



DRINKS

CAFÉ LUXEMBOURG



COFFEE & HOT DRINKS

	Regular	Large
Latte macchiato	3.7	-
Cappuccino	3.5	4.7
Latte	3.7	-
Flat white	3.7	-
Caffè crema	3.2	4.4
Espresso	3.2	4.4
Ristretto	3.2	4.4
Espresso macchiato	3.4	4.7
Oat milk	+ 0.5	

Hot chocolate | 3.5
whipped cream | + 0,75

Café Gourmand | 7.5
Coffee of your choice with 3 different Holtkamp chocolates

Coffee Specials | 9
Irish, Spanish, French or Dutch Coffee

Senza Tea cup or pot | 3 | 4.5
Dutch Breakfast tea, Earl Grey Blue Flower, Green Jasmine BIO, Sencha Sensation BIO, Rooibos BIO, Chamomile BIO

Fresh mint tea | 3.5

Fresh ginger tea with orange | 3.5

Ginger-mint tea | 3.5

SODA DRINKS, WATER & JUICES

Coca Cola, Coca Cola Zero | 3.5

Lipton Ice Tea, Lipton Ice Tea Green | 3.5

Royal Club Tonic | 3.5

Royal Club Bitter Lemon | 3.5

Royal Club Cassis | 3.5

Royal Club Ginger Ale | 3.5

7UP, Rivella, Orangina | 3.5

Thomas Henry Tonic Water | 4.25

Thomas Henry Botanical Tonic | 4.25

Thomas Henry Cherry Blossom | 4.25

Thomas Henry Grapefruit | 4.25

Thomas Henry Ginger Ale | 4.25

Thomas Henry Ginger Beer | 4.5

Sourcy red or blue 20 cl | 3.5

Sourcy red or blue 75 cl | 6.75

Fresh orange juice, small or large | 4.50 | 5.75

Royal Club Apple juice | 3.5

Royal Club Tomato juice | 3.5

Chocomel, Fristi | 3.5

Milk or buttermilk | 2.50

DRAFT BEERS

JUPILER PILSNER

25 cl | 3.75 • 33 cl | 4.5 • 50 cl | 7.5

Jupiler is a bitter soft beer with 5.2% alcohol with a fresh character, smooth digestibility and an approachable rich malt taste.

TRIPEL KARMELIET

25 cl | 5.8 • 33 cl | 6.8

Karmeliet Tripel does not only have a great taste, but also a great fragrance. Because when you smell the Karmeliet Tripel you immediately think of a rose garden.

The fragrance is appealing due to vanilla and brown sugar. In addition it gives the beer a lot of fruitiness from peach and banana. Very light in the background you might recognize a hint of citrus. 8% alcohol

HOEGAARDEN WIT BIER

25 cl | 5.5 • 33 cl | 6.5

This mildly hopped beer has a cloudy white-yellow colour. Incredibly refreshing. A true thirst-quencher! 5% alcohol

LEFFE BLOND

25 cl | 5.5 • 33 cl | 6.5

Lefte Blond is Lefte's flagship. The unique recipe stems from the ancient art of brewing. The beer owes its light colour to the use of pale malt. This gold blonde beer is a thirst-quenching aperitif. 6,6% alcohol

LEFFE DUBBEL

25 cl | 5.5 • 33 cl | 6.5

Lefte Double-Brown is an authentic abbey beer and has a full light sweet and malt-like taste of vanilla, clove, toffee and caramel with a liquorish-like background. 6,5% alcohol

SEASONAL BEER

25 cl | 5.5

BEER, BOTTLE

LEFFE TRIPLE | 5

DUVEL | 5.5

CORONA | 5.5

BUCKET CORONA | 25

5 Ice cold Corona's

LA CHOUFFE | 5.5

GOOSE ISLAND IPA | 5.5

PALM | 5

BREWERY 't IJ: NATTE | 5.5

ZATTE | 5.5

IJWIT | 5.5

HERTOG JAN BASTAARD GINGER & LIME | 5

HOEGAARDEN ROSÉ | 5

COMPILE YOUR OWN TASTING! | 25

5 Bottles of beer of your own choice served in an ice bucket

NON ALCOHOL BEER

JUPILER 0.0 25 cl | 4

LEFFE BLOND 0.0 33 CL | 4.5

HOEGAARDEN ROSE 0.0 25 CL | 4.5

HOEGAARDEN RADLER LEMON 0.0 25 CL | 4.5

DOMESTIC SPIRITS



Lucas Bols is the oldest distilled brand in the world and one of the Netherlands' oldest, still active companies. In 1575 production commenced at the Rozengracht. Bols is currently more or less the largest distillery in the world. And, as everyone is aware of by now, Gin was founded in the Netherlands: Genever, or Dutch Gin....

BOLS BARREL AGED GENEVER | 4.75

Rich and malt-like taste with vanilla tones due to maturing in cognac barrels for 18 months

BOLS ZEER OUDE GENEVER | 4.25

A gentle genever with a rich taste and grains, light fruit tones and juniper berry

BOLS JONGE GENEVER | 4

A special soft genever with subtle taste of juniper berry, liquorice and citrus

BOLS CORENWYN | 4.25

Bols Corenwyn is a superior authentic Dutch product. Due to maturing for years in Limousin oak barrels Bols Corenwyn has a golden yellow colour and lightly sweetened, velvet taste

BOLS VIEUX | 4.25

COEBERGH BESSENJENEVER | 4.25

SONNEMA BERENBURG | 4.25

JÄGERMEISTER | 4.25

KOPSTOOTJES

Great to combine a Bols Genever with a beer.

A few suggestions:

IJWIT BREWERY 't IJ – BOLS GENEVER BARREL AGED | 9.5

LEFFE BLOND (25CL) – BOLS ZEER OUDE GENEVER | 9

JUPILER PILSNER (25CL) – BOLS JONGE GENEVER | 7

CIDERS

Cider is a refreshing beverage produced from the juice of apples and here to stay as an aperitif.

APPLE BANDIT, CLASSIC APPLE 30 CL | 4.5

A fresh apple cider with a natural, slightly dry taste (alc. 4,5%)

MAGNERS CIDER 33 CL | 6.5

Original Irish cider, slightly less dry than English ciders. Pure natural apple juice, fermented and aged in large wooden barrels in the south of Ireland. Extremely refreshing! (alc. 4,5%)

GALIPETTE BRUT 33 CL | 8

Fresh natural cider from Brittany. Golden, slightly sparkling with a very recognizable scent of apple. The taste is full, fruity and dry (alc. 4,5%)

APERITIF, PORT, SHERRY & VERMOUTH

PERNOD | 5.5

GALLIANO L'APERITIVO | 4.5

MARTINI BIANCO, ROSSO OR ROSATO | 4.5

DOW'S MASTERBLEND RED OR WHITE PORT | 4.5

REAL TESORO MEDIUM OR DRY SHERRY | 4.5



LIQUEURS

GALLIANO L'AUTENTICO | 5.5

GALLIANO RISTRETTO | 5.5

GRAND MARNIER | 5.5

COINTREAU | 5.5

LICOR 43 ORIGINAL | 5.5

LICOR 43 OROCHATA | 5.5

LICOR 43 BARISTA | 5.5

DRAMBUIE | 5.5

VILLA MASSA LIMONCELLO | 5.5

VILLA MASSA AMARETTO | 5.5

VACCARI SAMBUCA | 5.5

SOUTHERN COMFORT | 5.5

FRANGELICO | 5.5

FOREIGN SPIRITS

BOLS VODKA CLASSIC | 5.5

SNOW LEOPARD PREMIUM VODKA | 8.5

DAMRAK GIN | 5.5

HENDRICK'S GIN | 8

MARTIN MILLER'S GIN | 8

TEQUILA JOSE CUERVO SILVER/GOLD | 5.5

SAILOR JERRY SPICED RUM | 5.5

BRUGAL ESPECIAL EXTRA DRY RUM | 5.5

BRUGAL ANEJO RUM | 6

BRUGAL 1888 | 7.5

WHISKY

THE FAMOUS GROUSE | 5.5

TULLAMORE D.E.W. ORIGINAL | 5.5

MONKEY SHOULDER | 6.5

HIGHLAND PARK 12 YEAR OLD | 8.5

GLENFIDDICH 12 YR OLD SIGNATURE MALT | 8.5

BOURBON

YELLOW ROSE PREMIUM AMERICAN | 5.5

JACK DANIELS | 6.5

COGNAC & DIGESTIVES

RÉMY MARTIN VSOP | 7

MARTELL VS | 5.5

CALVADOS VSOP | 6.5

GRAPPA | 5.5

Do you prefer wine, champagne or a cocktail? Have a look at our wine list and cocktail menu!

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