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## BAR MENU / EN

### WATER

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

### COFFEE/TEA

**TEA** € 2,00

**NESPRESSO** € 2,50

### 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

### BEER

**BEER**, Heineken, Heineken 0.0 € 3,50

**SPECIAL BEER - IJwit**, Local Brewery 't IJ € 5,00

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.

## WINE

### WHITE WINE

#### **Lorenz & Söhne Kreuznacher Weiss**

##### **Chardonnay - Germany**

**€ 27,50**

Lorenz & Söhne is located in the picturesque wine-growing region “Nahe” in Germany. The Chardonnay Kreuznacher has matured for 50% in a large oak barrels for 5 months. The result is juicy on the nose with notes of gooseberry and light sweet notes of vanilla due to the partial wood aging. Fresh and invigorating. In the mouth fresh citrus tones, apple, fine, lively acids combined with a slight residual bubble from the fermentation.

#### **HãHã Marlborough**

##### **Sauvignon Blanc - New Zealand**

**€ 30,00**

This sauvignon impresses with fresh associations of mango, lychee and passion fruit. Its 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**

**€ 60,00**

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 with soft cheeses, oysters or your other seafood dish.

### 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 taste nuances of red fruits and citrus fruit and a tempting herbal perfume of rose petals. Fresh companion in light Mediterranean dishes and white meats or as a light, refreshing aperitif.

All prices include VAT

## 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 cuvées 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.

### **Baron de Ley Rioja Reserva**

**Tempranillo, Graciano – Spain**

**€ 37,50**

This Reserva matures for a minimum of 20 months in oak barrels and then matures in the bottle until it has reached its fullness. The color of the wine is ruby red. In the nose, aromas of red fruit and sweet spices dominate, but you'll notice hints of balsamic in the background. The taste is strong and full, but also has a pleasant softness. The finish is long and creamy with the red fruit clearly present and complemented by wood tones.

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

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

**€ 87,50**

Ripe and powerful, silky smooth with liquorice, herbs and a lot of length. On the winery of twenty hectares and three types of underlayers, the grapes for the red Sénéchaux grow beautifully. In the ratio of 62, 20, 16 and 2 percent (respectively). 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.

## SPARKLING

<b>CAVA</b> , Vallformosa Classic Cava Brut	€ 30,00
<b>PROSECCO</b> , Lisetto Prosecco Spumante DOC	€ 35,00

## CHAMPAGNE

<b>Laurent-Perrier La Cuvée Brut</b>	€ 85,00
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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>	€ 135,00
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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, raspberries and black cherries. It makes this champagne delicious as an aperitif, a delicious accompaniment to charcuterie or poultry and an elegant charmer alongside red fruit desserts. A real celebration for and on every occasion.

## DISTILLED

<b>GENEVER</b> , Wijnand Focking	€ 4,75
<b>GIN</b> , Hendrixx 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
<b>PORT</b> , Kopke 10 years old tawny	€ 6,00

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

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