

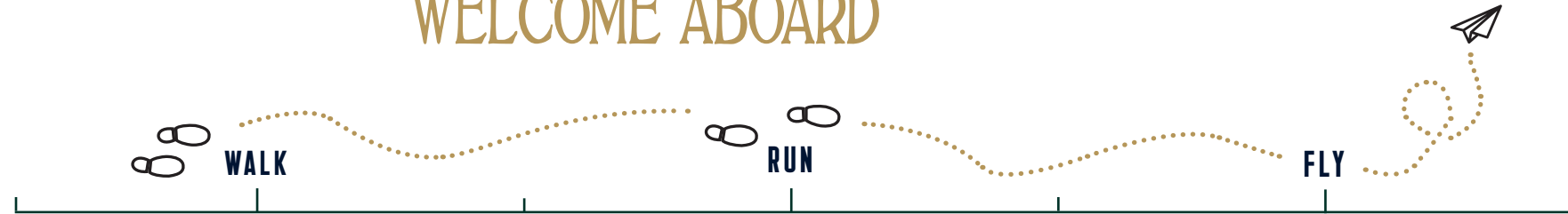
Flying Dutchmen Cocktails

This bar was created with one goal:

WE MUST LEARN TO WALK BEFORE WE CAN RUN, BEFORE WE CAN FLY.

To truly enjoy cocktails, it helps to know the classics. At Flying Dutchmen we focus on the drinks created by bartenders generations before us. We love good drinks, value the beauty of simplicity, and aim to highlight the unique qualities of every spirit on our 500+ bottle backbar.

WELCOME ABOARD



EVOLUTION OF GENEVER COCKTAILS

Martinez €12.5
NOTARIS BARTENDERS CHOICE GENEVER, COCCHI DI TORINO VERMOUTH, LUXARDO MARASCHINO AND BOKER'S BITTERS
The missing link between the Manhattan and the Martini (ca. 1884).

Holland House €12.5
BOBBY'S GENEVER, NOILLY PRAT DRY VERMOUTH, LEMON JUICE AND LUXARDO MARASCHINO
When Holland ruled the USA hotel scene, this was the drink on everybody's lips (ca. 1900).

Flying Dutchmen Cocktail €12.5
BOLS GENEVER BARREL AGED, LEMON JUICE, 'SPECULAAS' GUM SYRUP, ORANGE BITTERS, ORANGE FLOWER WATER
Let the new kid introduce its signature cocktail. A future classic? (Flying Dutchmen signature, 2017).

EVOLUTION OF THE CORPSE REVIVER

Corpse Reviver #1 €15
CARLOS I IMPERIAL BRANDY, LUBBERHUIZEN 'BETUWS GOUD' AND DOLIN ROUGE VERMOUTH
In the words of the Savoy: "To be taken before 11 am, or whenever steam and energy are needed" (ca. 1920).

Corpse Reviver #2 €12.5
COPPERHEAD BLACK BATCH GIN, COINTREAU, LILLET BLANC, LEMON JUICE AND MANSINTE ABSINTHE
Harry Craddock said it best "Four of these taken in swift succession will unrevive the corpse again" (ca. 1930).

Tessmanian Devil €9
BEEFEATER GIN, STREGA, LILLET BLANC, LEMON JUICE, TABASCO AND CREOLE BITTERS
A spicy pick-me-up. Our little devil in a glass (Flying Dutchmen signature, 2010).

EVOLUTION OF NEW ORLEANS CONCOCTIONS

Sazerac €15 GIBOIN NAPOLEON COGNAC AND/OR SAZERAC RYE, KÜBLER ABSINTHE, SUGAR SYRUP, PEYCHAUD'S AND ANGSTURA BITTERS
From cognac, to rye, to bourbon and back, this New Orleans classic is tasty and no phylloxera can change that (ca. 1840).

Russian Cocktail €9
KETEL ONE VODKA, CHERRY HEERING AND SCHLADERER KIRSCHWASSER
Believed to be the first vodka based cocktail. Rediscovered in 'Beverage de Luxe', where it came with a warning: "This drink is very strong" (ca. 1911).

Frozen Irish Coffee €12.5
PRIZEFIGHT WHISKEY, DISARONNO AMARETTO, ALMOND MILK, VANILLA SYRUP AND ESPRESSO
Our riff on Erin Rose's famed and feared brew, including a collectable cup to keep (Flying Dutchmen signature, 2018).

EVOLUTION OF THE MARGARITA

Brandy Daisy €12.5
GODET NO. 1 GENTLEMENS COGNAC, COINTREAU, LEMON JUICE, SUGAR SYRUP AND SODA WATER
Before Margarita, there was Daisy. She might be an old lady, but she still knows how to throw down (ca. 1876).

Picador €12.5
ARETTE BLANCO TEQUILA, GRAND MARNIER, LEMON JUICE AND LIME JUICE
Predating the Margarita by sixteen years, it's easy to see they are siblings (1937).

Tommy's Margarita €12.5
DON JULIO REPOSADO TEQUILA, LIME JUICE AND AGAVE SYRUP
Created by the Wonderful Julio Bermejo at Tommy's in San Francisco (1990).

EVOLUTION OF THE LOW ABV COCKTAILS

Adonis €12.5
EL MAESTRO FINO SHERRY, COCCHI DI TORINO VERMOUTH AND ORANGE BITTERS
A drink created to honour the longest-running Broadway musical of the era (1887).

Negroni Sbagliato €9
CAMPARI, CARPANO ANTICA FORMULA VERMOUTH AND IL GRIGIO SPUMANTE
A tasty 'mistake' from Milan. Created at Bar Basso when Mirko Stocchetti grabbed Spumante instead of gin (ca. 1980).

Frosé €12.5
LUBERON ROSÉ WINE, QUAGLIA ROSE LIQUEUR, CRANBERRY & ROSEHIP SYRUP, LEMON JUICE AND FEE BROTHERS CRANBERRY BITTERS
Last year's hottest drink includes everything a great summer has to offer (ca. 2017).

EVOLUTION OF TIKI COCKTAILS

Missionary's Downfall €12.5
DIPLOMATICO PLANAS RUM, NUSBAUMER PÊCHE DE VIGNE, PINEAPPLE JUICE, LIME JUICE, SUGAR SYRUP AND MINT
Tongue-in-cheek cocktail naming at its finest. A drink that might even persuade the most Mojito minded missionary (1937).

Jet Pilot €15 RUMBULLION SPICED RUM, BACARDI QUATRO RUM, FASSIONOLA SYRUP, LIME JUICE, GRAPEFRUIT JUICE, FALERNUM, UN ÉMILE ABSINTHE AND ANGSTURA BITTERS
Reported to have been the ultimate tiki cocktail, only to be side-winded by its contemporaries in the history books (ca. 1941).

Painkiller €12.5
HABITATION VELIER FORSYTHS WHITE RUM, PINEAPPLE JUICE, ORANGE JUICE AND CREAM OF COCONUT
Created on the Soggy Dollar island, this Pina Colada-esque drink gives the piña a run for its money. (ca. 1973).

PUNCH

TINTO DE VERANO €30
BASED ON A GERMAN RED WINE, LEMONADE AND RED FRUITS. SERVES 4 THIRSTY OR 6 MODERATE DRINKERS. BECAUSE SHARING IS CARING.
Discover what the Spanish locals have known for centuries: Sangria is for tourists, Tinto de Verano is the real deal.

NON-ALCOHOLIC COCKTAILS

SEEDLIP SPICED DAIQUIRI €9
SEEDLIP SPICE 94, LIME JUICE AND SUGAR SYRUP
A non-alcoholic version of the classic drink originating in 1898.

ESSCHI €9
ESPRESSO, HIBISCUS SYRUP, LEMON JUICE AND SHRB APPLE & CINNAMON SHRUB
The health of vinegar, and the lift of espresso. Is this a drink or an elixir? (2018)

BEER

BUDVAR BUDWEISER	Pilsener	€5
HEINEKEN	Pilsener	€5
WEIHENSTEPHAN HEFE	Weizen	€5
BREWDOG PUNK	IPA	€5
SAISON DUPONT	Saison	€5
OEDIPUS THAI THAI	Tripel	€6
BUDVAR BUDWEISER B: FREE 0.5%	Pilsner	€5

COFFEE

JaBIMo, Goppion coffe. 100% arabica beans from Jamaican Blue Mountain, Brazilian & Honduras.

ESPRESSO	€3.5
AMERICANO	€3.5
DOPPIO	€4
CAFFÈ CON GUSTO	€7

CHAMPAGNE

GRAND BRUT. Perrier-Jouët, Epernay	€15	€75
BRUT RÉSERVE. Billecart-Salmon, Mareuil sur Ay	€15	€75
BLANC DE BLANCS GRAND CRU. Thierry Houry, Ambonnay	-	€80
EXTRA BRUT 'CUVÉE 740'. Jacquesson, Dizy	-	€90
BLASON ROSÉ. Perrier-Jouët, Epernay	-	€125
BRUT ROSÉ. Billecart-Salmon, Mareuil sur Ay	-	€150
VINTAGE 2011. Perrier-Jouët Belle Epoque, Epernay	-	€250
VINTAGE 2009. Dom Pérignon, Epernay	-	€300

WHITE WINE

RIESLING F 2016. Heymann Löwenstein, Wittingen am Mosel, Germany	€7	€40
SANCERRE 'SILEX' 2016. Domaine Serge Laloue, Loire, France	€11	€50
SAVENNIÈRES 'CLOS DU PAPILLON' 2015. Florent Baumard, Loire, France	€13	€60
CHASSAGNE MONTRACHET 2015. Marc Morey, Burgundy, France	€20	€90

RED WINE

BEAUJOLAIS 'SÉLÈNE' 2016. Sylvère Trichard, Tallebarde, France	€7	€40
CABERNET SAUVIGNON 2015. Stark Condé, Stellenbosch, South Africa	€11	€50
COUDOULET DE BEAUCASTEL 2015. Château de Beaucastel, Rhône, France	€13	€60
BAROLO 'CASTIGLIONE' 2013. Vietti, Piedmont, Italy	€20	€90

CIDER

OLD CROW. Gwynn Y Ddraig, Pontyprydd Wales	€7
DEVON RED. Sandford Orchards, Somerset UK	€6

WORKSHOPS

Our team of Flying Dutchmen loves to tell you the background stories behind the cocktails, elaborating on the spirits used in making these drinks and talking about the bartenders who created these classics.

INFO@FLYINGDUTCHMENCOCKTAILS.COM

OPENING HOURS 7 days a week, from 17:00 - 04:00h

Share your favorite cocktails with us by using #FLYINGDUTCHMENCOCKTAILS

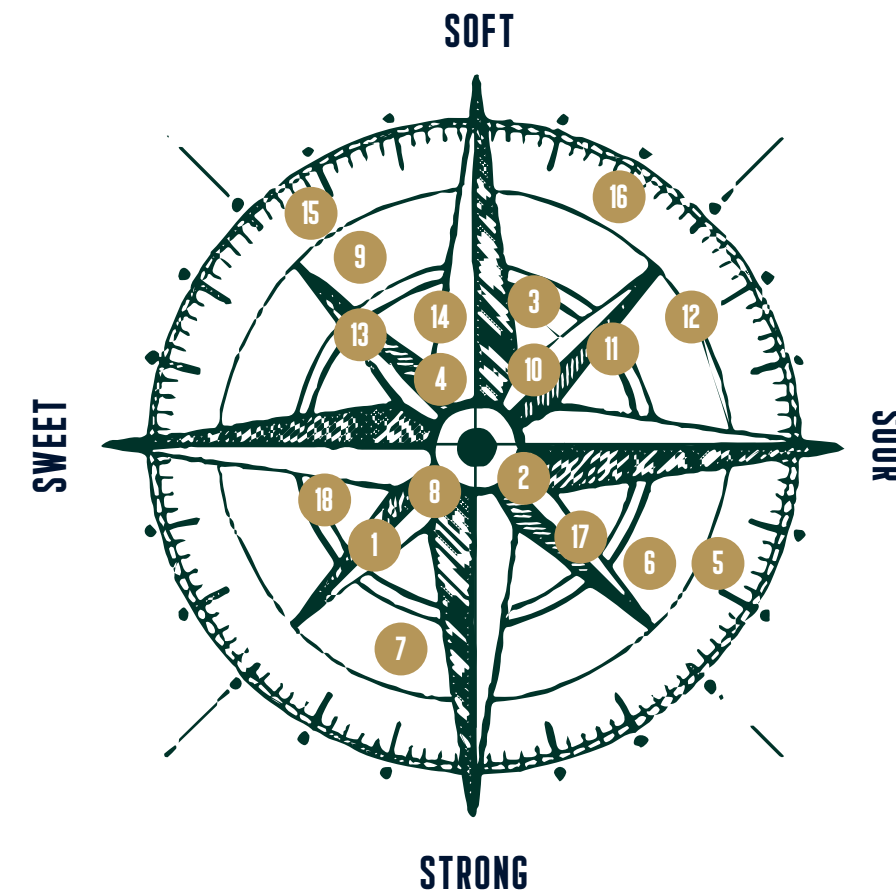
FACEBOOK flyingdutchmencocktails

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WEBSITE flyingdutchmencocktails.com



FLAVOUR COMPASS



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|-----------------------------|---------------------------|
| 1. Martinez | 10. Brandy Daisy |
| 2. Holland House | 11. Picador |
| 3. Flying Dutchmen Cocktail | 12. Tommy's Margarita |
| 4. Corpse Reviver #1 | 13. Adonis |
| 5. Corpse Reviver #2 | 14. Negroni Sbagliato |
| 6. Tessmanian Devil | 15. Frosé |
| 7. Sazerac | 16. Missionary's Downfall |
| 8. Russian Cocktail | 17. Jet Pilot |
| 9. Frozen Irish Coffee | 18. Painkiller |

CHECK OUR FLAVOUR COMPASS ON THE BACK OF THE MENU →