso-martini 12.00

Warme chocolademelk/Hot choc. 4.50
+ slagroom/cream + 1.00

ZOET/SWEET

Bananenroomtaart/Banana cream cake
(De Jaren Classic) 6.00
Brownie (Patisserie Kuyt) 4.75
Appelschnitt/
Apple tart (Patisserie Kuyt) 5.95
+ slagroom/cream + 1.00

THEE/TEA

Chai Latte 4.70
Breakfast | Earl grey | Rooibos |
Groene thee | Kamille 3.50
Verse munt thee met honing/
Fresh minttea with honey 4.20
Verse gember thee/Fresh gingertea 4.20 Verse munt-gemberthee/
Fresh mint-gingertea 4.20

FRISDRANKEN/SOFT DRINKS

Sourcy rood/blauw | sparkling/still 3.80 Pepsi cola | 7up | Sinas | Rivella |
Cassis 3.90
Bitter lemon | Lipton ice tea |
Ice tea green 4.00
Ginger beer (Double Dutch) 5.00
Tonic (Double Dutch) 4.50
Sourcy rood/blauw (0,75ltr.) |
sparkling/still 7.50
Limonade van Roze Bunker – plat/bruis
Citrus-basilicum (vraag bediening naar
andere smaken) | Roze Bunker Cordial –
sparkling/still | Citrus-basil (please ask
the staff about other flavours)

5.00

MIX

Gin & Double Dutch tonic

Bombay Sapphire-lemon 11.00
Tanqueray-lime-mint 12.00
Hendrick’s-cucumber-lime 13.00

Aperol Spritz 11.00
Limoncello Spritz 11.00
Campari Spritz 11.00
Mimosa 11.00
Espresso-martini 12.00

ALCOHOLVRIJ/ALCOHOL-FREE 0.0%

Grolsch 0.0% Radler citroen 5.20
Gin&tonic lime-mint, Tanqueray virgin 10.00
Bubbels, mousserende wijn (Sp) 6.50
Grolsch Weizen bier 0.0% 5.20
Grolsch pilsner 0.0% 4.20
Crodino 4.00

BINNENL. GEDISTILLEERD/SPIRITS

Jonge jenever | Oude jenever | Apfelkorn |
Jägermeister | Corenwijn 4.50

BUITENL. GEDISTILLEERD/SPIRITS

Rum

Bacardi carta blanca | carta negra 6.00
Vodka
Eristoff 6.00
42 Below 6.50
Grey goose 8.00
Whisky
Ballantine’s | Jameson 6.00
Chivas regal | Glenfiddich |
Glenmorangie 6.50
Jack Daniel’s | Johnnie Walker black |

Laphroaig 6.50
Tequila
Silver 5.50

LIQUERS | DIGESTIVES

Amaretto | Baileys | Limoncello | Cointreau |
Cuarenta y Tres | Drambuie | Kahlúa |
Grand Marnier | Sambuca 6.00
Armagnac | Calvados 6.00
Grappa Julia 6.50
Courvoisier | Hennessy | Martell 6.00

No Cash
Cards Only

Grolsch Premium Pilsner [Alc. 5.0%]
Firm golden blond beer. Full flavour.
Brewed according to a tradition of
over 400 years
20cl (fluitje) 3.60
25cl (vaasje) 4.00
50cl 8.00

Grolsch Puur Weizen [Alc. 5.1%]
Full-bodied wheat beer. Fresh,
naturally cloudy, spicy aroma
30cl 6.20
50cl 11.00

Grimbergen Tripel [Alc. 8.3%]
Amber blond abbey beer. Bittersweet, spicy,
full-bodied taste, warm aftertaste
25cl 6.50
50cl 13.00

Peroni Nastro Azzuro [Alc. 5.1%]
Light sparkling beer with
a touch of Italian style
25cl 4.50
50cl 9.00

Grimbergen Blond [Alc. 6.7%]
Lightly fruity, balanced sweet-bitter
and full-bodied in taste
25cl 6.20
50cl 12.40

Grimbergen Double [Alc. 6.5%]
Sweet-bitter beer with lots of fullness
and hints of caramel
25cl 6.20
50cl 12.40

Ondersteboven IPA [Alc. 5.9%]
(Hangende Harry)
Fresh, full IPA. Brewed with ample
amount of wheat. Soft, full of flavour
25cl 6.20
50cl 12.40

Ondersteboven blond [Alc. 6.6%]
(Disco Daisy)
Blond beer with a fruity twist. Hints of
pineapple, peach and a soft bitterness
25cl 6.20
50cl 12.40

BEER | DRAFT BEER | BOTTLE SNACKS
from 12 am-9:30pm (Sun.–Wed.)
from 12 am-10:30pm (Thurs.–Sat.)

Oma Bobs bitterballen – Dutch crispy
meatballs (6) 8.00
Cheese straws (6) 8.50
Springrolls (8) (veg), sweet chili sauce

7.50
Mix (12), bitterballen, cheese straws,
springrolls 15.00
Nachos, cheddar cheese, homemade
coriander-taco sauce 12.50
Nuts (mixed) by Gotjé 6.50
Olives 5.50
Cheese (mature) 7.00
Hummus, nut crunch,
farmhouse bread (vegan)

7.00
Fresh French fries with mayonnaise 6.00

Grolsch Premium Pilsner Beugel [Alc. 5.0%] Firm golden blond beer. Full flavour.
Brewed according to a tradition of
over 400 years
45cl 7.50

Grolsch Radler lemon [Alc. 2.0%]
With a sparkling ‘bite’, slightly bitter
in taste due to the fresh lemon juice
30cl 4.80

Grolsch 0.0% [Alc. 0.0%]
Alcohol-free, fresh in taste,
the perfect natural thirst quencher
30cl 4.20

Grolsch Weizen 0.0% [Alc. 0.0%]
Without alcohol, full-bodied fresh
Weizen taste, with characteristic
aromas of cloves and fruit
30cl 5.20

Grolsch 0.0% Radler lemon [Alc. 0.0%]
Without alcohol, fresh in character
due to the natural brewing process
30cl 5.20

Duvel [Alc. 8.5%]
(Brouwerij Moortgat)
Natural beer. Subtle bitterness,
refined aroma, pronounced hop character.
The refermentation in the bottle guarantees
a pure style and a delicate sparkle
33cl 6.

30

Trappistes Rochefort [Alc. 9.2%]
(Abbeye Notre-Dame St.-Remy)
Slightly sweet with hints of herbs, a bit
dry and slightly bitter in the aftertaste
33cl 6.50

Golden Years [Alc. 6.2%]
(Butcher’s Tears)
Café de Jaren’s home-brew by
Butcher’s Tears. Saison-style blond beer,
brewed with spelt and oats. Flavour has stone fruits and citrus with some spicy elements
33cl 7.00

Voor Nederlands

Zie andere zijde

No Cash
Cards Only

Also ask about
our changing beers
of the season

Something to celebrate?
Check: cafedejaren.nl/events