

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 11.00

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 11.00

Bacardi Carta Negra, lime and Fever Tree ginger beer

TIME TO TRAVEL 11.00

Bombay Sapphire Gin, St. Germain elderflower liqueur, basil, lime, grapefruit and Fever Tree Indian tonic

CLASSIC CAIPIRINHA 11.00

Santo Grau Cachaca, lime and sugar

MEZCALITO POMELO 11.00

La Herencia de Sanchez Espadin Mezcal, grapefruit, sugar

THE BOLD BRAMBLE 11.00

Nordés Gin, Chambord, lime, sugar

HORSE'S NECK 11.00

Buffalo Trace Bourbon, Angostura bitters and Fever Tree ginger ale

SQUARE PANTS 11.50

42 Below Vodka, passion fruit puree, almond syrup, basil and Fever Tree ginger beer

BLOODY MARY 11.00

42 Below Vodka, Big Tom tomato juice and rosemary

PORNSTAR MARTINI 11.00

Absolut Vanilla Vodka, passion fruit puree and passion fruit syrup, served with a shot glass of Martini prosecco

ESPRESSO MARTINI 11.00

42 Below Vodka, Kahlua, Frangelico and espresso

MIMOSA 7.00

Martini prosecco and fresh orange juice

PIERRE ROSÉ 8.00

V2C Dutch Dry Gin, rose syrup, lime and prosecco

APEROL SPRITZ 7.50

Aperol, prosecco, sparkling water

LIMONCELLO SPRITZ 7.50

Villa Massa Limoncello, prosecco, sparkling water

CAMPARI TONIC 8.00

Campari, Fever Tree Indian tonic

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

THE ITALIAN MOB

NEGRONI 10.50

Bombay Sapphire 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

AMERICANO 10.00

Campari, Martini Rosso and sparkling water

SBAGLIATO 10.50

Campari, Martini Rosso and Martini prosecco

THE MULES

MOSCOW MULE 11.00

42 Below Vodka, Fever Tree ginger beer, lime and bitters

LONDON MULE 11.00

Bombay Sapphire Gin, Fever Tree ginger beer, lime and bitters

MARY MULE 12.00

Maro Vodka, Fever Tree ginger beer, lime and bitters

PARIS MULE 12.50

Grey Goose Vodka, Fever Tree ginger beer, lime and bitters

MEXICAN MULE 12.50

Mezcal, Fever Tree ginger beer, lime and bitters

NO HEADACHE FOR ME (0% ALC.)

NOJITO 7.50

Fever Tree ginger ale, mint, sugar and lime

PASSIONATA 8.00

Passion fruit purée, almond syrup, basil and Fever Tree ginger beer

SEEDLIP GARDEN 108 8.50

With Fever Tree Indian tonic

MARTINI VIBRANTE 8.50

With Fever Tree Indian tonic

APPLE MARTINI FLOREALE 9.00

Martini Floreale, apple juice, almond syrup, sparkling water

GIN & TONICS

All of our Gin & Tonics are served with Fever Tree Indian tonic

BULLDOG GIN 11.00 / BOMBAY SAPPHIRE GIN 10.50

BOSFORD ROSÉ GIN 10.50 / 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

COPPERHEAD GIN 15.00 / SEEDLIP GARDEN 108 (0% ALC.) 8.50

LIQUOR 5.00

VILLA MASSA LIMONCELLO / VILLA MASSA AMARETTO

BAILEYS / LUXARDO SAMBUCA / FRANGELICO

LICOR 43 / COINTREAU / GRAND MARNIER / SOUTHERN COMFORT

THE HOLY SPIRIT(S)

Whisky DEWAR'S WHITE LABEL WHISKY 7.00 / DEWAR'S BLENDED WHISKY 12 YEARS 8.50

BUFFALO TRACE BOURBON 8.00 / WOODFORD RESERVE BOURBON 9.50

THE GLENLIVET 12 YRS. SINGLE MALT SCOTCH WHISKY 8.50

JACK DANIELS OLD NO.7 8.00 / JACK DANIELS SINGLE BARREL 9.50

GENTLEMAN JACK 9.00

Rum BACARDI CARTA BLANCA RUM 6.00 / 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 / MARY VODKA 8.00 / GREY GOOSE VODKA 9.50

Cognac HENNESSY VS 8.50 Mezcal LA HERENCIA DE SANCHEZ ESPADIN 8.50

HOT STUFF

COFFEE 2.50

ESPRESSO 2.50

DOUBLE ESPRESSO 3.50

ESPRESSO MACCHIATO 3.00

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 / DECA 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 LECESSE 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 GRÜNER VELTLINER VOM HAUS NIEDERÖSTERREICH 5.50 / 33.00

SANCERRE BLANC 2019 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 2016 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 5.00 / 30.00

CLUB ROSÉ PAS DU CERF IGP DU VAR 1.5L — / 60.00

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

ERDINGER 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

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

Maastricht

LUNCH

12.00 — 15.00

RENDANG *steamed buns, Indonesian beef stew, sweet and sour vegetables, crispy onion, peanuts* 9.50

LARB PLA *viking bread, larb pla, lettuce, orange oil extract, micro salad* 12.50

SPICY CHICKEN *pita bread, chicken curry, lettuce, sweet and sour vegetables, salsa huancaina, beet sprouts* 12.50

TORTILLA PORK BELLY *tortilla wrap, pork belly, kimchi, crème fraîche* 12.50

TORTILLA FISH CURRY *tortilla wrap, fish, green curry* 12.50

✦ **TORTILLA GRILLED VEGGIES** *tortilla wrap, grilled vegetables, bell pepper hummus, rocket, parmesan cheese* 12.50

✦ **TORTILLA PULLED OATS** *tortilla wrap, marinated pulled oats, sriracha mayonnaise, lettuce, fattoush, micro salad* 12.50

✦ **SCRAMBLED EGG KIMCHI** *viking bread, scrambled eggs, vegetables, kimchi, micro salad* 9.50

KEMPENLANDER GRAIN-FED BURGER *burger bun, grain-fed beef burger, bell pepper hummus, tomatoes, cucumber, grilled vegetables, cheddar cheese* 15.00

✦ **GREEN OATS BURGER** *burger bun, green oats patty, raita, tomatoes, cucumber, grilled vegetables* 15.00

CAESAR SALAD *lettuce, anchovy, egg, chicken, Parmesan cheese, croutons, olive powder, crispy chicken skin* 15.00

✦ **BURRATA SALAD** *lettuce, beet, orange, rocket salad, orange oil, buffalo burrata* 15.00

SHRIMP SALAD *shrimp skewer, fattoush salad, za'tar croutons, lettuce, sumac dressing* 15.00

VIETNAMESE PHO *with PORK BELLY, SHRIMP or ✦ VEGETABLES* *noodle soup, broth with pork belly, shrimp or vegetables* 8.50

SWEETS

12.00 — 17.00

✦ **KEY LIME PIE** 4.50

✦ **SWEET of the WEEK** 5.00

✦ **PINA COLADA PANNA COTTA** *with VANILLA ICE CREAM* 7.50

BITES ALL DAY

12.00 — 21.00

BOURGONDIËR BITTERBALLEN (6) *mustard* 7.50

✦ **VEGGIE SPRING ROLLS (2)** *chili sauce* 5.00

✦ **SWEET AND SOUR VEGETABLES** 5.00

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

✦ **NACHO'S** *chili sauce, cheese, jalapeno, coriander* 7.50

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

✦ **FRIET UIT ZUYD PARMESAN** *tomato, basil mayonnaise and Parmesan cheese* 8.00

✦ **FRIET UIT ZUYD KIMCHI** *cheese, kimchi* 8.00

✦ **RAITA** *with bread* 6.00

✦ **BELL PEPPER HUMMUS** *with bread* 6.00

✦ **FOUL** *with bread* 6.00

✦ **SALSA A LA HUANCAINA** *with bread* 6.00

✦ **FLOWER BUTTER** *with bread* 6.00

✦ **BOLD NUTS** 3.50

DINNER

17.00 — 21.00

✦ **BRIOCHE BREAD** *with THREE DIPS* 12.50
RAITA / *yoghurt, cucumber* **BELL PEPPER HUMMUS** / *bell pepper FOUL* / *broad beans, lemon*

CAESAR SALAD *lettuce, anchovy, egg, chicken, Parmesan cheese, croutons, olive powder, crispy chicken skin* 15.00

✦ **BURRATA SALAD** *lettuce, beet, orange, rocket salad, orange oil, buffalo burrata* 15.00

SHRIMP SALAD *shrimp skewer, fattoush salad, za'tar croutons, lettuce, sumac dressing* 15.00

VIETNAMESE PHO *with PORK BELLY, SHRIMP or ✦ VEGETABLES* *noodle soup, broth with pork belly, shrimp or vegetables* 8.50

JAMAICAN JERK *chicken skewer, Jamaican spices, grilled vegetables* 15.00

ASIAN BONELESS RIB *boneless ribs, asian spices* 15.00

PORK BELLY *pork belly, beet, blueberry and beet sauce* 15.00

BAR DE MER *sea bass, anti boise* 15.00

BOLD TTORO *shrimp skewer, tomatoes, garlic, white wine, chili pepper* 15.00

BOLD GREEN CURRY / **FISH** or ✦ **VEGETABLES** *coconut milk, green chili pepper, galangal, lemon grass* 15.00

KEMPENLANDER GRAIN-FED BURGER *burger bun, grain-fed beef burger, bell pepper hummus, tomatoes, cucumber, grilled vegetables, cheddar cheese* 15.00

✦ **GREEN OATS BURGER** *burger bun, green oats patty, raita, tomatoes, cucumber, grilled vegetables* 15.00

✦ **FRIED RICE KIMCHI** 7.00

✦ **BOLD PAD THAI NOODLES** 8.00

✦ **CORN RIBS** *with SRIRACHA* 5.00

✦ **GRILLED VEGETABLES** 5.00

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

✦ **FRIET UIT ZUYD PARMESAN** *tomato, basil mayonnaise and Parmesan cheese* 8.00

✦ **FRIET UIT ZUYD KIMCHI** *cheese, kimchi* 8.00

DESSERT

17.00 — 23.00

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

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

✦ **PINA COLADA PANNA COTTA** *with VANILLA ICE CREAM* 7.50

LATE NIGHT SNACK ATTACK

21.00 — 23.00

✦ **NACHO'S** *chili sauce, salsa a la huancaina (cold)* 4.50

✦ **SPICY POPCORN** 3.50

✦ **BOLD NUTS** 3.50

✦ **BELL PEPPER HUMMUS** & **TOAST** 4.00

✦ = Vegetarian dish

If you have any questions about allergies & ingredients, please ask our staff.

8TH FLOOR

Sky high.