

# WELCOME AT THE POSHOORN



no separate billing, one bill per table

# DRINKS

soda and alcohol free beverages

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## SODA

Pepsi cola, Pepsi max,	
Sourcy still, Sourcy sparkling,	
Rivella, Ginger ale, Tonic,	
Bitter lemon, Cassis,	
Sisi, 7-up, Chocomel	3,0
Iced tea mango or lemon	3,7
Ginger beer	3,5
Fritz rhubarb	3,8
Fritz lemon	3,8
Almdudler	4,0
Louter kombucha	
passionfruit jasmin	4,5

## HOT BEVERAGES

Coffee	2,9
Espresso	2,9
Doppio	3,4
Cappuccino	3,5
Flat white	3,9
Milk coffee	3,9
Latte macchiato	3,9
Tea	2,9
Mint/ginger tea	3,9
Oat milk supplement	0,5
Caramel, vanilla or hazelnut syrup	0,5
Pie of the day	4,5

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

Heineken 0,0	3,6
Radler 0,0	3,6
Affligem blond 0,0	4,5
Liefmans 0,0	4,5
Erdinger weizen 0,5	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	5,0
Sanddiver 0,3	5,0

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

<b>Gimber spritz</b>	
Ginger juice, sparkling water and mint	6,5
<b>Crodino tonic</b>	
Crodino, tonic	6,5
<b>Seedlip spice</b>	
'Gin' tonic, mint	8,5
<b>Tanqueray 0,0</b>	
'Gin' tonic, lemon	8,5

## JUICES

Fresh orange juice	4,0
Schulp apple juice	3,3
Schulp tomato juice	3,3
Mango smoothie	5,0
Raspberry smoothie	5,0

# BEER

on draft

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<b>Brand Pilsener</b> (5,0% en 20cl/25cl/50cl)	3,2/3,7/7,5
<b>Brand UP</b> (5,5% en 25cl)	4,0
<b>Brand Weizen</b> (5,1% en 30cl/50cl)	5,6/8
<b>Poshoorn Huisbier</b> (4,8% en 25cl/50cl)	4,8/9
<b>Mannenliefde</b> (6,0% en 25cl)	5,6
<b>Affligem blond</b> (6,7% en 25cl)	5,6
<b>Affligem dubbel</b> (6,7% en 25cl)	5,6
<b>Tripel d'Anvers</b> (8,0% en 25cl)	5,6
<b>Texels Skuumkoppe</b> (6,0% en 30cl)	5,6
<b>Duvel 666</b> (6,66% en 25cl)	5,6
<b>La Chouffe</b> (8,0% en 25cl)	5,6
<b>Kasteel Rouge</b> (8,0% en 25cl)	5,6
<b>Lagunitas IPA</b> (6,2% en 25cl)	5,6
<b>Brand beer of the moment</b> (25cl)	5,6

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

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## BLOND

Poshoorn Blond - 6,0%	
Van Steenberge	5,2
Royale Martinus - 5,4%	
Stadsbrouwerij Maastricht	5,8
Nova 7 - 7,0%	
Zuyd Craft	5,8
Curtius - 7,0%	
Brasserie C	5,8
Zeeuws Blond - 6,7% (G)	
Dutch Bargain	5,8
Omer - 8,0%	
Omer Vander Ghinste	5,8
Sexy Martha Blond - 8,0%	
The Brew Society	5,8
De Poes Blond - 8,0%	
Brouwerij De Poes	5,8
Duvel - 8,5%	
Duvel Moortgat	5,8
Delirium - 8,5%	
Huyghe	5,8
<b>AMBER</b>	
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

## TRIPEL

Poshoorn Tripel - 8,0%	
Van Steenberge	5,2
Jura 8 - 8,5%	
Zuyd Craft	5,8
Dutch Bargain Tripel - 8,5% (G)	
Dutch Bargain	5,8
Bijdehand Honingbier - 9,0%	
Bijdehand	5,8
Eigenzinnige Elisabeth - 9,1%	
Stadsbrouwerij Maastricht	5,8
Westmalle Tripel - 9,5%	
Westmalle	5,8

## WHITE

Maastrichts wit - 5,0%	
Stadsbrouwerij Maastricht	5,8
Paulaner Weizen - 5,5%	
Paulaner	5,2

## SOUR/BRETT

Orval - 6,2%	
Orval	5,8
Oude Orval >6 maanden	
Orval	6,3
Oude Geuze 37,5cl - 7%	
Boon	7,0
Oude Kriek 37,5cl - 6,5%	
Boon	8,0
Rodenbach - 5,2%	
Brouwerij Rodenbach	5,0

# BEER

bottled

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## IPA

Mosa 6 IPL - 6,0%	
Zuyd Craft	5,8
Lola 6 NEIPA - 5,8%	
Zuyd Craft	5,8
Hop Zij Met Ons - 6,0% (G)	
Jopen	5,8
Funky Falcon - 5,2%	
Two Chefs Brewing	5,8

## PORTER/STOUT

Extra Stout - 5,5%	
Jopen	5,8
OG Smokey - 8,5%	
De Kromme Haring	5,8
Caramel Fudge Pastry Stout - 11,5%	
Brouwerij KEES	6,5
Motorolie - 12% (44cl)	
Moersleutel	9,0

## FRUITY/CIDER

Liefmans - 3,8%	
Liefmans	4,5
Kriek - 4,5%	
Mort Subite	4,5
Apple Bandit - 4,5%	
Apple Bandit	4,2
Desperados - 5,9%	
Heineken	5,0
Revival Dry Rosé Cider (G) - 6,0%	
Elegast	5,5

## DARK

Poshoorn Dubbel - 7,0%	
Van Steenberge	5,2
Westmalle Dubbel - 7,0%	
Westmalle	5,8
Gouden Carolus Classic - 8,5%	
Het Anker	5,8
Chimay Blue - 9,0%	
Chimay	5,8
Rochefort 8 - 9,2%	
Rochefort	5,8
Rochefort 10 - 11,3%	
Rochefort	6,8
Saga 10 - 10,0%	
Zuyd Craft	6,8
Quadrupel - 10,0%	
La Trappe	6,2
Bittersweet Symphony - 10,5%	
Stadsbrouwerij Maastricht	6,8

## BIG BOYS (0,75L)

Fourchette - 7,5%	
Van Steenberge	15,0
Poshoorn Quadrupel - 10,0%	
Van Steenberge	13,5

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

G = Glutenfree

# WINE

per glass and/or bottle

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## WHITE

**Aula - Sauvignon Blanc, Macabeo**

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

**Maurel - Chardonnay**

Royal, ripe, stone fruit 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, herbacious 5,2/27,5

**Bardolino Classico - Corvina, Molinara, Rondinella**

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

## ROSE

**L'Etoile de Mer - Cinsault Grenache**

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

## SPARKLING

**Prosecco per glass**

Fresh, harmonious, pleasant 6,5

**Le Couchon Vino Spumante | LC Brut 75cl**

Lively, subtle floral notes, citrus 32,5

# HARD STUFF

gin tonics & cocktails

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## GIN TONICS

<b>Damrak &amp; Fevertree Clementine tonic</b> With orange	11,0
<b>Hendricks &amp; Fevertree Indian tonic</b> With cucumber	12,5
<b>V2C &amp; Fevertree Mediterranean tonic</b> With ginger and lemon	12,5
<b>Hermit &amp; Fevertree Mediterranean tonic</b> With grapefruit	12,5
<b>Monkey 47 &amp; Fevertree Mediterranean tonic</b> With orange and cloves	12,5
<b>Gin Mare &amp; Fevertree Mediterranean tonic</b> With rosemary	13,5

## COCKTAILS

<b>Tom Collins</b> Gin, sparkling water and lime	9,8
<b>Moscow Mule</b> Wodka, ginger beer, mint and lime	9,8
<b>The Perfect Storm</b> Kraken rum, ginger beer and lime	9,8
<b>Long Island Iced Tea</b> Wodka, gin, rum, cointreau, tequila and coke	10,5
<b>Negroni</b> Gin, Campari and red vermouht	10,0

# HARD STUFF

liquors, shots and more

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## LIQUORS & MORE

Licor 43	5,5
Disaronno originale	5,5
Baileys	5,5
Villa Massa limoncello	5,5
Sambuca	5,5
Tia Maria	5,5
Grand Marnier	5,5
Cointreau	5,5
Ricard pastis	5,5
Campari	5,5
Bacardi	5,5
Kraken rum	5,5
Wodka	5,5

## PORT & VERMOUTH

Kopke Fine Ruby port	5,0
Kopke Fine White port	5,0
Dolin Rouge vermouth	5,0
Martini Bianco vermouth	5,0

## SPRITZERS

Aperol spritz	8,5
Luxardo limoncello spritz	8,5
Campari spritz	8,5
Luxardo limoncello tonic	8,5
Campari tonic	8,5

## WHISKY

Jameson	6,5
Famous Grouse	6,5
Monkey Shoulder	7,5
Balvenie	10,0
The Ultimate (varying)	10,0
Tullibardine	10,0

## COGNAC

Hennessy	8,0
Remy Martin VSOP	9,0

## SHOTS

Jonge jenever	3,5
Oude jenever	3,5
Jägermeister	3,5
Limoncello	3,5
Els la Vera	3,5
Tequila	3,5
Wodka	3,5
Korenwijn	3,5
Salmari	3,5
Schrobbeler	3,5



# BITES

all day long

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## **Albondigas**

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

## **Cheese and olives (V)**

With celery salt and mustard 10,0

## **Cheese bitterballen**

6, 12 or 20 pieces filled with Old Amsterdam cheese 7,5/14,0/22,5

## **Meat bitterballen**

6, 12 or 20 pieces with mustard 7,5/14,0/22,5

## **Fried mixed snacks**

16 mixed snacks 15,0

## **4 vegetarian springrolls (V)**

With chili sauce 9,5

## **Nachos (V)**

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

## **Nachos pulled pork**

With guacamole, sour cream, spicy tomato salsa and cheese 16,5

## **Beer board**

Dry sausage, meatballs, cheese, pickled onions and mustard 13,5

## **Flammkuchen classic**

With onion, bacon and creme fraiche 12,5

## **Flammkuchen truffle (V)**

With onion, mushrooms, truffle, parmesan and creme fraiche 13,5

## **Herve piquant (V)**

Herve cheese with nut bread and local apple syrup 13,5

# BREAKFAST

from 09:00 till 11:30

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<b>Pancakes (V)</b>	
With homemade granola and fresh fruit or bacon	11,5
<b>French toast (V)</b>	
With cinnamon sugar and fresh fruit	11,5
<b>Vegetable omelette (V)</b>	
Omelette with a variety of vegetables on brown bread	12,5
<b>Sunny-side up</b>	
Fried eggs with ham and cheese on brown bread	11,5
<b>Shakshuka (V)</b>	
Poached eggs in a slightly spicy cumin, harissa tomato sauce with brown bread	12,5
<b>Croissant (V)</b>	
With butter, strawberry jam or Nutella	4,5
<b>Yoghurt (V)</b>	
With homemade granola and fresh fruit	9,8
<b>Eggs Poshoorn (V)</b>	
Scrambled eggs with avocado spread and tomato + serrano ham or bacon 2,5	13,5
<b>Pan tumaca (V)</b>	
Toasted bread with tomato, garlic and olive oil + serrano ham 2,5	9,5
<b>Pitaya bowl (V)</b>	
Plantbased bowl containing banana, dragonfruit and oatmilk with homemade granola and fresh fruit	14,5
<b>Banana bread (Vegan)</b>	
2 slices with dates, maple syrup and fresh fruit	7,5

# LUNCH

from 11:30 till 16:00

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## BROWN BREAD

### Carpaccio

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

### Vitello tonato

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

### Falafel (V)

Lettuce, cucumber, cherry tomatoes and  
a fresh yoghurt dill dressing 11,5

### Burrata (V)

Lamb's lettuce, roasted beetroot, blueberries  
and a nutty dressing 12,5

### Poshoorn

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

### Brie (V)

Honey, balsamic drizzle, grapes and mixed seeds 13,5

## GRILLED CHEESE

### Tuna melt

With cheddar and wasabi mayonnaise 11,5

### Croque monsieur

With ham, cheese and bechamel sauce  
+ fried egg 1,5 9,80

### Spicy grilled cheese

With spicy minced meat, cheese and sambal mayonnaise 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

### Black pudding

Caramelised apple and onion with brown bread 15,5

### Poshoorn burger

Beef, tomato, lettuce, pickle, onion compote, cocktailsauce and cheddar served with fries and mayonnaise 17,5  
+ bacon 1,5

### De Vegetarische Slager chicken burger (V)

On a brioche bun with 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

### Fried fish burger

On a brioche bun with lettuce, tartar sauce, lemon 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 12,5

# LUNCH

all day long

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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

### Caramelized goat cheese salad (V)

Mixed seeds, honey, apple slices and grapes served with brown bread 17,6  
+ bacon 1,5

## SOUPS

### French onion soup

Au gratin served with brown bread and butter 8,5

### Goulash soup

Served with brown bread and butter 9,5

### 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 broccoli (V)

With a tomato butter and tapenade 12,5

### Burrata (V)

With lamb's lettuce, roasted beetroot, blueberries and a nutty dressing 13,5

### Bread board (V)

Brown bread with homemade herb- garlic butter 8,0

## MAIN COURSES

### 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

### Boulet à la Liégeoise

2 meatballs in a thick sweet Brand Oud Bruin beer sauce with caramelised onions and served with fries, salad and mayonnaise 18,5

# DINNER

from 17:00

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## Poshoorn burger

Beef, tomato, lettuce, pickle, onion compote, cocktailsauce, cheddar and served with fries and mayonnaise 17,5  
+ bacon 1,5

## De Vegetarische Slager chicken burger (V)

On a brioche bun with 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

## Fried fish burger

On a brioche bun with lettuce, tartar sauce, lemon and served with fries and mayonnaise 18,5

## Steak

With chimichurri or cowboy butter sauce, served with seasonal veggies, fries and mayonnaise 22,5

## Laura's favorite catch

Ask our staff Dagprijs

## Puttanesca

Fresh tagliatelle with a sauce from tomatoes, black olives, anchovies, capers, garlic and basil 17,5  
+ shrimps 4,0

## KIDS

### Fries with chicken nuggets

6 chicken nuggets with mayonnaise and apple sauce 8,8

### Hotdog

With mayonnaise en ketchup 8,8

# DESSERTS

finish it off

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## DESSERTS

### Dame blanche

With vanilla icecream, chocolate sauce,  
strawberries and whipped cream 8,5

### Birramisu

Homemade tiramisu with the caramel fudge pastry stout  
from brewery KEES (Staff's favorite!) 8,5

### Herve piquant (V)

Herve cheese with nut bread and local apple syrup 13,5

### Local pie from bakery Royale

Ask our staff about which ones we have today 4,5

## 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!