

# WELCOME AT THE POSHOORN



no seperate billing, one bill per table

# DRINKS

soda and alcohol-free beverages

## SODA

|                                 |     |
|---------------------------------|-----|
| Pepsi cola, Pepsi max,          |     |
| Sourcy still, Sourcy sparkling, |     |
| Rivella, Ginger ale, Tonic,     |     |
| Bitter lemon, Cassis,           |     |
| Sisi, 7-up, Chocomel            | 3   |
| Iced tea mango                  | 3,7 |
| Iced tea citroen                | 3,7 |
| Ginger beer                     | 3,5 |

## JUICES

|                     |     |
|---------------------|-----|
| Fresh orange juice  | 4   |
| Schulp apple juice  | 3,3 |
| Schulp tomato juice | 3,3 |
| Mango smoothie      | 5   |
| Raspberry smoothie  | 5   |

## HOT BEVERAGES

|                     |     |
|---------------------|-----|
| Coffee              | 2,9 |
| Espresso            | 2,9 |
| Doppio              | 3,4 |
| Cappuccino          | 3,3 |
| Flat white          | 3,6 |
| Milk coffee         | 3,7 |
| Latte macchiato     | 3,9 |
| Tea                 | 2,9 |
| Mint/ginger tea     | 3,8 |
| Oat milk supplement | 0,5 |

## BEERS 0,0% - 0,5%

|                     |     |
|---------------------|-----|
| Heineken 0,0        | 3,5 |
| Radler 0,0          | 3,5 |
| Affligem blond 0,0  | 4,5 |
| Liefmans 0,0        | 4,5 |
| Erdinger weizen 0,0 | 4,5 |
| Brand weizen 0,0    | 4,5 |
| Brand IPA 0,0       | 4,5 |
| La Trappe Nilis 0,0 | 4,5 |
| Vrijwit 0,5         | 4,5 |
| Playground IPA 0,5  | 5   |
| Sanddiver           | 5   |

## SPRITZ & 'GIN' TONIC 0,0%

|                                           |     |
|-------------------------------------------|-----|
| Gimber spritz                             |     |
| Ginger juice, sparkling<br>water and mint | 6,5 |
| Crodino tonica                            |     |
| Crodino, tonic                            | 6,5 |
| Seedlip spice                             |     |
| 'Gin' tonic, lime                         | 8,5 |
| Fluere tonic                              |     |
| 'Gin' tonic, lemon                        | 8,5 |

# BEERS

on draft

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|                                        |           |
|----------------------------------------|-----------|
| Brand Pils (5,0% and 20cl/25cl/50cl)   | 3/3,6/7,5 |
| Brand UP (5,5% and 25cl)               | 4         |
| Brand Weizen (5,1% and 30cl/50cl)      | 5,5/8     |
| Poshoorn Huisbier (4,8% and 25cl/50cl) | 4,5/8,8   |
| Mannenliefde (6,0% and 25cl)           | 5,5       |
| Affligem blond (6,7% and 25cl)         | 5,5       |
| Affligem dubbel (6,7% and 25cl)        | 5,5       |
| Tripel d'Anvers (8,0% and 25cl)        | 5,5       |
| Lagunitas IPA (6,0% and 25cl)          | 5,5       |
| Texels Skuumkoppe (6,0% and 30cl)      | 5,5       |
| La Chouffe (8,0% and 25cl)             | 5,5       |
| Kasteel Rouge (8,0% and 25cl)          | 5,5       |

## SPECIALS

We have a wide variety of draft beers in different styles like wild fermentation, a variety of IPA's and much more. Ask our staff! They will passionately tell you everything about them.

Check out our little treasury next to the bar. Here you can find some of our extraordinary and temporary beers. You snooze... you lose.

Scan the QR code below to see our complete up to date beer menu on our Untappd page.



# BEER

bottled

## BLOND

|                           |     |
|---------------------------|-----|
| Poshoorn Blond - 6,0%     |     |
| Van Steenberge            | 5,2 |
| Royale Martinus - 5,4%    |     |
| Stadsbrouwerij Maastricht | 5,8 |
| Nova 7 - 7%               |     |
| Zuyd Craft                | 5,8 |
| Zeeuws Blond - 7,2% (G)   |     |
| Dutch Bargain             | 5,8 |
| Omer - 8%                 |     |
| Omer Vander Ghinste       | 5,8 |
| Duvel - 8,5%              |     |
| Duvel Moortgat            | 5,8 |
| Delirium - 8,5%           |     |
| Huyghe                    | 5,8 |

## IPA

|                          |     |
|--------------------------|-----|
| Mosa 6 IPL - 5%          |     |
| Zuyd Craft               | 5,8 |
| Lola 6 NEIPA - 5,6%      |     |
| Zuyd Craft               | 5,8 |
| Hop Zij Met Ons - 6% (G) |     |
| Jopen                    | 5,8 |
| Mooie Nel - 6,5%         |     |
| Jopen                    | 5,8 |

Ask our staff about our fresh IPA'S on draft and make sure to check out our little fridge next to the bar

## TRIPEL

|                                 |     |
|---------------------------------|-----|
| Poshoorn Tripel - 8,0%          |     |
| Van Steenberge                  | 5,2 |
| Noordt Tripel - 7,5%            |     |
| Noordt                          | 5,8 |
| Thai Thai - 8%                  |     |
| Oedipus                         | 5,8 |
| Jura 8 - 8%                     |     |
| Zuyd Craft                      | 5,8 |
| Dutch Bargain Tripel - 8,5% (G) |     |
| Dutch Bargain                   | 5,8 |
| Bijdehand Honingbier - 9%       |     |
| Bijdehand                       | 5,8 |
| Westmalle Tripel - 9,5%         |     |
| Westmalle                       | 5,8 |

## WHITE

|                        |     |
|------------------------|-----|
| Paulaner Weizen - 5,5% |     |
| Paulaner               | 5,2 |
| Ijwit - 6,5%           |     |
| Brouwerij 't IJ        | 5,8 |

## SOUR/BRETT

|                          |     |
|--------------------------|-----|
| Orval - 6,2%             |     |
| Orval                    | 5,8 |
| Oude Geuze 37,5cl - 7%   |     |
| Boon                     | 6,5 |
| Oude Kriek 37,5cl - 6,5% |     |
| Boon                     | 7,5 |

# BEER

bottled

## AMBER

Vuurbaak - 5,5%

Texels 5,2

De Maltezer - 6,5%

Stadsbrouwerij Maastricht 5,8

Isid'or - 7,5%

La Trappe 5,8

Pauwels Kwak - 8,4%

Bosteels 5,8

## PORTER/STOUT

Panty - 6%

Oedipus 5,8

OG Smokey - 8,5%

De Kromme Haring 5,8

Motorolie - 12% (44cl)

Moersleutel 9

## FRUITY/CIDER

Liefmans - 3,8%

Liefmans 4,5

Kriek - 4,5%

Mort Subite 4,5

Apple Bandit - 4,5%

Apple Bandit 4,2

Cydr Ignaców - 6,5%

Cydr Ignaców 5,6

Desperados - 5,9%

Heineken 5

## DARK

Poshoorn Dubbel - 7%

Van Steenberge 5,2

Noordt Dubbel - 7%

Noordt 5,8

Westmalle Dubbel - 7%

Westmalle 5,8

Gouden Carolus - 8,5%

Het Anker 5,8

Chimay Blue - 9%

Chimay 5,8

Rochefort 8 - 9,2%

Rochefort 5,8

Rochefort 10 - 11,3%

Rochefort 6,8

Saga 10 - 10%

Zuyd Craft 6,8

Quadrupel - 10%

La Trappe 6,2

## BIG BOYS (0,75l)

Poshoorn Quadrupel - 10%

Van Steenberge 13,5

Gouden Carolus Whiskey - 11,7%

Het Anker 17,5

Fourchette - 11,7%

Van Steenberge 15

G = Gluten free

# WINE

per glass and/or bottle

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## WHITE

### Aula - Sauvignon Blanc, Macabeo

Light, refreshing, citrus 5,2/27,5

### Expressif - Chardonnay

Wood, fatty, yellow fruits 5,2/27,5

### Orden Tercera - Verdejo

Refreshing, green apple, grass 5,2/27,5

### L'abbe dubois - Viognier

Peach, fresh, generous, blossom 5,7/29,5

## RED

### Aula - Bobal, Tempranillo

Ruby red, juicy, kernel 5,2/27,5

### Terroir de Garique - Merlot

Black fruits, soft, herby 5,2/27,5

### Bardolino Classico - Corvina, Molinara, Rondinella

Light, juicy, strawberry, summery 5,7/29,5

## ROSE

### L'Etoile de Mer - Cinsault Grenache

Fruity, dry, soft red fruit 5,2/27,5

## SPARKLING

### Cava per glass

Fresh, harmonious, pleasant 7,5

# HARD STUFF

gin tonic & cocktails

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## GIN TONICS

**Damrak & Fevertree Clementine tonic**

With orange 10,5

**Jopen & Fevertree Indian tonic**

With cucumber 11,5

**V2C & Fevertree Mediterranean tonic**

With ginger and lemon 11,5

**Hermit & Fevertree Mediterranean tonic**

With grapefruit 12,5

**Monkey 47 & Fevertree Mediterranean tonic**

With orange and cloves 12,5

**Gin Mare & Fevertree Mediterranean tonic**

With rosemary 13

**Triple Three Citrus & Fevertree Indian tonic**

With lemon 13

## COCKTAILS

**Tom Collins**

Gin, sparkling water and lime 9,8

**Moscow Mule**

Wodka, ginger beer and mint 9,8

**The Perfect Storm**

Kraken rum, ginger beer and lime 9,8

**Long Island Iced Tea**

Wodka, gin, rum, cointreau, tequila and coke 10,5

**Negroni**

Gin, Campari and red vermouth 10

# BITES

all day long

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## SMALL BITES

### Albondigas

12 homemade meatballs in a slightly spicy  
Spanish tomato sauce and served with bread 13,5

### Cheese and olives (V)

With celery salt and mustard 10

### Cheese bitterballen (V)

6, 12 or 20 pieces filled with Old Amsterdam cheese 7,5/14/22,5

### Bitterballen

6, 12 or 20 pieces with mustard 7,5/14/22,5

### Bittergarnituur

16 mixed snacks 15

### Calamares

Fried squid with aioli 7,5

### Vegetarian springrolls (V)

With sweet and sour sauce 7,5

### Patatas bravas (V)

With aioli 8,5

### Nachos (V)

With guacamole, sour cream, tomato salsa and cheese 13,5



# BITES

all day long

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## FLAMMKUCHEN

### Flammkuchen klassiek

With onion, bacon and creme fraiche 12,5

### Flammkuchen truffle (V)

With mushrooms, truffle and parmesan cheese 13,5

## PLATTERS

### Beer board

Sausage, meatballs, cheese and pickled onions 13,5

### Cheese board (V)

Creamy brie, Herve cheese, Danablu with bread 15

### Plateau Espagnol

Homemade Spanish snacks for 3/4 people

Calamares, olives, albondigas, manchego, carcamosa,  
serranoham, artisan bread, black olive butter 36,5

# HOLY APEROLI

our refreshing delights at a glance

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## Aperol spritz

Taste the Italian sun in a fresh and bittersweet combination of Aperol, prosecco and sparkling water 8,5

## Luxardo limoncello spritz

Fresh lemon-based drink combined with prosecco and lots of ice 8,5

## Campari spritz

Italian temperament quenched with lots of ice, prosecco, sparkling water and a wedge of lime 9

## Campari tonic

Italian temperament quenched with lots of ice, Fever-Tree tonic and a wedge of lime 9

## Gin Mare & Fevertree Mediterranean tonic

Spanish splendor combined with Fever-Tree Mediterranean tonic and a sprig of rosemary 13

## ALCOHOL-FREE

### Crodino tonic

The Italian fresh and bittersweet non-alcoholic aperitif paired with tonic and orange 6,5

### Fluere & Fevertree Indian tonic

An alcohol-free alternative to gin based on juniper berries and citrus, in combination with tonic and lemon 8,5



# HARD STUFF

liquors, shots and more

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## LIQUORS & OTHER

|                        |     |
|------------------------|-----|
| Licor 43               | 5,5 |
| Disaronno originale    | 5,5 |
| Baileys                | 5,5 |
| Villa Massa limoncello | 5,5 |
| Molinari sambuca       | 5,5 |
| Tia Maria              | 5,5 |
| Grand Marnier          | 5,5 |
| Ricard pastis          | 5,5 |
| Campari                | 5,5 |
| Bacardi                | 5,5 |
| Kraken rum             | 5,5 |
| Wodka                  | 5,5 |

## PORT & VERMOUTH

|                |   |
|----------------|---|
| Rode port      | 5 |
| Witte port     | 5 |
| Rode vermouth  | 5 |
| Witte vermouth | 5 |

## WHISKY

|                       |     |
|-----------------------|-----|
| Jameson               | 6,5 |
| Famous Grouse         | 6,5 |
| Monkey Shoulder       | 7,5 |
| Balvenie              | 10  |
| Ultimate Bunnahabhain | 10  |
| Tullibardine          | 10  |

## COGNAC

|                  |   |
|------------------|---|
| Hennessy         | 8 |
| Remy Martin VSOP | 9 |

## SHOTS

|               |     |
|---------------|-----|
| Young genever | 3,5 |
| Old genever   | 3,5 |
| Jägermeister  | 3,5 |
| Limoncello    | 3,5 |
| Els la Vera   | 3,5 |
| Tequila       | 3,5 |
| Wodka         | 3,5 |
| Grain wine    | 3,5 |

# BREAKFAST

from 09:00 till 11:30

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## Pancakes (V)

With homemade granola and fresh fruit or bacon 11,5

## Vegetable omelette (V)

Omelette with a variety of vegetables on brown bread 12,5

## Sunny-side up

Fried eggs with ham and cheese on brown bread 11,5

## Shakshuka (V)

Poached eggs in a slightly spicy cumin,  
harissa tomato sauce with brown bread 11,5

## Croissant (V)

With butter, strawberry jam or Nutella 4,5

## Black pudding

Caramelised apple and onion with brown bread 14,5

## Yoghurt (V)

With homemade granola and fresh fruit 9,8

## Eggs Poshoon Veggie (V)

Scrambled eggs with avocado spread and tomato 13,5  
+ Serrano ham or bacon 2,5

## Pan tumaca (V)

Toasted bread with tomato, garlic and olive oil 9,5  
+ Serrano ham 2,5

## Pitaya bowl (V)

Plantbased bowl containing dragonfruit and  
oatmilk with homemade granola and fresh fruit 14,5

# LUNCH

from 11:30 till 16:00

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## BAGELS

### Bagel carpaccio

Truffle mayonaise, sundried tomatoes,  
parmesan cheese, pine nuts and arugula 12,5

### Bagel vitello tonato

Tuna cream, capers, anchovies, sundried  
tomatoes, pine nuts and parmesan cheese 12,5

### Bagel beetroot carpaccio (V)

Fried capers, sour cream, thyme and lemon zest 11,5

### Bagel brie (V)

Apple syrup, red onion, mix of seeds and arugula 11,5

### Bagel Poshoorn

Chicken, bacon, tomato, fried onion and cocktailsauce 13,5

### Bagel burrata (V)

Grilled peach, apple and harissa oil 13,5

## GRILLED CHEESE

### Tuna melt

With cheddar and wasabimayonnaise 11,5

### Croque monsieur

With ham, cheese and bechamelsauce  
+ Fried egg 1,5 9,80

### Croque caprese (V)

With mozzarella, pesto en tomato 10,5

### Kimchi (V)

With cheddar and Spanish paprika mayonnaise 10,5

# LUNCH

from 11:30 till 16:00

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## CLASSICS

### Beef croquettes

Two beef croquettes on brown bread with mustard 12,5

### Varying homemade quiche (V)

Ask our staff :) 12,5

### Black pudding

Caramelised apple and onion with brown bread 14,5

### Poshoorn burger

Beef, tomato, lettuce, pickle, onion compote and cheddar served with fries and mayonnaise 17,5

+ Bacon 1,5

### De Vegetarische Slager chicken burger (V)

On a brioche bun with a coleslaw and served with fries and mayonnaise 17,5

### Pulled pork burger

On a brioche bun with a red cabbage salad, BBQ sauce, creme fraiche and served with fries and mayonnaise 18,5

### Vegetable omelette (V)

Omelette with a variety of vegetables on brown bread 12,5

### Sunny-side up

Fried eggs with ham and cheese on brown bread 11,5

### Shakshuka (V)

Poached eggs in a slightly spicy cumin, harissa tomato sauce with brown bread 11,5

# LUNCH

from 11:30 till 16:00

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## SALADS

### Caesar salad

Romaine lettuce, grilled chicken, bacon, egg, parmesan cheese, croutons, anchovies and served with brown bread 18,5

### Salad Nicoise

Tuna, sundried tomatoes, anchovies, capers, hardboiled egg, roasted potatoes, black olives and served with brown bread 18,5

### Salad a la Laura (V)

Apple, blueberries, celery, goat cheese, pomegranate seeds, yoghurt mustard dressing and served with brown bread 17,6

## SOUPS

### French onion soup

Au gratin served with brown bread 8,5

### Varying soup (V)

Ask our staff :) 8,5





# DINNER

from 17:00

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## STARTERS

### Carpaccio

Truffle mayonaise, sundried tomatoes, parmesan cheese,  
pine nuts, arugula and served with brown bread 12,5

### Vitello tonato

Tuna cream, capers, anchovies, sundried tomatoes,  
pine nuts, parmesan cheese and served with brown bread 12,5

### Roasted cauliflower (V)

With a feta yoghurt cream, lemon and herb dressing 12,5

### Burrata (V)

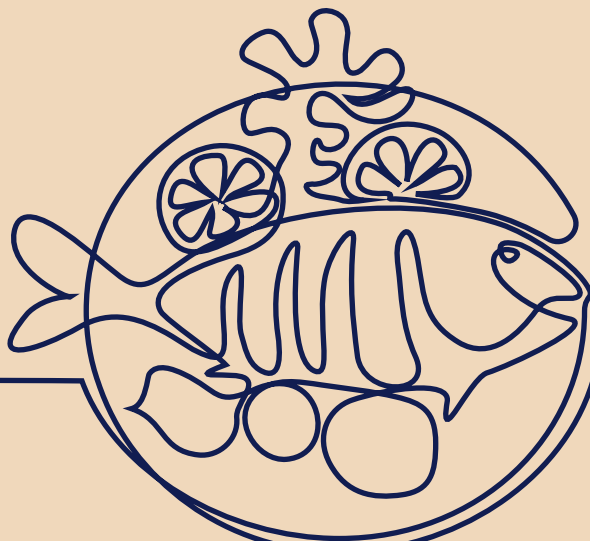
With peach, apple and harissa oil 13,5

### Beetroot carpaccio (V)

With fried capers, sour cream, thyme and lemonzest 11,5

### Bread board (V)

Jalapeño bread with homemade black olive butter 9,5



# DINNER

from 17:00

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## MAIN DISHES

### Maastrichts zuurvlees

Classic sweet and sour stew from Limburg with beef,  
served with fries, salad, mayonnaise and apple sauce 18,5

### Satay

3 tenderloin skewers with peanut sauce, served  
with fries, prawn crackers, atjar and mayonnaise 18,5

### Poshoorn burger

Beef, tomato, lettuce, pickle, onion compote and cheddar  
served with fries and mayonnaise 17,5

+ Bacon 1,5

### De Vegetarische Slager chicken burger (V)

On a brioche bun with a coleslaw and  
served with fries and mayonnaise 17,5

### Pulled pork burger

On a brioche bun with a red cabbage slaw, BBQ sauce,  
creme fraiche and served with fries and mayonnaise 18,5

### Boulet à la Liégeoise

3 meatballs in a thick sweet Affligem Dubbel sauce with  
caramelised onions and served with fries, salad and mayonnaise 18,5

### Hunt of the day

Ask our staff Daily rate

### Catch of the day

Ask our staff Daily rate

### Risotto al limone (V)

Creamy risotto with manchego and lemon zest 18,5

# KIDS & DESSERT

for the kids & the sweet tooths

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## KIDS

|                                                   |     |
|---------------------------------------------------|-----|
| <b>Fries with chicken nuggets</b>                 |     |
| 6 chicken nuggets with mayonnaise and apple sauce | 8,8 |
| <b>Fries with boulet à la Liégeoise</b>           |     |
| 2 meatballs with mayonnaise and apple sauce       | 8,8 |
| <b>Fries with Maastrichts zuurvlees</b>           |     |
| Classic stew with mayonnaise and apple sauce      | 8,8 |

## DESSERTS

|                                                                           |     |
|---------------------------------------------------------------------------|-----|
| <b>Dame blanche</b>                                                       |     |
| With vanilla icecream, chocolate sauce,<br>strawberries and whipped cream | 8,5 |
| <b>Mango sorbet icecream</b>                                              |     |
| With fresh fruit                                                          | 8,5 |
| <b>Pornstar martini mousse</b>                                            |     |
| With a crumbly biscuit crust                                              | 9,5 |

# ENTHUSIASTIC?

we'll happily read about it online!

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## **How was your visit? Leave us a review**

Did you enjoy your visit, while enjoying a refreshing drink, snack or perhaps more? Leave a review on Google. We really appreciate it and look forward to seeing you again!

## **Overnight stay?**

Did you know that you can also spend the night with us? We have 10 cozy rooms above our pub. Check the availability and book your stay at [www.poshoorn.nl](http://www.poshoorn.nl)

## **Get social with us**

De Poshoorn can be found on Facebook and Instagram, follow and like us! Tag the Poshoorn in your story or post.

