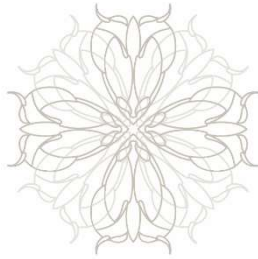
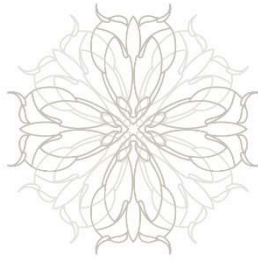


BELHAMEL *BARMENU*



COCKTAILS *COCKTAILS*

Negroni	12,50
<i>Campari, Tanqueray, Red Vermouth, Orange zest</i>	
Espresso Martini	13,00
<i>Espresso, Vanilla Vodka, Kahlua</i>	
Cosmopolitan	13,00
<i>Wodka, Cranberry, Lime, Triple Sec</i>	
Dark 'N Stormy	12,50
<i>Dark Rum, Ginger beer, Angostura, Lime</i>	
French Connection	14,00
<i>Cognac, Amaretto, Lemon zest</i>	
Vieux Carre	14,00
<i>Cognac, DOM Benedictine, Red Vermouth, Bourbon, Maraschino cherry</i>	
Dirty Martini	13,00
<i>Extra Dry Vermouth, Olive juice, Ketel vodka, Olives</i>	
Old Fashioned	12,50
<i>Bourbon, Cane Sirup, Angostura, Orange zest, Maraschino cherry</i>	
Belhamel Special (Bartender's choice)	14,00

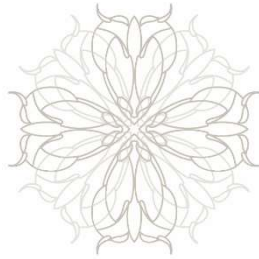


CHAMPAGNE *CAVA*

	<i>Glas/Fles</i>
Taittinger Champagne	16/93
Taittinger Rose Champagne	105
L2 Extra Brut	85
L2 Rose Champagne	95
Cava	11/59
Huisaperitief	11,50

GIN *TONICS*

Tanqueray	10,25
<i>Fever Tree Tonic & lime</i>	
Hendricks	13,25
<i>Fever Tree Tonic & cucumber</i>	
Monkey's	17,25
<i>Fever Tree Elderflower Tonic</i>	
Bombay	10,25
<i>Fever Tree Tonic & orange</i>	
Royal Blue (Dutch)	13,25
<i>Fever Tree Elderflower Tonic</i>	



BITES *BITES*

Sardines Ortiz/olijven	13
<i>Geserveerd met huisgemaakt brood</i>	
Bordje kaas van “DE KAASKAMER”	13
<i>4 verschillende soorten kaas geserveerd met huisgemaakt brood</i>	
Charcuterie	12
<i>Prosciutto, Iberico, Salami van “de Herkomst”</i>	
Escargots à la Flamande	15
<i>knoflook boter, huisgemaakt brood</i>	
Oesters	<i>per stuk</i> 5
Beignets Poisson	9
<i>Stokvis, tomaat</i>	
Drie Crostini’s Belhamel	17
<i>Huis gerookte zalm, steak tartaar met kwartelei, Iberico</i>	
BAERII Kaviaar, 10-50 gram	24-98
<i>Crème fraîche, sjalotten, peterselie, blini’s</i>	
Tempura paddestoelen	9
<i>Geserveerd met truffelmayonaise</i>	