

**You
made
it to
the
top**

Bold

ROOFTOPBAR



Vegetarian dish



Are you vegan, do you have allergies or dietary restrictions? Please let us know.



Our kitchen uses sesame seeds, peanuts, fresh cilantro and spring onions.



Paying separately is only possible up to 4 persons.

*you are currently at
30 meters above
the ground*

If you are sitting in the elevated dining section, it's 31 meters

*we sell 6.000 kilo's
of fries per year*

That's two Rolls Royce Spectres

*we get 100.000
visitors per year*

And we know all of them by name

*our staff members
walk 20 km on a busy day*

So if you work at Bold, in one year you walk to Santiago de Compostela and do the Camino. Paid.

*the barteam shakes over
20.000 Pornstars each year*

Trump would be jealous

*the best hangover breakfast
will be served at EAZE*

Opening in Q2 of 2026. See you there!

lunch

12:00 — 15:00

bao buns

RENDANG 14 <i>Indonesian beef stew, sweet & sour vegetables, cilantro, crispy onion & peanuts</i>	EBI KATSU 14 <i>crispy panko shrimp, lime-sriracha, pickled red onion, cucumber, spring onion & black sesame</i>
CRISPY CHICKEN 14 <i>fried chicken, sweet chili mayonnaise, kimchi, spring onion & sesame</i>	EGG BULGOGI ♯ 14 <i>creamy scrambled eggs, bulgogi sauce, peanuts & spring onion</i>

brioche

CREAMY JAPANESE CHICKEN 14 <i>brioche hotdog bun, roasted chicken, creamy miso, cucumber pickles, furikake & takuan</i>	KOREAN EGG STACK ♯ 14 <i>brioche, creamy scrambled eggs, spring onion, cheddar, sriracha mayo & hot honey glaze</i>
MEXICAN TUNA MELT 14 <i>brioche, Mexican-spiced tuna, cheddar, roasted corn, jalapeño, nacho crunch & lime-jalapeño mayonnaise</i>	GRILLED HALLOUMI BUN ♯ 14 <i>brioche bun, grilled halloumi, harissa-apricot dip, sumac, mascarpone, cucumber, pomegranate & pistachio crunch</i>

salads

CAESAR SALAD 18 <i>baby gem lettuce, anchovies, egg, chicken thigh, Parmesan, croutons, olive powder & crispy chicken skin</i>	BLACK RICE SALAD 18 <i>mambonito blend, black rice, avocado, baby gem & lime-sriracha mayo with avokatsu ♯ or ebi katsu</i>
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soup

RED CURRY & COCONUT SOUP 11 <i>lemongrass, Asian vegetables, udon noodles, ginger, peanut-chili crunch & coriander with tofu ♯, chicken (€1) or shrimp (€2)</i>

burgers

BEEF BURGER 18 <i>brioche bun, 180gr beef patty, tomato, lettuce, cucumber, cheddar, sweet & sour onion, burger relish</i>	NO CHICKEN BURGER ♯ 18 <i>brioche bun, plant-based chicken patty, tomato, cucumber, lettuce, onion rings, nacho crunch & adobo chipotle ketchup</i>
LOADED GREEK BURGER 21 <i>brioche bun, 180gr beef patty, tomato, lettuce, cucumber, gigantes beans, feta, onion rings & tzatziki</i>	

loaded fries

12:00 — 21:00

RENDANG 13.5 <i>Indonesian beef stew, basil mayonnaise, cilantro, crispy onion & peanuts</i>	TRUFFLE ♯ 11.5 <i>truffle mayonnaise, Parmesan powder, olive powder & Parmesan flakes</i>
PARMESAN ♯ 11.5 <i>tomato powder, Parmesan cheese & basil mayonnaise</i>	GREEK FRIES ♯ 11.5 <i>greek spices, creamy tzatziki, sweet & sour onion</i>
	<i>extra ketchup or basil / truffle mayonnaise</i> 1

daytime sweets

CHOCOLATE CAKE 6 <i>gluten-free</i>
KEY LIME PIE 6
CHEESECAKE SALTED CARAMEL 6
↑ Served with white chocolate sauce

TIRAMISU AFFOGATO 7 <i>vanilla ice cream, mascarpone cream & cocoa powder, served with a shot of hot espresso</i>

ice cream Repe. BY DARR

QREME of CHOQ 6.5 <i>stracciatella</i>
SAY CHEESE 6.5 <i>strawberry cheesecake</i>
BERRY NAUGHTY 6.5 <i>raspberry sorbet</i>

COME FOR *the view,*

stay for THE FOOD

dinner

17:00 — 21:00

starters

BURRATA 🌱 10 <i>burrata, hot honey, pistachio crumble & pita bread</i>	MANDU KIMCHI 🌱 12.5 <i>4 Korean dumplings, kimchi, gochujang, spring onion, sesame & chili</i>
BEEF CARPACCIO 12 <i>beef carpaccio, green asparagus, miso mayo, apple-yuzu gel, roasted peanuts, crispy onion & edamame</i>	COCONUT & RED CURRY SOUP 11 <i>lemongrass, Asian vegetables, udon noodles, ginger, peanut-chili crunch & coriander</i> <i>with tofu 🌱, chicken (€1) or shrimp (€2)</i>
WATERMELON SASHIMI 🌱 10 <i>marinated watermelon, wakame, takuan, sriracha mayo & sesame mix</i>	<input type="checkbox"/> Check our bites menu to mix and match some bites as starters to share

main courses

KOREAN BBURINKLE CHICKEN TENDERS 19.5 <i>crispy chicken tenders, sweet cheese dust, garlic-onion seasoning, yogurt-garlic dip & dried parsley</i>	SEA BASS 🌱 23.5 <i>grilled green asparagus, crispy capers, roasted garlic oil, shaved Parmesan & lemon zest</i>
BAVETTE 23.5 <i>180gr grilled bavette steak, Asian chimichurri (spring onion, ginger & chili), crispy smashed baby potatoes & toasted peanuts</i>	CREAMY BANG BANG 23.5 <i>fried shrimp, creamy chili-lime sauce, spring onion, black sesame, crunchy cabbage & fennel slaw</i>
GOLDEN COCONUT CHICKEN SKEWERS 19.5 <i>grilled chicken thigh, creamy coconut-turmeric sauce, smashed cucumber & sugar snap salad, roasted peanuts & Thai herb oil</i>	JAPANESE VERMONT CURRY 19.5 <i>vegetable mix, honey-apple curry sauce, steamed jasmine rice, spring onion & sesame</i> <i>with tofu 🌱, chicken (€1) or shrimp (€2)</i>
BABI PANGGANG BOLD STYLE 23.5 <i>slow-cooked pork belly, star anise & ginger glaze, fennel and takuan radish slaw, spicy ginger-tomato reduction</i>	CREAMY BELL PEPPER RISOTTO 🌱 19.5 <i>creamy pearl barley, roasted red pepper, mascarpone, black olive soil, Parmesan & green herb oil</i>
BEEF BURGER 18 <i>brioche bun, 180gr beef patty, tomato, lettuce, cucumber, cheddar, sweet & sour onion, burger relish</i>	RED CURRY & COCONUT SOUP 19.5 <i>lemongrass, Asian vegetables, udon noodles, ginger, peanut-chili crunch & coriander</i> <i>with tofu 🌱, chicken (€1) or shrimp (€2)</i>
LOADED GREEK BURGER 21 <i>brioche bun, 180gr beef patty, tomato, lettuce, cucumber, gigantes beans, feta, onion rings & tzatziki</i>	CAESAR SALAD 21 <i>baby gem lettuce, anchovies, egg, chicken thigh, Parmesan, croutons, olive powder & crispy chicken skin</i>
NO CHICKEN BURGER 🌱 18 <i>brioche bun, plant-based chicken patty, tomato, cucumber, lettuce, onion rings, nacho crunch & adobo chipotle ketchup</i>	BLACK RICE SALAD 20 <i>mambonito blend, black rice, avocado, baby gem, lime-sriracha mayo</i> <i>with avokatsu 🌱 or ebi katsu</i>

side dishes

PAD THAI NOODLES 🌱 11 <i>rice noodles, cilantro, lime, peanuts, crispy onion & chili</i>	CORNIBS 🌱 9 <i>6 pieces with Lime-jalapeño mayonnaise, red chili & spring onion</i>
BLACK BEAN RICE 🌱 9 <i>seasoned rice, black beans, lime, cilantro</i>	GREEN SALAD 🌱 7.5

loaded fries

12:00 — 21:00

RENDANG 13.5 <i>Indonesian beef stew, basil mayonnaise, cilantro, crispy onion & peanuts</i>	TRUFFLE 🌱 11.5 <i>truffle mayonnaise, Parmesan powder, olive powder & Parmesan flakes</i>
PARMESAN 🌱 11.5 <i>tomato powder, Parmesan cheese & basil mayonnaise</i>	GREEK FRIES 🌱 11.5 <i>greek spices, creamy tzatziki, sweet & sour onion</i>
	<i>extra ketchup or basil / truffle mayonnaise</i> 1

dessert

CHOCOLATE CAKE 11 <i>gluten-free</i>	QREME of CHOQ 6.5 <i>stracciatella</i>
KEY LIME PIE 11	SAY CHEESE 6.5 <i>strawberry cheesecake</i>
CHEESECAKE SALTED CARAMEL 11	BERRY NAUGHTY 6.5 <i>raspberry sorbet</i>
<input type="checkbox"/> Served with white chocolate sauce, white chocolate foam and a scoop of vanilla ice cream	
TIRAMISU AFFOGATO 7 <i>vanilla ice cream, mascarpone cream & cocoa powder, served with a shot of hot espresso</i>	

ice cream BY DARQ

bites

all day

late night

all day bites

12:00 – 21:00

6 BOURGONDIËR BITTERBALLEN <i>with mustard-mayonnaise</i>	9
DUTCH ROULETTE 🍷 <i>6 Bourgondier bitterballen, 1 infused with hot sauce</i>	9.5
VEGGIE SPRING ROLLS ♻️ <i>6 rolls with chili sauce</i>	6
PADRÓN PEPPERS ♻️ <i>with sea salt</i>	7
CLASSIC NACHOS ♻️ <i>chili sauce, cheese, chipotle ketchup, jalapeño, cream cheese, cilantro</i>	11
KARA AGE CHICKEN <i>6 pieces of Japanese fried chicken with chili sauce</i>	8
AGE GYOZA CHICKEN <i>5 chicken dumplings with Asian salad, sriracha mayonnaise, sesame mix</i>	11.5
EBI KATSU <i>7 crispy panko prawns with lime-sriracha mayonnaise</i>	9
AVOKATSU ♻️ <i>6 crunchy fried avocado's with lime-jalapeño sauce</i>	8
ONION RINGS ♻️ <i>with chipotle ketchup</i>	7
BOLD NUTS ♻️ <i>spiced nut mix</i>	4
BRIOCHE ♻️ <i>choose from... harissa & apricot spread, lime-honey-thyme butter or mild peppadew dip</i>	6
BRIOCHE & DIPS TO SHARE ♻️ <i>with harissa & apricot spread, lime-honey-thyme butter & mild peppadew dip</i>	13.5

loaded fries

12:00 – 21:00

RENDANG <i>Indonesian beef stew, basil mayonnaise, cilantro, crispy onion & peanuts</i>	13.5
PARMESAN ♻️ <i>tomato powder, Parmesan cheese & basil mayonnaise</i>	11.5
TRUFFLE ♻️ <i>truffle mayonnaise, Parmesan powder, olive powder & Parmesan flakes</i>	11.5
GREEK FRIES ♻️ <i>greek spices, creamy tzatziki, sweet & sour onion</i>	11.5
<i>extra ketchup or basil / truffle mayonnaise</i>	1

late night snack attack

21:00 – 23:00

NACHOS ♻️ <i>with cream cheese & chili sauce</i>	5
BOLD NUTS ♻️ <i>spiced nut mix</i>	4
POPCORN ♻️ <i>sweet</i>	4

late night weekend specials

Friday & Saturday until 23:00

6 BOURGONDIËR BITTERBALLEN <i>with mustard-mayonnaise</i>	9
DUTCH ROULETTE 🍷 <i>6 Bourgondier bitterballen, 1 infused with hot sauce</i>	9.5
VEGGIE SPRING ROLLS ♻️ <i>6 rolls with chili sauce</i>	6
KARA AGE CHICKEN <i>6 pieces of Japanese fried chicken with chili sauce</i>	8
FRIET UIT ZUYD ♻️ <i>with basil or truffle mayonnaise</i>	9

I CAN
see my
house
FROM
HERE

drinks

hot & cold

alcohol

refreshing

COCA COLA / COCA COLA ZERO / FANTA / SPRITE	3.5
<i>Chaudfontaine</i> STILL / SPARKLING	3.5
<i>Fuze</i> ICE TEA GREEN	3.5
<i>Fuze</i> ICE TEA SPARKLING	3.5
<i>Schulp</i> APPLE JUICE	4
<i>Schulp</i> APPLE & ELDERBERRY JUICE	4.5
FRESH ORANGE JUICE	4.5
CRODINO	6.5
<i>Fever-Tree</i> MEDITERRANEAN TONIC	4.5
<i>Fever-Tree</i> GINGER BEER	4.5
<i>Fever-Tree</i> GINGER ALE	4.5
<i>Fever-Tree</i> SICILIAN LEMONADE	4.5
<i>Fever-Tree</i> SPARKLING PINK GRAPEFRUIT	4.5
<i>Beauld</i> WATER still/sparkling 0.7ltr	5

hot!

TEA	3.5	CAPPUCCINO	4.5
FRESH MINT <i>or</i> GINGER TEA	4.5	LATTE	4.5
COFFEE / ESPRESSO	3.5	FLAT WHITE	5
DOUBLE ESPRESSO	4.5	+ oat/coconut milk, syrups, decaf (€ 0.70)	

specials

HOMEMADE ICE TEA <i>with green tea, lime, elderflower & lavender</i>	5
HOMEMADE LEMONADE <i>with basil, cherry, lime & still/sparkling water</i>	5
CHAI LATTE <i>Frank & Paul classic masala chai latte with ceylon tea, cinnamon, star anise, clove & ginger</i>	5
DIRTY CHAI LATTE <i>Frank & Paul classic masala chai latte with ceylon tea, cinnamon, star anise, clove, ginger and a shot of espresso + make it filthy and add a second shot of espresso (€ 0.50)</i>	6
ICED COFFEE <i>espresso, milk, caramel, whipped cream</i>	6
MATCHA LATTE <i>Shizuoka conventional ceremonial matcha + oat milk or coconut milk (€ 0.70)</i>	5.5
ICED MATCHA LATTE	6.5

hold my beer

NOAM PILSENER 34cl	6	DUVEL	6.5
BEER <i>of the</i> MONTH	6.5	LIEFMANS FRUITESSE	6
WESTMALLE TRIPEL	6.5	LAGUNITAS IPA	6
WESTMALLE DUBBEL	6	ERDINGER WEIZEN 0%	6
ERDINGER WEIZEN	6	HEINEKEN 0%	4.5

the holy spirits

<i>Whisky</i>		<i>Rum</i>	
FAMOUS GROUSE	8	HAVANA CLUB 3 años	7
GLENLIVET CAPTAIN'S RESERVE	11	HAVANA CLUB ESPECIAL	7.5
GLENLIVET 15 years	17.5	HAVANA CLUB 7 años	9
CHIVAS REGAL 12 years	10.5	HAVANA CLUB CUBAN SPICED	9
ABERLOUR 12 years	15	<i>Vodka</i>	
JAMESON IRISH WHISKEY	9	ABSOLUT VODKA	8
FOUR ROSES BOURBON	9	ABSOLUT ELYX	10.5
FOUR ROSES SMALL BATCH	10.5	MARV VODKA	9
WOODFORD RESERVE BOURBON	10.5	ABSOLUT RASPBERRI	8
JACK DANIEL'S OLD NO.7	9	ABSOLUT LIME	8
GENTLEMAN JACK	10	<i>Cognac</i>	
JACK DANIEL'S SINGLE BARREL	11	MARTELL VS	9.5
<i>Tequila</i>		<i>Mezcal</i>	
OLMECA ALTOS REPOSADO	9.5	LA H. DE SÁNCHEZ ESPADÍN	9.5

YOU ARE
made of
60%
liquids

cocktails

It's what we do best

bold originals

Invented at the rooftop

SQUARE PANTS <i>Absolut Vodka, passion fruit, peach, almond, Fever-Tree ginger beer</i>	13.5	SWICY STACEY <i>Malfy Gin Originale, Martini Riserva Ambrato, hot honey, lime, sugar</i>	13.5
CAPE FIZZ <i>rooibos infused Malfy Gin Originale, lime, sugar, sparkling water</i>	12.5	LAVENDER PALOMA low alc. <i>Olmeca Altos Reposado, grapefruit, lavender, lime, Fever-Tree grapefruit soda</i>	12
PINALALALA <i>Havana Club Cuban Spiced, Aperol, pineapple, peach, lime</i>	13	LIMONCELLO FLOWER SOUR <i>Bongiorno Limoncello, St-Germain elderflower, lime, fee foam</i>	13.5
GREEN GARDEN MARTINI <i>Absolut Vodka, Bols Sour Apple, basil, apple, lime</i>	13		

keep it classic

Don't fuck with the classics

CLASSIC MOJITO <i>Havana Club 3y, lime, mint, sugar</i>	12.5	DARK 'N STORMY <i>Havana Club 7y, lime, Fever-Tree ginger beer</i>	12.5
PASSION FRUIT MOJITO <i>Havana Club 3y, passion fruit blend, lime, mint</i>	13.5	CUBA LIBRE <i>Havana Club Especial, lime, Coca-Cola</i>	12.5
PORNSTAR MARTINI <i>Absolut Vanilia Vodka, passion fruit blend, a shot of Loggia Prosecco</i>	13.5	NEGRONI <i>Malfy Gin Originale, Martini Riserva Speciale Rubino, Campari</i>	12.5
ESPRESSO MARTINI <i>Absolut Vodka, Kahlúa, Frangelico, espresso</i>	12.5	OLD FASHIONED <i>Four Roses Bourbon, sugar, Angostura bitters</i>	12.5
CAIPIRINHA <i>Santo Grau Cachaça, lime, sugar</i>	12.5		

spritz

Loggia Prosecco & sparkling water

APEROL SPRITZ <i>Aperol</i>	9.5	A SPRITZ OF SPRING <i>cherry, basil</i>	9.5
CAMPARI SPRITZ <i>Campari</i>	9.5	BLOSSOM SPRITZ <i>St-Germain elderflower, lavender</i>	9.5
LILLET SPRITZ <i>Blanc, Rosé or Rouge</i>	9.5	LIMONCELLO SPRITZ <i>Bongiorno Limoncello</i>	9.5

mules

Fever-Tree ginger beer, fresh lime juice & Angostura Bitters

MOSCOW MULE <i>Absolut Vodka</i>	12	AMALFI MULE <i>Malfy Gin Originale</i>	12
SPICY MULE <i>Absolut Tabasco Vodka</i>	12	MAASTRICHT MULE <i>Marv Vodka</i>	13.5
MEXICAN MULE <i>La Herencia de Sánchez Espadín Mezcal</i>	13.5	SUPER LEMON MULE <i>Bongiorno Limoncello, lime, Fever-Tree sicilian lemonade</i>	12

gin & tonic

With Fever-Tree Mediterranean Tonic

BOMBAY SAPPHIRE GIN	13	NORDÉS GIN	14.5
HENDRICK'S GIN	14.5	MONKEY 47 GIN	17.5
BOBBY'S GIN	14.5	COPPERHEAD GIN	17.5
MALFY ITALIAN GIN <i>Originale</i>	14.5	SHISO + KAFFIR GIN	17.5
MALFY ITALIAN GIN <i>Rosa</i>	14.5	NORDÉS 0% / COPPERHEAD 0%	12.5

liquors

6.5

BONGIORNO LIMONCELLO / ADRIATICO AMARETTO / FRANGELICO / LICOR 43
BAILEYS / LUXARDO SAMBUCA / KAHLÚA / COINTREAU / GRAND MARNIER / ITALICUS
ADRIATICO AMARETTO ZERO 0% / BONGIORNO LIMONCELLO ZERO 0%

0%

No alcohol, still delicious

GINGER FLOWER <i>Enjoy Zero Ginger, ginger, elderflower, Fever-Tree ginger ale</i>	10	LIMONCELLO SOUR ZERO <i>Bongiorno Limoncello 0%, lime, fee foam</i>	10
NOJITO <i>Fever-Tree ginger ale, mint, lime, sugar</i>	10	LIMONCELLO SPRITZ 0% <i>Bongiorno limoncello 0%, Fever-Tree mediterranean tonic, sparkling water</i>	10
PASSION FRUIT NOJITO <i>Fever-Tree ginger ale, mint, lime, passion fruit blend</i>	10	CRODINO SPRITZ <i>Crodino, Fever-Tree mediterranean tonic, sparkling water</i>	10
PASSIONATA <i>Passion fruit, peach, almond, Fever-Tree ginger beer</i>	10	ARANCIA SPRITZ <i>Ramazotti Arancia, Fever-Tree mediterranean tonic, sparkling water</i>	10
BLOSSOM IN SPRING <i>Orange juice, lavender, lime, Fever-Tree sicilian lemonade</i>	10	NORDÉS MULE <i>Nordés 0.0%, lime, Fever-Tree ginger beer</i>	10

wine

Just get the bottle

white, white wine

☞ / 🍷

<i>Nortesur</i> CHARDONNAY <i>La Mancha</i>	5.5 / 33
PINOT GRIGIO <i>Monte Tondo Del Veneto IGT</i>	6 / 36
<i>Pierrail Blanc</i> SAUVIGNON BLANC & GRIS <i>Bordeaux</i>	6.5 / 39
APOSTELHOEVE CUVÉE XII <i>Müller-Thurgau, Auxerrois, Pinot-Gris</i>	7 / 42
<i>Pfaffl</i> GRUNER VELTLINER <i>vom haus Niederösterreich</i>	7 / 42
<i>Soave Superiore</i> GARGANEGA <i>Cassette Foscarin Slavinus Monte Tondo</i>	48
SANCERRE <i>Blanc Domaine Salmon</i>	55
<i>Kettmeir</i> CHARDONNAY <i>Reserve Alto Adige DOC</i>	59
CHABLIS <i>1er Cru Fourchaumes Lamblin</i>	65

je ne regrette rosé

☞ / 🍷

NORTESUR <i>Rosado</i> LA MANCHA	5.5 / 33
CLUB ROSÉ <i>Pas du Cerf IGP du Var</i>	6 / 36
<i>Chateau d'Esclans</i> WHISPERING ANGEL <i>Rosé Provence</i>	42

when in doubt, drink red

☞ / 🍷

<i>Nortesur</i> CABERNET SAUVIGNON <i>La Mancha</i>	5.5 / 33
<i>Lamia</i> PRIMITIVO <i>Cantina di Terravecchia Puglia</i>	6.5 / 39
<i>Septima Obra Reserva</i> MALBEC <i>Mendoza</i>	7 / 42
SPÄTBURGUNDER/PINOT NOIR <i>Trocken Thanisch Mosel</i>	45
<i>Vina Pomal Reserva</i> RIOJA	45
VALPOLICELLA RIPASSO DOC <i>Monte Tondo Veneto</i>	48
CHÂTEAUNEUF DU PAPE <i>Rouge La Boutiniere</i>	55

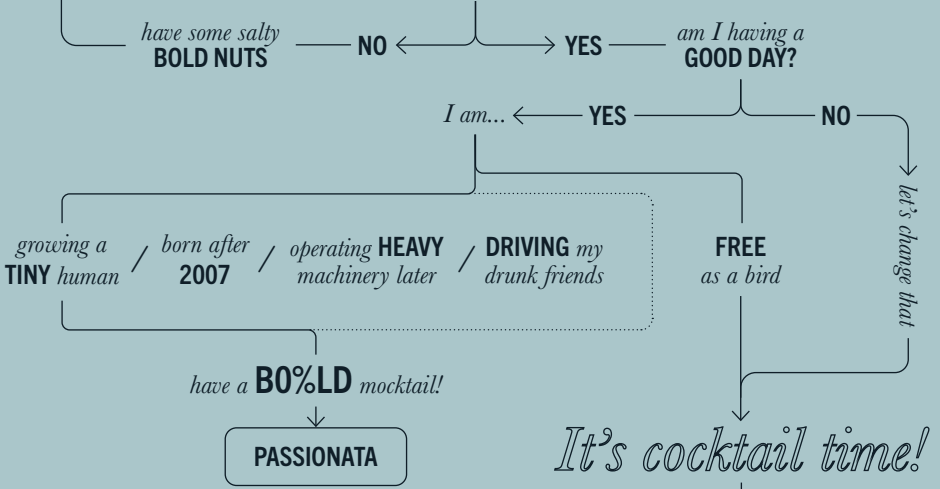
we're in a bubble

☞ / 🍷

LOGGIA PROSECCO DOC	6 / 36
ALICE SPUMANTE ROSÉ	6.5 / 39
RUINART 'R' <i>Brut</i>	95
RUINART ROSÉ <i>Champagne</i>	130
RUINART BLANC <i>de</i> BLANCS	130
DOM PÉRIGNON	275

THE VERY OFFICIAL BOLD COCKTAIL GUIDE

Am I thirsty?



I'm in the mood for something..

