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## BAR MENU 2020 / EN

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### WATER

**TABLE WATER**, Marie-Stella-Maris, still or sparkling € 6,00

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### COFFEE/TEA

**TEA** € 2,00  
**NESPRESSO** € 2,50

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### SOFT DRINK

**JUICE**, Bio Schulp, apple juice or orange juice € 3,00  
**SOFT DRINK**, Cola, Cola Zero, Fanta, Sprite € 2,50  
**TONIC**, Fever tree tonic € 3,00

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### BEER

**BEER**, Heineken, Heineken 0.0 € 3,25  
**BEER**, Local Brewery 't IJ, IJwit € 4,50

A full-bodied, Amsterdam wheat beer with a delightful, fresh flavour. The addition of coriander and lemon during the brewing process produces a rich aroma of banana, citrus and spices. Topped off by a fine, slightly sweet aftertaste, IJwit is a delicious thirst-quencher.

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## WINE

### WHITE WINE

#### **El Coto de Rioja 875m**

##### **Chardonnay - Spain**

**€ 27.50**

Soft Spanish Chardonnay fermented in French oak barrels.

The result is a wonderfully floral and tropical fruity wine (pineapple), delicately enriched with some vanilla. Wonderfully creamy, fresh and aromatic.

Due to its subtle contact with wood, this is not just a wine to enjoy with appetizers but also delicious with fish, seafood, Asian dishes and white meat.

#### **HãHã Marlborough**

##### **Sauvignon blanc - New Zealand**

**€ 32,50**

This sauvignon impresses with fresh associations of mango, lychee and passion fruit. It's balance, mineral richness, smoky creaminess and mouth-watering finish make this Sauvignon a dream aperitif and culinary greatness with seafood and refined starters.

#### **Chablis William Fèvre**

##### **Chardonnay - France**

**€ 50,00**

The hand-picked chardonnay goes to the sorting table in small crates.

Flawless Chablis with influences of marl and lime soil of the region.

In addition to a refined minerality, an impressive vitality, ripe citrus tones and a touch of cream. A great wine that deserves a place on the table in addition to fish, soft cheese, oysters and other seafood.

### ROSE WINE

#### **Domaine Sainte Lucie MIP Classic**

##### **Cinsault, Syrah, Grenache - France**

**€ 30,00**

For the MIP (Made in Provence) Classic, cinsault, syrah and grenache grapes are picked at night (60%, 20% and 20% respectively). Immediately after demining pressed and fermented separately on cooled tanks. This creates a very slightly tinted rosé with scent and taste nuances of red fruits and citrus fruit in addition to a tempting herbal perfume of rose petals. Fresh companion in light Mediterranean dishes and white meats or as a light-hearted aperitif.

## RED WINE

### **Domaine de Grangeneuve Vieilles Vignes Rhône**

#### **Grenache, Syrah - France**

**€ 27,50**

Equal parts of grape from vines older than 35 years. Vinified on concrete cuves and raised on used wood for a year. This results in great concentration and structure. Spicy fragrance with sultry aromas of red fruit, animal notes and liquorice. The Vieilles Vignes has a wide taste with soft tannins and a nice spiciness. Combines well with roasted meat, game and ripe cheeses.

### **Tardieu Laurent Côtes du Rhône Les Becs Fins**

#### **Syrah, Grenache - France**

**€ 37.50**

Côtes du Rhône as it should be. Deep dark red color, intense aroma of black fruit and a strong taste, spicy hints of pepper, full of sufficient freshness making the wine delicious to drink. Perfect with red meat, tuna, pork.

### **Domaine des Sénéchaux Châteauneuf du Pape**

#### **Grenache, Syrah, Mourvèdre, Caccarèse-cinsault - France**

**€ 75,00**

Ripe and powerful, silky smooth with liquorice, herbs and a lot of length. On the winery of twenty hectares and three types of under layers, the grapes for the red Sénéchaux grow beautifully. In the ratio of 62, 20, 16 and 2 percent (respectively) yields a wine with a beautifully ripe structure, pleasant tannins and delicious aromas of sultry cherries and berries. In addition, impressive pepper with notes of laurel. Masterful Rhône with strength, conviction, roundness and finesse. Enjoy this wine with a charcuterie, powerful meat dishes, game meat and/or aged hard cheeses.

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## SPARKLING

<b>PROSECCO</b> , Canella Prosecco Spumante	€ 25,00
<b>CAVA</b> , Mont Marcal Cava Gran Cuvée Brut	€ 30,00

### CHAMPAGNE

<b>Laurent-Perrier La Cuvée Brut</b>	€ 75,00
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Where champagne houses on average add about 30% Chardonnay to the blend of their brut champagne, Laurent-Perrier uses 55%. (10% Pinot Meunier and 35% Pinot Noir). In addition, the La Cuvée is almost maturing three times longer than the mandatory minimum maturing time. The result is one light golden champagne with a fine and long-lasting mousse, and a delicate aroma with fresh citrus, white flowers, peach and white fruit. A perfect balance between freshness, refinement and an intensely fruity aftertaste. La Cuvée is the perfect aperitif, but also an ideal accompaniment to poultry and fish.

<b>Laurent-Perrier Champagne La Cuvée Brut rosé</b>	€ 120,00
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Soft creamy, light-footed, red fruit and a long finish, praised for its intensely dusty bouquet, refined taste and gastronomic value ... Unlike other rosé Champagnes created by mixing red and white wine the Laurent-Perrier's Cuvée Rosé Brut get it's beautiful salmon pink color with the so-called saignée technique. The Cuvée Rosé Brut therefore has a flawless and crisp fresh scent of strawberries, raspberry and black cherries. It makes this champagne delicious as an aperitif, an inimitably delicious accompaniment to charcuterie or poultry and an elegant charmer alongside red fruit desserts. A real celebration for and on every occasion.

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## DISTILLED

<b>GENEVER</b>	€ 4,75
From Wijnand Focking an Amsterdam liqueur distillery since 1679	
<b>GIN</b> , Hendrikx Gin	€ 6,00
<b>BACARDI</b> , Bacardi Carta Blanca	€ 6,00
<b>VODKA</b> , Stolichnaya Vodka	€ 6,00
<b>WHISKEY</b> , Glenlivet Whiskey Founders	€ 8,00
<b>COGNAC</b> , Joseph Guy VS	€ 8,00

*Do you have specific requests, such as a welcome drink, non-alcoholic wine, preference for a certain brand, cocktails?*

*Please do let us know, we are happy to inform you about the possibilities.*