

DRINKS

Cocktails and more SMOOOTH

BOLD

ROOFTOPBAR

Boldly go where no (wo)man has gone before.

Maastricht

COCKTAILS

CLASSIC MOJITO 10.00

Bacardi Carta Blanca, mint, lime, sugar and sparkling water

SEASONAL FRUIT MOJITO 10.00

Bacardi Carta Blanca, mint, lime, sugar, sparkling water and seasonal fruit

CUBA LIBRE 10.00

Bacardi Carta Oro, Coca Cola and lime

DARK AND STORMY 10.50

Bacardi Carta Negra, lime and Fever Tree Ginger Beer

TIME TO TRAVEL 11.00

Bombay Sapphire Gin, St. Germain Elderflower liqueur, basil, lime juice, grapefruit and FeverTree Indian Tonic

MOSCOW MULE 10.50

42 Below Vodka, Fever Tree Ginger Beer, bitters and lime

CLASSIC CAIPIRINHA 10.00

Santo Grau Cachaca, lime and sugar

NEGRONI 10.50

Bulldog Gin, Martini Rosso and Campari

BARREL AGED NEGRONI 12.00

Bulldog Gin, Campari and Martini Rosso (home aged on oak casks)

BOULEVARDIER 12.00

Woodford Bourbon, Campari and Martini Rosso

HORSE'S NECK 10.00

Buffalo Trace Bourbon, Angostura bitters and Fever Tree Ginger Ale

SQUARE PANTS 11.50

42 Below Vodka, passion fruit purée, almond syrup, basil, and Fever Tree Ginger Beer

BLOODY MARY 10.50

42 Below Vodka, Big Tom Tomato Juice and rosemary

PORNSTAR MARTINI 11.00

Absolut Vanilla Vodka, passion fruit purée and passion fruit syrup served with a shot glass of Martini Prosecco

ESPRESSO MARTINI 11.00

42 Below Vodka, Kahlua, Frangelico and espresso

PIERRE ROSÉ 8.00

V2C Dutch Dry Gin, Rosé syrup, lime juice and prosecco

APEROL SPRITZ 7.50

Aperol, prosecco, Sparkling water

CAMPARI TONIC 8.00

Campari, Fever Tree Tonic Water

SAINT GERMAIN FIZZ 7.50

Saint Germain Elderflower liqueur, Martini Prosecco, and sparkling water

SAINT GERMAIN FIZZ CARAFE (1 ltr) 30.00

Saint Germain Elderflower liqueur, Martini Prosecco and sparkling water

NOJITO (0% ALC) 7.50

Fever Tree Ginger ale, mint, sugar and lime

PASSIONATA (0% ALC) 7.50

Passion fruit purée, almond syrup, basil and Fever Tree Ginger Beer

A Gin Tonic a day..

Served with Fever-Tree Tonic Water

BULLDOG GIN 10.50

BOMBAY SAPPHIRE GIN 10.00

DAMRAK GIN 10.00

BOSFORD ROSÉ GIN 10.00

V2C DUTCH DRY GIN 11.50

V2C NAVY STRENGTH GIN 12.00

HENDRICK'S GIN 12.50

NORDÉS GIN 12.50

MONKEY 47 GIN 14.50

THE BOTANIST 15.00

STAR OF BOMBAY GIN 15.00

COPPERHEAD GIN 15.00

SEEDLIP GARDEN 108 (0% ALCOHOL) 8.50

A little liquor 4.00

VILLA MASSA LIMONCELLO

LUXARDO SAMBUCA

FRANGELICO

LICOR 43

AMARETTO DI SARONNO

COINTREAU

GRAND MARNIER

SOUTHERN COMFORT

D.O.M. BÉNÉDICTINE

THE HOLY SPIRIT(S)

Whisky DEWAR'S WHITE LABEL WHISKY 6.00

BUFFALO TRACE BOURBON 8.00

JACK DANIEL'S OLD NO.7 8.00

DEWAR'S BLENDED WHISKY 12 YEARS 8.50

WOODFORD RESERVE BOURBON 9.50

JACK DANIEL'S GENTLEMAN JACK 9.00

JACK DANIEL'S SINGLE BARREL 9.50

Rum BACARDI CARTA BLANCA RUM 5.50

BACARDI ANEJO CUATRO ANOS RUM 6.50

BACARDI CARTA ORO RUM 6.50

BACARDI RESERVA 8 ANOS RUM 8.00

Vodka 42 BELOW VODKA 7.00

GREY GOOSE VODKA 9.50

Cognac HENNESSY VS 8.00

HOT STUFF

COFFEE 2.50

ESPRESSO 2.50

DOUBLE ESPRESSO 3.50

CAPPUCCINO 3.50

LATTE 3.50

FRESH MINT TEA 3.50

FRESH GINGER TEA 3.50

TEA 2.50

SOY 0.50

SYRUPS *salted caramel or hazelnut* 0.50

Soda

COCA COLA 3.00

COCA COLA ZERO 3.00

FANTA 3.00

SPRITE 3.00

CHAUDFONTAINE SPARKLING WATER 3.00

CHAUDFONTAINE STILL WATER 3.00

FUZE ICE TEA GREEN 3.00

FUZE ICE TEA SPARKLING 3.00

SCHULP APPLE JUICE 3.00

CRODINO 3.50

FRESH ORANGE JUICE 4.00

FEVER TREE INDIAN TONIC 3.50

FEVER TREE GINGER BEER 3.50

FEVER TREE GINGER ALE 3.50

FEVER TREE SICILIAN LEMONADE 3.50

BIG TOM TOMATO JUICE 3.50

CHAUDFONTAINE 0.5L 5.50

Specials

CAFFÉ LECCESE 3.00

Espresso, almond syrup, ice cubes

HOME MADE ICE TEA 4.00

ICED LATTE 4.00

ICED LATTE WITH CARAMEL 4.50

WHITE, WHITE WINE...

NORTESUR CHARDONNAY LA MANCHA 4.50 / 27.00

PINOT GRIGIO MONTE TONDO DEL VENETO IGT 5.00 / 30.00

FINCA LUZÓN BLANCO JUMILLA 5.50 / 33.00

PFÄFFL GRUNER VELTLINER VOM HAUS NIEDERÖSTERREICH 5.50 / 33.00

SANCERRE BLANC 2018 ANTOINE DE LA FORGE — / 45.00

SANTENAY 1ER CRU BEAUREPAIRE 2016 PROSPER MONFOUX — / 75.00

RED WINE

NORTESUR TEMPRANILLO / CABERNET SAUVIGNON LA MANCHA 4.50 / 27.00

FINCA LUZÓN ROBLE JUMILLA 5.50 / 33.00

CHATEAU BONALGUE 2015 POMEROL — / 75.00

BAROLO MANZONE 2015 MERIAME — / 75.00

Je ne regrette ROSÉ

NORTESUR ROSADO LA MANCHA 4.50 / 27.00

CLUB ROSÉ PAS DU CERF IGP DU VAR 0.75L 4.50 / 27.00

CLUB ROSÉ PAS DU CERF IGP DU VAR 1.5L — / 52.50

Bubbles!

MARTINI PROSECCO 5.00 / 30.00

VEUVE CLICQUOT JAUNE — / 95.00

DOM PERIGNON — / 250.00

Hold my beer

HEINEKEN 4.00

HEINEKEN 0% 4.00

WESTMALLE TRIPEL 5.50

WESTMALLE DUBBEL 5.00

VEDETT BLOND 5.00

PAULANER WEIZEN 5.00

MORT SUBITE KRIEK LAMBIC 5.00

LAGUNITAS IPA 5.00

AMSTEL RADLER 0% 4.00

Wine, dine and shine.

You look like I could use a drink.

FOOD

Lunch and Dinner YUM!

Bold

ROOFTOPBAR

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Maastricht

LUNCH

12.00 — 15.00

RENDANG BUN *steamed bun, rendang, atjar, cucumber, crispy onion, peanut, coriander* 9.50

PITA CHICKEN SALAD *pita sandwich, muhammara, chicken salad, little gem salad, chickpea, bell pepper, labneh, coriander* 12.50

✦ **OMELET TURMERIC** *viking bread, egg, turmeric, avocado, red onion, tomato, soybean* 9.50

SALMON RILLETTE *viking bread, salmon rillette, lime, egg, cucumber, avocado* 12.50

✦ **PITA EGGPLANT** *pita sandwich, eggplant, little gem lettuce, chermoula, ras el hanout, labneh* 9.50

KEMPENLANDER GRAIN-FED BURGER *burger bun, grain-fed beef burger, salsa, little gem lettuce, cheddar, red onion compote, cucumber* 15.00

✦ **CORNBURGER** *burger bun, cornburger, labneh, little gem lettuce, chermoula* 15.00

PRAWN SKEWER SALAD *little gem lettuce, prawns, yoghurt, lime, bell pepper, cucumber, red onion* 15.00

BOLD CAESAR SALAD *little gem lettuce, chicken, anchovy, egg, Parmesan, croutons* 15.00

✦ **GADO GADO SALAD** *little gem lettuce, bean sprouts, cabbage, red onion, bok choy, egg, tofu, peanuts* 15.00

✦ **COCONUT SOUP** *coconut, bean sprouts, bok choy, cabbage, coriander, red pepper* | **FISH, MEAT OR VEGGIE** 8.50

Sweets

12.00 — 17.00

✦ **KEY LIME PIE** 4.50

✦ **STRAWBERRY BRULEE CHEESECAKE** 4.50

✦ **SWEET of the WEEK** 5.00

Bites all day

12.00 — 21.00

BITTERBALLEN (6) *mustard* 7.50

✦ **VEGGIE SPRINGROLLS (2)** *chili sauce* 5.00

✦ **PIMIENTOS DE PADRON** *sea salt* 5.00

✦ **NACHOS** *chili sauce, cheese, salsa, jalapeno, coriander* 7.50

✦ **BURRATA** *salsa* 10.00

FRIET UIT ZUYD RENDANG *basil mayonnaise, coriander, crispy onion, peanut* 8.00

✦ **FRIET UIT ZUYD SATÉ** *peanut butter sauce, crispy onion, basil mayonaise* 8.00

✦ **FRIET UIT ZUYD PARMESAN** *tomato, basil mayonaise* 8.00

✦ **KROEPOEK** *peanut butter sauce* 5.00

✦ **LABNEH** *with bread* 6.00

✦ **MUHAMARA** *with bread* 6.00

FISH RILLETTE *with bread* 8.00

✦ **AVOCADO HUMMUS** *with bread* 6.00

✦ **BOLD NUTS** 3.50

✦ = Vegetarian dish / If you have any questions about allergies & ingredients, please ask our staff.

DINNER

17.00 — 21.00

BITTERBALLEN (6) *mustard* 7.50

✦ **VEGGIE SPRINGROLLS (2)** *chili sauce* 5.00

✦ **PIMIENTOS DE PADRON** *sea salt* 5.00

✦ **NACHOS** *chili sauce, cheese, salsa, jalapeno, coriander* 7.50

✦ **KROEPOEK** *peanutbutter sauce* 5.00

✦ **LABNEH** *bread* 6.00

✦ **MUHAMARA** *bread* 6.00

FISH RILLETTE *bread* 8.00

✦ **AVOCADO HUMMUS** *bread* 6.00

✦ **COCONUT SOUP** *coconut, bean sprouts, bok choy, cabbage, coriander, red pepper* | **FISH, MEAT OR VEGGIE** 8.50

✦ **BURRATA** *salsa* 10.00

Try the **BOLD SEASON SPECIAL** *What's hot right now?* 15.00

CHICKENSKEWER *peanutbutter sauce, kroepoek, crispy onion* 15.00

PORKBELLY *ras el hanout, labneh* 15.00

RIB EYE *salsa verde* 15.00

CODFISH *sauce Hollandaise* 15.00

PRAWN SKEWER *chermoula* 15.00

✦ **BOLD CURRY** *lemongrass, coconut, lime, red pepper, tamarind, turmeric* | **FISH OR VEGGIE** 15.00

✦ **EGGPLANT** *chermoula, lettuce, seeds, nuts* 15.00

KEMPENLANDER GRAIN-FED BURGER *burger bun, grain-fed beef burger, salsa, little gem lettuce, cheddar, red onion compote, cucumber* 15.00

✦ **CORNBURGER** *burger bun, cornburger, labneh, little gem lettuce, chermoula* 15.00

SALAD PRAWN SKEWER *little gem lettuce, Prawn, yoghurt, lime, bell pepper, cucumber, red onion* 15.00

BOLD CAESAR SALAD *little gem lettuce, chicken, anchovy, egg, Parmesan, croutons* 15.00

✦ **GADO GADO SALAD** *little gem lettuce, bean sprouts, cabbage, red onion, bok choy, egg, tofu, peanuts* 15.00

FRIET UIT ZUYD RENDANG *basil mayonnaise, coriander, crispy onion, peanut* 8.00

✦ **FRIET UIT ZUYD SATÉ** *peanut butter sauce, crispy onion, basil mayonaise* 8.00

✦ **FRIET UIT ZUYD PARMESAN** *tomato, basil mayonaise* 8.00

✦ **PAD THAI NOODLES** *tofu, veggies, coriander, lime, peanut* 8.00

Dessert

17.00 — 23.00

✦ **KEY LIME PIE** *with VANILLA ICE CREAM* 7.50

✦ **STRAWBERRY BRULEE CHEESECAKE** *with VANILLA ICE CREAM* 7.50

✦ **SWEET of the WEEK** *with VANILLA ICE CREAM* 7.50

The hunt for a late night snack

21.00 — 23.00

✦ **NACHOS** *cream cheese, tomato salsa (cold)* 4.50

✦ **LABNEH** *and toast* 4.00

✦ **MUHAMARA** *and toast* 4.00

FISH RILLETTE *and toast* 6.00

✦ **AVOCADO HUMMUS** *and toast* 4.00

✦ **BOLD NUTS** 3.50

8TH FLOOR
Sky high.