



@deposhoornmaastricht

We don't split bills

DRINKS



DRINKS



DRAFT BEER



DRAFT BEER

HOT BEVERAGES

Coffee	3,00
Espresso	3,00
Doppio	3,90
Cappuccino	3,60
Flat white	4,10
Milk coffee	4,10
Latte macchiato	4,10
Tea	3,10
Mint/ginger tea	4,10
Oatmilk supplement	0,50

JUICES

Fresh orange juice	4,00
Schulp apple juice	3,50
Schulp tomato juice	3,50
Mango smoothie	5,00
Raspberry smoothie	5,00

SODA

Pepsi cola - Pepsi max	3,20
Sparkling water - Still water	3,20
7-up - Rivella - Sisi	3,20
Ginger ale - Cassis	3,40
Bitter lemon - Tonic	3,40
Lipton ice tea - green	3,60
Fritz rabarber - Fritz citroen	3,80
Fevertree tonic - ginger beer	4,00
Almdudler 35cl	5,00

TO GO WITH IT :)

Vlaai from Patisserie Royale	
Ask for our local pie of the day	4,80
Biramisu	
Tiramisu made with our favorite beer!	8,50
Natascha's sweet stuff	
Varying sweet goods from our kitchen princess	7,50

ALCOHOL FREE

Heineken 0,0%	3,90
Radler 0,0%	3,90
Affligem blond 0,0%	4,50
Kasteel rouge 0,0%	4,50
Erdinger weizen 0,5%	4,50
Brand weizen 0,0%	4,50
Brand IPA 0,0%	4,50
La Trappe Nillis 0,0%	4,50
Vrijwit 0,5%	4,80
Muzikale Andreas IPA 0,3%	5,00
Sanddiver isotonic ale 0,3%	5,00
Seedlip spice 0,0%	
With indian tonic, mint	8,50
Tanqueray 0,0%	
With indian tonic and lime	8,50
Crodino tonic 0,0%	
With indian tonic and slices of orange	8,00

DRAFT BEERS

Brand Pils 5% 20cl	3,30
Brand UP 5,5% 25cl	4,00
Brand Weizen 5,1% 30cl	5,60
Poshoorn Housebeer 4,8% 25cl	4,80
Mannenliefde 6,0% 25cl	5,60
Affligem blond 6,7% 25cl	5,60
Affligem dubbel 6,7% 25cl	5,60
Tripel d'Anvers 8,0% 25cl	5,60
Lagunitas IPA 6,0% 25cl	5,60
Texels Skuumkoppe 6,0% 30cl	5,60
Duvel 666 6,6% 25cl	5,60
La Chouffe 8,0% 25cl	5,60
Kasteel Rouge 8,0% 25cl	5,60

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.

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



BEER FLIGHT

We understand better than anyone how difficult it is to make a choice from our draft beers, the choice is huge ;)

We offer tasting boards especially for those who can not make a choice, the all-rounder or the sharer. These are **3 draft beers** of your choice from our standard taps shown here in tasting glasses (15cl) for only €10,00.

Would you like to taste from our alternating taps? Also possible! For an additional charge of €1,50 you can put together a board from all our 18 taps. How nice is that?



BOTTLED BEERS

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BLOND

Royale Martinus 5,4%	
Stadsbrouwerij Maastricht	5,80
Poshoorn Blond 6,0%	
Van Steenberge	5,80
Nova 6,5%	
Zuyd Craft	5,80
Curtius 7,0%	
Brasserie C	5,80
Zeeuws Blond 7,2% (G)	
Dutch Bargain	5,80
Omer 8,0%	
Omer Vander Ghinste	5,80
Sexy Martha 8,0%	
The Brew Society	5,80
De Poes 8,0%	
Brouwerij de Poes	5,80
Duvel 8,5%	
Duvel Moortgat	5,80
Delirium Tremens 8,5%	
Huyghe	5,80

IPA

Mosa 5,0%	
Zuyd Craft	5,80
Funky Falcon 5,2%	
Two Chefs Brewing	5,80
Lola 5,6%	
Zuyd Craft	5,80
Hop Zij Met Ons 6,0% (G)	
Jopen	5,80

TRIPEL

Poshoorn Tripel 8,0%	
Van Steenberge	5,80
Jura 8,0%	
Zuyd Craft	5,80
Dutch Bargain Tripel 8,5% (G)	
Dutch Bargain	5,80
Bijdehand Honingbier 9,0%	
Bijdehand	5,80
Eigenzinnige Elisabeth 9,1%	
Stadsbrouwerij Maastricht	5,80
Westmalle Tripel 9,5% (T)	
Westmalle	5,80

WHEAT BEER

Mergel wit 5,0%	
Stadsbrouwerij Maastricht	5,80
Paulaner Weizen 5,5%	
Paulaner	5,80

SOUR/BRETT

Sunset Suzy Orange Soda Sour 4,8%	
Two Chefs Brewing	6,20
Rodenbach 5,2%	
Rodenbach	5,00
Jonge of oude Orval 6,2% (T)	
Orval	6,00
Oude Kriek 37,5cl 6,5%	
Boon	8,00
Oude Geuze 37,5cl 7%	
Boon	

AMBER

Vuurbaak 5,5%	
Texels	5,80
De Maltezer 6,5%	
Stadsbrouwerij Maastricht	5,80
Isid'or 7,5% (T)	
La Trappe	5,80
Pauwels Kwak 8,4%	
Bosteels	5,80

STOUT/PORTER

Panty 6,0%	
Oedipus	5,80
OG Smokey 8,5%	
De Kromme Haring	5,80
Caramel Fudge Pastry Stout 11,5%	
Moersleutel	6,50
Motorolie 44cl 12,0%	
Moersleutel	9,00

FRUITY/CIDER

Liefmans 3,8%	
Liefmans	4,50
Kriek 4,5%	
Mort Subite	4,50
Apple Bandit 4,5%	
Apple Bandit	4,50
Desperados 5,9%	
Heineken	5,00

DARK

Poshoorn Dubbel 7,0%	
Van Steenberge	5,80
Westmalle Dubbel 7,0% (T)	
Westmalle	5,80
Gouden Carolus 8,5%	
Het Anker	5,80
Chimay Blue 9,0% (T)	
Chimay	5,80
Rochefort 8 9,2% (T)	
Rochefort	5,80
Rochefort 10 11,3% (T)	
Rochefort	7,20
Saga 10,0%	
Zuyd Craft	6,80
Quadrupel 10,0% (T)	
La Trappe	6,50
Bitter Sweet Symphony 10,5%	
Stadsbrouwerij Maastricht	6,80

BIG BOYS (0,75CL)

Poshoorn Quadrupel 10,0%	
Van Steenberge	15,50
Fourchette 7,5%	
Van Steenberge	17,00

Ask our staff about our
varying draft beers, or
check our little fridge! :)

*The G from Glutenfree
The T from Trappist*

WINE

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WHITE

Aula - Sauvignon Blanc, Macabeo

Light, aromatic, citrus

Maurel - Chardonnay

Wood, full, yellow fruit

Orden Tercera - Verdejo

Tropical, stonefruit, apple 5,30/27,50

Bidoli - Pinot Grigio

Refreshing, floral, summery 5,70/29,50

RED

Aula - Tempranillo

Ruby red, juicy, kernel 5,30/27,50

Terroir de Garique - Merlot

Black fruits, soft

and slightly herbacious 5,30/27,50

Bardolino Classico

Light, juicy,

strawberries, summery 5,70/29,50

ROSE

L'Etoile du Sud - Cinsault

Grenache noir

Fruity, dry,

soft red fruit 5,30/27,50

SPARKLING

Cielo Brut Spumante

Refreshing, fruity 7,00/32,50

Le Couchon Brut 75cl

Floral, stone fruit, quince 37,50

WINE

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NATURAL WINE

Natural wine? What's that? The special thing about them is that these are made with as little intervention as possible from the winemaker. It contains no added sulphites, or as few as possible, and gives maximum expression to the taste and aroma of the grape and terroir.

We work together with *Zuiver Wijnen* to select only those wines that we find pure, full, deep, elegant, balanced, pronounced, energetic or exciting: their pure wines.

Ask about our open natural wine!

Natural wine per glass

Zuiver Wijnen 7,00



COCKTAILS

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GIN TIME

Damrak & Fevertree

Clementine tonic

With orange 10,50

Hendricks & Fevertree

Indian tonic

With cucumber 11,50

Hermit & Fevertree

Mediterranean tonic

With grapefruit 12,50

Monkey 47 & Fevertree

Mediterranean tonic

With orange and cloves 12,50

Gin Mare & Fevertree

Mediterranean tonic

With rosemary 13,00

COCKTAILS

Moscow Mule

Wodka, ginger beer and mint 9,80

The Perfect Storm

Kraken rum, ginger beer, lime and mint 9,80

Long Island Iced Tea

Wodka, gin, rum, cointreau, tequila, coke and lemon 10,50

Negroni

Gin, campari and red vermouth 10,00

LIQUORS

HARD STUFF

Tia Maria - Cointreau 5,50

Disaronno - Liqor 43 5,50

Sambuca - Wodka 5,50

Kraken Rum - Baileys 5,50

Ricard Pastis - Campari 5,50

Grand Marnier - Bacardi 5,50

Limoncello - Apfelkorn 5,50

SPRITZ

Aperol Spritz 8,50

Limoncello Spritz 8,50

Campari Spritz 8,50

WHISKY AND COGNAC

Jameson 6,50

Monkey Shoulder 7,50

Balvenie 10,00

The Ultimate (varying) 10,00

Tullibardine 10,00

Hennessy 8,00

Remy Martin VSOP 9,00

PSV

Kopke Fine Ruby Port 5,00

Kopke Fine White Port 5,00

Dolin Rouge Vermouth 5,00

Martini Bianco Vermouth 5,00

SNACKS



TO SHARE



SNACKS



TO SHARE

BITES

all day long

Tip: Put together your own **beer flight** with draft beers and choose some small *bites* to enjoy along with it!



Classic bitterballen 6 pieces with French mustard	8,00
Cheese aragula croquettes 6 pieces with French mustard	8,50
Cheese and olives With cellery salt and French mustard	10,00
Bittergarnituur 16 fried mixed snacks, perfect for sharing!	15,00
Calamares Fried squid rings with aioli	8,50
Veggie springrolls 4 large springrolls with Thai sweet chili sauce	8,50
Truffle croquettes 6 croquettes filled with creamy truffle and parmesan cheese	8,80
Beer board Filled with dried sausage, cheese, meatballs, pickled yellow onions and mustard	13,50

BITES

from 12:00 till 21:00

Classic nachos With onion, tomato salsa, jalapeños, crème fraîche, guacamole and melted cheese out of the oven	14,50
Pulled pork nachos With pulled pork, bbq sauce, onion, jalapeños, crème fraîche, and melted cheese out of the oven	17,50
Spicy meat nachos With spicy minced meat, tomato salsa, onion, crème fraîche, guacamole and melted cheese out of the oven	16,50
Loaded rendang fries Homemade rendang served on fries with a turmeric mayonaise and pickled red onions	13,50
Loaded truffle fries Truffle mayonaise served on fries with parmesan cheese	11,50
Loaded fiesta fries Fries with a topping from guacamole, crème fraîche, tomato salsa, onion, jalapeños and melted cheese	14,50
Bread board Bread served with homemade dips! Mediterranean tapenade and peppadew spread	8,80

BITES

from 12:00 till 21:00

Flammkuchen is a dish that originates in Alsace, but now also available at the Poshoorn and just as good ;)



Beer tip: Our own housebeer!

Flammkuchen classic With crème fraîche, bacon, cheese and onion	13,50
Flammkuchen truffle With truffle mayonaise, onion, slices of mushroom and parmesan cheese	14,50
Flammkuchen señorita With chorizo, crème fraîche, bell pepper and jalapeños. <i>Qué rico!</i>	14,50

Chickenwings 5 chickenwings with a home-made sauce from the Trappist beer: Chimay Blue	11,50
Pani puri Indian streetfood at its best! 6 crispy fried puff ball filled with pulled pork and a mango relish	12,00
Tomato tartare with toast Tartare from fresh tomatoes, pickle, capers, onion, mustard and a goatcheese mousse	12,00

BITES

from 12:00 till 21:00

Mushrooms al ajillo Spanish mushrooms with a lot of garlic and served with slices of Artisan bread and butter	10,50
Homemade albondigas Laura's own Spanish recipe for meatballs in a herbacious tomato sauce served with Artisan bread and butter	13,50
Brioche with ensaladilla rusa Fresh toasted brioche bread with Spanish potato salad, light mayonaise and salty anchovies	11,50



PLATTERS

this is how to snack ;)

Platter a la Poshoorn 3 types of charcuterie, calamari, spicy cajun scampi, burrata, albondigas, Kalamata olives, truffle croquettes and two homemade tapenades with bread and aioli	39,50
Fried fiesta platter Classic nachos, vegetarian spring rolls, bitterballen, chicken wings, mini frikandel, calamari, a portion of loaded truffle fries and bread with aioli	35,00

BREAKFAST



BREAKFAST



LUNCH



LUNCH

MORNING!

from 09:00 till 11:30

Homemade pancakes

Our own pancakes with fresh fruit or bacon 11,50

French toast + bacon 2,50

Thick slice of brioche bread and topped with fresh fruit 11,50

Yoghurt bowl

With the yummiest home-made granola and fresh fruit 9,80

Eggs Poshoorn + bacon 2,50

Scrambled eggs on artisan bread with avocado, cherry tomatoes and sesame seeds 13,50

Veggie omelette + bacon 2,50

Mediterranean vegetables, cherry tomatoes and feta on brown bread = breakfast of champions! 12,50

Sunny side up

3 sunny side up eggs fried to perfection on brown Artisan bread topped with slices of ham and cheese 11,50

Tip: Opt for extra vitamins and add a fresh **orange juice** or a **smoothie** to your breakfast feast!



MORNING!

from 09:00 till 11:30

Shakshuka

A Tunisian dish made from poached eggs in a spicy tomato sauce served with Artisan bread to soak in 12,50



Pan tumaca + serrano ham 2,50

Fresh toasted Barra Gallega (traditional Spanish bread) with olive oil, garlic and a salsa from tomatoes 9,50

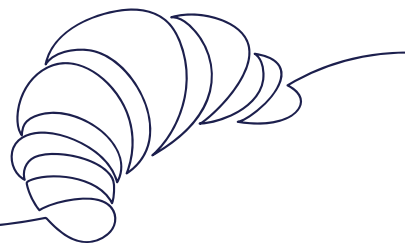
Croissant

Oui oui! A freshly baked croissant with marmelade, butter or Nutella 4,50



Hungover? ;) No sweet tooth?

Add ham and cheese + 2,50



SOUPS

from 11:30 till 21:00

French onion soup

Classic *onion soup!* Gratinated with cheese 8,50

Tomato bell pepper soup

Vegetarian fresh soup with yoghurt and mint 7,50

Tom kha khai

Aromatic slightly spicy Thai chicken soup with coconut 9,50

All soups are served with brown

Artisan bread and butter

GRILLED CHEESE

from 11:30 till 16:30

Croque monsieur + fried egg 1,50

Ham, cheese, bechamel sauce and gratinated in the oven 9,80

Spicy meat sandwich

Spicy minced meat in tomato sauce and melted cheese 12,50

Tuna melt

Homemade tuna salad, cheddar and wasabi mayonaise 12,50

Chickpea delight

With chickpeas, sundried tomatoes, pickled onions and aragula salad 11,50

All sandwiches are served with

a garnish and a sauce

LUNCH

from 11:30 till 16:30

Combi a la Poshoorn

Choose a small soup and a grilled cheese and put together your own perfect lunch combination! 16,50



SANDWICHES

from 11:30 till 16:30

Focaccia serrano

Topped with serrano ham, goat cheese, homemade blueberry jam and arugula 14,50

Focaccia chicken pesto

Homemade chicken pesto salad on focaccia bread with parmesan cheese 14,50

Focaccia club di Vincenzo

Focaccia bread with chicken fillet, cheese, bacon, lettuce, pickle, tomato, fried onions and cocktail sauce 16,50

Focaccia avocado feta

Topped with fresh avocado, crumbled feta and pomegranate seeds 12,50

LUNCH/DINNER

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LUNCH/DINNER

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LUNCH/DINNER

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DINNER

CLASSICS

from 11:30 till 16:30

Sunny side up

3 sunny side up eggs fried to perfection on brown Artisan bread topped with slices of ham and cheese 11,50

Veggie omelette + bacon 2,50

Mediterranean vegetables, cherry tomatoes and feta on brown Artisan bread 12,50

Croquettes

2 fried beef croquettes served on brown Artisan bread with French mustard 13,50

KIDS

from 11:30 till 21:00

Toastie for the little one

White bread toasted with ham and cheese 6,50

Pasta bolognese

Spaghetti with minced meat in a rich tomato sauce 8,80

Zuurvlees

Small portion zuurvlees with fries, mayo and apple sauce 8,80

Chicken nuggets

6 chicken nuggets with fries, mayonaise and apple sauce 8,80



SALADS

from 11:30 till 21:00

Burrata salad + serrano ham 2,50

Lamb's lettuce with creamy burrata, roasted beets, fresh basil and a dressing of homemade pesto 17,50

Caesar salad

Romaine lettuce with chicken fillet, bacon, salty anchovies, croutons, parmesan cheese, an egg and Caesar dressing 18,50

Greek salad + chicken 2,50

Fresh salad with tomato, cucumber, Kalamata olives, onion, oregano, feta and a creamy feta dressing 16,50

Goatcheese salad + bacon 2,50

Fresh salad with warm goat-cheese, apple, blueberries, grapes, mix of seeds and honey mustard dressing 17,50

All our salads are full main course portions and are served with brown artisan bread and butter

BURGERS

from 11:30 till 21:00

Fish burger

Toasted brioche buns from SoDelicious with lettuce and a miso remoulade sauce 18,50

Falafel burger

Toasted brioche buns from SoDelicious with falafel, pickled onions and a yoghurt sauce with garam masala, cucumber and mint 17,50

Classic burger + bacon 2,50

Toasted brioche buns from SoDelicious with lettuce, beef, cheddar, pickle, tomato, homemade onion compote and cocktail sauce 18,50



Pulled pork burger

Toasted brioche buns from SoDelicious with fresh coleslaw, BBQ sauce, pulled pork, crème fraîche and sesame seeds 18,50

All of our burgers are served with freshly fried fries and a sauce

Beer tip: IPA from draft!



MAIN DISHES

from 16:30 till 21:00

Maastrichts zuurvlees

Typical local sweet and sour beef stew 19,50

Satay

Skewers made of pork tenderloin with peanut sauce, atjar and prawn crackers 19,50

Liege meatballs

Meatballs from veal in a thick sweet sauce made from Brand Oud Bruin beer 19,50

Steak

Steak fried to your liking with cowboy butter or chimichurri and vegetables 23,50



Cowboy butter: Slightly spicy

"herb butter" with a hint of acid

Chimichurri: Fresh sauce made from fresh herbs, chili and lots of garlic

Sea bass

Baked on the skin with a veloute sauce with dill, lemon and served with seasonal vegetables 23,50

All of the above main courses are served with our fresh fried fries and mayonnaise

MAIN DISHES

from 16:30 till 21:00

Tip: Be surprised by flavors and ingredients that you may not know (yet)! Our Spanish chef *Laura* cooks international dishes filled with love and bursting with flavor. *Me gusta!*



Pilav a la Laura

Roasted cauliflower, cherry tomatoes, sumac, baharat, pickles, fresh yogurt dressing and spicy pilaf rice **16,50**

Polenta with scampi's

Traditional polenta with spicy Cajun scampi, haricot verts and fried cherry tomatoes **19,50**

Spanish burger

Our "special" burger! Toasted brioche buns from SoDelicious with beef, cheddar, crispy fried serrano ham, pickles, tomato, smoked paprika and a good dose of aioli **18,50**



SWEET TOOTH?

from 09:00 till 21:00

Biramisu

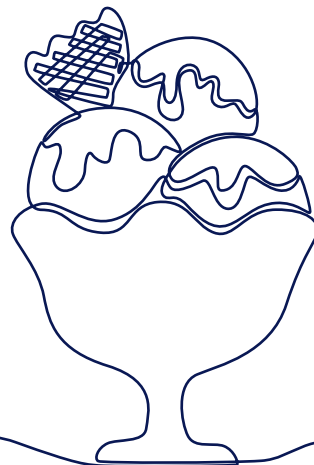
Tiramisu, but actually different. We've replaced the liquor by beer, namely the *Caramel Fudge Pastry Stout* from *KEES brewery*. The dessert of your dreams, promise! **8,50**

Dame blanche

Classic dessert of 3 scoops of vanilla ice cream topped with warm chocolate sauce and whipped cream **8,50**

Coffee Poshoorn

Fan of affogato? Then this dessert is for you! A scoop of vanilla ice cream, served with an espresso and a bit of Tia Maria **8,50**



STAY THE NIGHT

Did you know?

We have 10 completely renovated rooms above our pub. Our boutique hotel is small, but oh so nice. Consisting of 6 standard rooms, 3 luxury rooms and 1 family room.

The rooms are all equipped with new furniture and box springs with a completely new look and feel. Cozier and cozier than ever!

There are also handy supplies for a weekend away, such as a coffee maker and a booklet with personal tips from our Poshoorn family.

Via our own website www.poshoorn.nl you can easily book your stay.

With the code **POSHOORN5**, you even get a 5% discount on your first stay.

LET'S TALK...

Our tasting room! The space in the back of our business that is designed to receive groups for various purposes such as a...

Baby shower, high tea, group lunch, meeting, beer tasting, pub quiz and much more! You will find more information and atmospheric images on our website www.poshoorn.nl.

Are you looking for a unique private space to host your special event? Let us know by sending an email to info@poshoorn.nl

Did you have a nice time?

Leave a review on Google. We really appreciate that and would love to see you come back!

DE  POSHOORN