

DRINKS

soda and alcohol free beverages

SODA

Pepsi cola	€2,90
Pepsi max	€2,90
Still water	€2,90
Sparkling water.....	€2,90
Rivella	€2,90
Ginger ale	€2,90
Bitter lemon	€2,90
Tonic	€2,90
Cassis	€2,90
Sisi	€2,90
7-up	€2,90
Ginger beer	€3,50
Chocomel	€2,90
Iced tea mango	€3,50
Iced tea lemon	€3,50

HOT BEVERAGES

Coffee	€2,80
Espresso	€2,80
Doppio	€3,40
Cappuccino	€3,30
Flat white	€3,50
Milk coffee	€3,30
Latte macchiato	€3,90
Tea	€2,80
Mint/ginger tea	€3,50

BEER 0,0% - 0,5%

Heineken	€3,50
Radler	€3,50
Affligem blond	€4,00
Liefmans	€4,00
Erdinger weizen	€4,00
Brand weizen	€4,00
Brand IPA	€4,00
La Trappe Nilis	€4,00

SPRITZ & 'GIN' TONIC

Gimber spritz

Ginger juice, sparkling water and mint	€5,50
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Crodino tonica

Crodino, tonic	€6,00
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Seedlip spice

'Gin' tonic, lime	€8,50
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Fluere tonic

'Gin' tonic, juniper berry ...	€8,50
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JUICES

Orange juice	€3,90
Apple juice	€3,20
Tomato juice	€3,20
Mango smoothie	€5,00
Raspberry smoothie	€5,00

no separate billing, one bill per table

BEERS

on draft

Brand Pils (5,0% and 0,20cl/0,25 cl/ 0,50cl)	€3,00/€3,60/€7,50
Brand UP (5,5% and 0,25cl)	€3,90
Brand Weizen (5,1% and 0,30cl/0,50cl)	€4,95/€7,90
Poshoorn Huisbier (4,8% and 0,25cl/0,50cl)	€4,40/€8,20
Mannenliefde (6,0% and 0,25cl)	€4,95
Affligem blond (6,7% and 0,25cl)	€4,95
Affligem dubbel (6,7% and 0,25cl)	€4,95
Tripel d'Anvers (8,0% and 0,25cl)	€4,95
Lagunitas IPA (6,0% and 0,25cl)	€4,95
Texels Skuumkoppe (6,0% and 0,30cl)	€4,95
Noordt Blondt (6,0% and 0,25cl)	€4,95
La Chouffe (8,0% and 0,25cl)	€4,95

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.



no separate billing, one bill per table

BEERS

bottled

BLONDE

Royale Martinus - 5,4%	
Stadsbrouwerij Maastricht	€5,50
Nova 7 - 7%	
Zuyd Craft	€5,80
Zeeuws Blond - 7,2%	
Dutch Bargain	€5,10
Omer - 8%	
Omer Vander Ghinste	€5,20
Duvel - 8,5%	
Duvel Moortgat	€5,10
Delirium - 8,5%	
Huyghe	€5,20

AMBER

Vuurbaak - 5,5%	
Texels	€4,90
De Maltezer - 6,5%	
Stadsbrouwerij Maastricht	€5,50
Isid'or - 7,5%	
La Trappe	€5,30
Pauwels Kwak - 8,4%	
Bosteels	€5,20

WHITE

Strip - 5%	
Oedipus	€5,20
Paulaner Weizen - 5,5%	
Paulaner	€4,90
Ijwit - 6,5%	
Brouwerij 't IJ	€5,20

TRIPLE

Noordt Tripel - 7,5%	
Noordt	€5,70
Thai Thai - 8%	
Oedipus	€5,70
Jura 8 - 8%	
Zuyd Craft	€5,80
Dutch Bargain Tripel - 8,5%	
Dutch Bargain	€5,50
Bijdehand Honingbier - 9%	
Bijdehand	€5,50
Westmalle Tripel - 9,5%	
Westmalle	€5,50

IPA

Playground IPA - 0,5%	
VanDeStreek	€5,00
Mosa 6 IPL - 5%	
Zuyd Craft	€5,50
Bon Chef NEIPA - 5%	
Two Chefs Brewing	€5,40
Funky Falcon - 5,2%	
Two Chefs Brewing	€5,30
Hop Zij Met Ons (Glutenfree) - 6%	
Jopen	€5,50
Gaia - 7%	
Oedipus	€5,80
Double Juice Punch DNEIPA - 8,5%	
Frontaal	€8,00

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BEERS

bottled

DARK

Noordt Dubbel - 7%

Noordt €5,70

Westmalle Dubbel - 7%

Westmalle €5,20

Gouden Carolus - 8,5%

Het Anker €5,40

Chimay Blue - 9%

Chimay €5,50

Rochefort 8 - 9,2%

Rochefort €5,60

Rochefort 10 - 11,3%

Rochefort €6,30

Saga 10 - 10%

Zuyd Craft €6,20

Quadrupel - 10%

La Trappe €5,80

PORTER/STOUT

Panty - 6%

Oedipus €5,40

OG Smokey - 8,5%

De Kromme Haring €5,50

Imperial Stout (Glutenfree) - 11,5%

Dutch Bargain €5,70

SOUR/BRETT

Orval - 6,2%

Orval €5,30

Oude Geuze 37,5cl - 7%

Boon €6,50

Oude Kriek 37,5cl - 6,5%

Boon €7,50

Petrus Aged Ale - 7,3%

De Brabandere €5,60

FRUITY/CIDER

Liefmans - 3,8%

Liefmans €4,20

Kriek - 4,5%

Mort Subite €3,80

Kasteel Rouge - 8%

Kasteel €5,20

Apple Bandit - 4,5%

Apple Bandit €3,80

Desperados - 5,9%

Heineken €4,50

BIG BOYS (0,75L)

Fourchette Tripel - 7,5%

Van Steenberge €12,00

Poshoorn Quadrupel - 10%

Van Steenberge €12,00

Gouden Carolus Whiskey - 11,7%

Het Anker €17,50

no separate billing, one bill per table

WINE

per glass or bottle

WHITE

Realce Blanco - Sauvignon Blanc, Macabeo

Light, refreshing, citrus..... €5,00/€27,00

Expressif - Chardonnay

Wood, fatty, yellow fruits €5,00/€27,00

Orden Tercera - Verdejo

Refreshing, green apple, grass €5,00/€27,00

L'abbe dubois - Viognier

Peach, fresh, generous, blossom €5,20/€28,50

RED

Realce Tinto - Tempranillo

Ruby red, juicy, kernel €5,00/€27,00

Terroir de Garique - Merlot

Black fruits, soft, herby €5,00/€27,00

Cantina Colli Vicentini - Pinot Nero

Smooth, light, fresh red fruits €5,20/€28,50

Pinhal da Torre - Tinta Roriz, Baga, Syrah en Ramisco

Fresh plum, rosehip, smoke, herby €5,20/€28,50

ROSE & SPARKLING

L'Etoile de Mer - Cinsault Grenache

Fruity, dry, soft red fruit €5,00/€27,00

Prosecco DOC Di Carlo 20cl - Glera

Fresh, harmonious, pleasant €8,50

no seperate billing, one bill per table

HARD STUFF

gin tonics and cocktails

GIN TONICS

Damrak & Fevertree Clementine tonic

With orange €10,50

Jopen & Fevertree Indian tonic

With cucumber €11,50

V2C & Fevertree Mediterranean tonic

With ginger and lemon €11,50

Hermit & Fevertree Mediterranean tonic

With dried grapefruit €12,50

Monkey 47 & Fevertree Mediterranean tonic

With orange and cloves €12,50

Gin Mare & Fevertree Mediterranean tonic

With rosemary €12,00

COCKTAILS

Tom Collins

Gin, sparkling water and lime €9,50

Moscow Mule

Wodka, gingerbeer and mint €9,50

Dark and Stormy

Rum, gingerbeer and lime €9,50

Long Island Iced Tea

Wodka, gin, rum, cointreau, tequila and coke €9,50

Negroni

Gin, campari and red vermouth €9,50

no seperate billing, one bill per table

HARD STUFF

spritzers, liquors and more

SPRITZERS

Aperol spritz

Aperol, prosecco
sparkling water €7,50

Limoncello spritz

Limoncello, prosecco
sparkling water €7,50

Campari spritz

Campari, prosecco
sparkling water €8,50

LIQUORS & MORE

Licor 43 €5,50
Disaronno €5,50
Baileys €5,50
Villa Massa limoncello €5,50
Molinari sambuca €5,50
Tia Maria €5,50
Grand Marnier €5,50
Ricard pastis €5,50
Campari €5,50
White rum €5,50
Dark rum €5,50
Wodka €5,50

WHISKY

Jameson €6,00
Famous Grouse €6,00
Monkey Shoulder..... €7,00
Balvenie €9,50
Ultimate Bunnahabhain €9,50
Tullibardine €9,50

COGNAC

Hennessy €7,50
Remy Martin VSOP €8,50

SHOTS

Jonge jenever €3,50
Oude jenever €3,50
Jägermeister €3,50
Limoncello €3,50
Els la Vera €3,50

PORT & VERMOUTH

Red port €4,80
White port €4,80
Red vermouth €4,80
White vermouth €4,80

no seperate billing, one bill per table

BITES

all day long

BITES

Bitterballen

Per 6 pieces €7,00

Cheese bitterballen

Per 6 pieces €7,50

Bittergarnituur

16 mixed
snacks €15,00

Calamares

With aioli €7,50

Mini springrolls

With chili sauce €7,50

Patatas bravas

With aioli €8,50

Nacho's

With guacemole, sour
cream, salsa en
jalapeños €13,50

PLATTERS

Beer platter

Sausage, cheese, onion
and meatballs €12,00

Cheese platter

3 cheeses €15,00

Plateau Espagnol

Homemade Spanish
bites for 3 to 4
people €36,50

Streetfood plateau

South American
snacks for 3 to 4
people €36,50

FLAMMKUCHEN

Flammkuchen classic

With onion, bacon and
crème fraîche €11,50

Flammkuchen salmon

With green asparagus,
fennel and salmon €13,50

Flammkuchen veggie

With different
veggies €11,50

no seperate billing, one bill per table

BREAKFAST

from 09:00 till 11:30

Pancakes

With fresh fruit or bacon €11,50

Vegetable omelette

With brown bread €11,50

Sunny side up eggs

With ham and cheese €11,50

Shakshuka

Poached eggs in a spicy tomato sauce
with harissa and cumin €11,50

Croissant

With marmelade, butter or Nutella €4,50

Black pudding

With caramelised apple and onion €13,50

Yoghurt

With homemade granola and fresh fruit €13,50

Eggs Poshoorn

Scrambled eggs with salmon and avocado €13,50

Overnight oats

With vanilla, fresh fruit and peanutbutter €13,50

Açai bowl

Plantbased bowl with granola and fresh fruit €13,50

no seperate billing, one bill per table

LUNCH

from 11:30 till 17:00

BROWN BREAD OR A BAGEL

Carpaccio

Truffle mayonnaise, sundried tomatoes,
parmesan cheese and aragula €12,50

Vitello tonato

Tuna cream, capers, sundried
tomatoes and parmesan cheese €13,50

Egg salad

Mayonnaise, curry, bacon €11,50

Smoked salmon

Sour cream and avocado €13,50

Hummus

Grilled pumpkin, sunflower seeds,
aragula and tahini oil €11,50

Goat cheese

With honey and walnut €11,50

Burrata

With grilled plums and honey harissa dressing €12,80

Clubsandwich

Chicken, bacon, tomato, lettuce and cocktail sauce €14,50

SOUPS

Onion soup €8,50 Goulash soup €8,50

Tomato soup €7,50 Seasonal soup €8,50

no seperate billing, one bill per table

LUNCH

from 11:30 till 17:00

CLASSICS

Beef croquettes

Two pieces on bread €11,50

Shrimp croquettes

Two pieces on bread €15,50

Seasonal homemade quiche

Ask the staff €11,50

Black pudding

With apple and apple butter €14,50

Poshoorn burger

Beef, tomato, lettuce, pickle,
onion chutney, cheddar €17,50

Vegetable omelette

With brown bread €12,50

Sunny side up eggs

With ham and cheese €11,00

GRILLED CHEESE

Tuna melt

With tuna, cheese and wasabi
mayonnaise €9,80

Croque monsieur

With ham and cheese €8,80

Kimchi

With cheese, kimchi and
paprika mayonnaise €9,50

Croque madame

With ham, cheese, egg
and bechamel €9,80

SALADS

Caesar salad

Lettuce, grilled chicken,
bacon, egg, parmesan cheese
and anchovies €18,50

Fish salad

Lettuce, smoked salmon,
prawns €18,90

Kale

Beetroot, carrot, roasted
chickpeas and ginger
dressing €17,50

Goatcheese

Walnut, apple, grapes
honey and bacon €16,50

no seperate billing, one bill per table

DINNER

from 17:00

STARTERS

Carpaccio

Truffle mayonnaise, parmesan cheese, pine nuts,
sundries tomatoes and aragula €12,50

Vitello tonato

With tuna creme and capers €12,50

Shrimp croquettes

With tarragon mayonnaise €15,50

Burrata

With grilled plums and honey harissa dressing €15,00

Grilled seasonal vegetables

With romesco sauce €8,50

Seasonal soup

Ask the staff €8,50

Bread platter

With homemade hummus €8,50

Old Amsterdam baguette

With cheese, jalapeños and butter €8,50

no seperate billing, one bill per table

DINNER

from 17:00

MAIN COURSES

Maastricht beef stew

With fries and salad €18,50

Tenderloin satay

With fries, prawn crackers and atjar €18,50

Spareribs

With fries and salad €22,50

Poshoorn burger

Beef, tomato, lettuce, pickle, onion chutney, cheddar €17,50

Liège style meatballs

With fries and salad €16,50

Hunt of the day

Ask the staff €23,50

Catch of the day

Ask the staff €22,50

Pumpkin risotto

With shrimps and parmesan cheese €18,00

Fresh pesto tagliatelle

With walnut and ricotta €19,50

no seperate billing, one bill per table

KIDS & DESSERT

from 17:00

KIDS

Chicken nuggets and fries

With mayonnaise, ketchup and apple sauce €8,80

Liège style meatballs

With fries, mayonnaise and apple sauce €8,80

Maastricht stew

With fries, mayonnaise and apple sauce €8,80

DESSERTS

Dame blanche

With vanilla ice cream, chocolate sauce,
strawberries and whipped cream €8,50

Chocolate mousse

With liquor 43 €8,50

Lemon cheesecake

With a crust made from cashew nuts and dates €8,50

Coffee Poshoorn

Vanilla ice cream, coffee liquor and an espresso €7,50

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