



@deposhoornmaastricht

We don't split bills

## HOT BEVERAGES

Coffee	3,10
Espresso	3,10
Doppio	4,00
Cappuccino	3,70
Flat white	4,20
Milk coffee	4,20
Latte macchiato	4,20
Tea	3,20
Mint/ginger tea	4,20
Oatmilk supplement	0,60

## JUICES

Fresh orange juice	4,00
Schulp apple juice	3,50
Schulp tomato juice	3,50
Mango passionfruit smoothie	5,00
Strawberry banana 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 citroen - ginger beer	4,00
Fevertree clementine tonic	4,10
Almdudler - Fritz rabarber 35cl	5,00

## TO GO WITH IT :)

Freshly baked local Vlaai	
Ask for our 'pie'	
of the day	4,80
Biramisu	
Tiramisu made with our	
favorite beer!	8,50
<b>Natascha's sweet stuff</b>	
Varying sweet goods	
from our kitchen princess	6,80

## ALCOHOL FREE

Heineken 0,0%	4,00
Radler 0,0%	4,00
Affligem blond 0,0%	5,50
Kasteel rouge 0,0%	5,50
Erdinger weizen 0,5%	5,50
Brand weizen 0,0%	5,50
Brand IPA 0,0%	5,50
La Trappe Nillis 0,0%	5,80
Vrijwit 0,5%	5,80
Muzikale Andreas IPA 0,3%	6,00
Sanddiver isotonic ale 0,3%	6,00
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	3,40
Brand UP 5,5% 25cl	4,10
Brand Weizen 5,1% 30cl	5,80
Poshoorn Housebeer 4,8% 25cl	4,90
Mannenliefde 6,0% 25cl	5,80
Affligem blond 6,7% 25cl	5,80
Affligem dubbel 6,7% 25cl	5,80
Tripel d'Anvers 8,0% 25cl	5,80
Lagunitas IPA 6,0% 25cl	5,80
Texels Skuumkoppe 6,0% 30cl	5,80
Duvel 666 6,6% 25cl	5,80
La Chouffe 8,0% 25cl	5,80
Kasteel Rouge 8,0% 25cl	5,80

# 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 €11,00.

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



### BLOND

Royale Martinus 5,4%	
Stadsbrouwerij Maastricht	5,80
Poshoorn Blond 6,0%	
Van Steenberge	5,80
Bovengronds 6,0%	
Kompel	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

### 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

## BOTTLED BEERS



### TRIPEL

Poshoorn Tripel 8,0%	
Van Steenberge	5,80
Jura 8,0%	
Zuyd Craft	5,80
Prion des Fleurs Honey beer 8,0%	
Kompel	5,80
Dutch Bargain Tripel 8,5% (G)	
Dutch Bargain	5,80
Eigenzinnige Elisabeth 9,1%	
Stadsbrouwerij Maastricht	5,80
Westmalle Tripel 9,5% (T)	
Westmalle	5,80

### WHITE/WEIZEN

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

### SOUR/BRETT

Rodenbach 5,2%	
Rodenbach	5,00
Young or old Orval 6,2% (T)	
Orval	6,00
Oude Kriek 37,5cl 6,5%	
Boon	8,00
Oude Geuze 37,5cl 7%	
Boon	7,00

*G for Gluten free*

*T for Trappist*

## BOTTLED BEERS

### AMBER

De Maltezer 6,5%	
Stadsbrouwerij Maastricht	5,80
Isid'or 7,5% (T)	
La Trappe	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%	
KEES	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
Sunset Suzy Orange Soda Sour 4,8%	
Two Chefs Brewing	6,20



## BOTTLED BEERS

### DARK

Ondergronds 6,0%	
Kompel	5,80
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
Saga 10,0%	
Zuyd Craft	6,80
Quadrupel 10,0% (T)	
La Trappe	6,50
Bitter Sweet Symphony 10,5%	
Stadsbrouwerij Maastricht	6,80
Rochefort 10 11,3% (T)	
Rochefort	7,20

### BIG BOYS (0,75CL)

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

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

## WHITE

<b>Aula - Sauvignon Blanc, Macabeo</b>	
Light, aromatic, citrus	5,50/27,50
<b>Maurel - Chardonnay</b>	
Wood, full, yellow fruit	6,00/29,50
<b>Orden Tercera - Verdejo</b>	
Tropical, stonefruit, apple	5,50/27,50
<b>Bidoli - Pinot Grigio</b>	
Refreshing, floral, summery	6,00/29,50

## RED

<b>Aula - Tempranillo</b>	
Ruby red, juicy, kernel	5,50/27,50
<b>Terroir de Garique - Merlot</b>	
Black fruits, soft and slightly herbacious	5,50/27,50
<b>Bardolino Classico</b>	
Light, juicy, strawberries, summery	6,00/29,50

## ROSE

<b>L'Etoile du Sud - Cinsault</b>	
Grenache noir	
Fruity, dry, soft red fruit	5,50/27,50

## SPARKLING

<b>Cielo Brut Spumante</b>	
Refreshing, fruity	7,00/32,50
<b>Le Couchon Brut 75cl</b>	
Floral, stone fruit, quince	37,50

## 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 7,50



## COCKTAILS

### GIN TIME

Damrak & Fevertree Clementine tonic With orange	11,50
Hendricks & Fevertree Indian tonic With cucumber	12,50
Hermit & Fevertree Mediterranean tonic With grapefruit	13,50
Monkey 47 & Fevertree Mediterranean tonic With orange and cloves	13,50
Gin Mare & Fevertree Mediterranean tonic With rosemary	14,00

### 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

## BITES

all day long

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



<b>Classic bitterballen</b> 6 pieces with French mustard	8,00
<b>Cheese aragula croquettes</b> 6 pieces with French mustard	8,50
<b>Cheese and olives</b> With cellery salt and French mustard	10,00
<b>Bittergarnituur</b> 16 fried mixed snacks, perfect for sharing!	15,00
<b>Calamares</b> Fried squid rings with aioli, our fave!	11,50
<b>Veggie springrolls</b> 4 large springrolls with Thai sweet chili sauce	9,80
<b>Truffle croquettes</b> 6 croquettes filled with creamy truffle and parmesan cheese	8,80
<b>Beer board</b> Filled with dried sausage, cheese, meatballs, pickled yellow onions and mustard	13,50

## BITES

from 12:00 till 21:00

**The bigger, the better ;)**

Looking for a 'little' snack with 3/4 people? Try our nachos!

**Classic nachos**

With onion, tomato salsa, jalapeños, crème fraîche, guacamole and melted cheese out of the oven 16,50

**Pulled pork nachos**

With pulled pork, bbq sauce, onion, jalapeños, crème fraîche, and melted cheese out of the oven 19,50

**Spicy meat nachos**

With spicy minced meat, tomato salsa, onion, crème fraîche, guacamole and melted cheese out of the oven 18,50

**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

**Artisan bread (Our favorite!)**

Our own bread! Bread made from our **Poshoorn Dubbel** beer with home-made "obatzda" = Delicious whipped butter with camembert, pepper, onion & various herbs! 9,50





## BITES

from 12:00 till 21:00

### Flammkuchen classic

With crème fraîche, bacon, cheese and onion

13,50

### Flammkuchen truffle

With truffle cream, onion, slices of mushroom and parmesan cheese

14,50

### Chickenwings

5 chickenwings with a home-made sauce from the Trappist beer: Chimay Blue

11,50

## PLATTERS

this is how to snack ;)

### Platter a la Poshoorn

3 types of charcuterie, calamari, spicy cajun scampi, burrata, chili con carne meatballs, 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

## BITES

from 12:00 till 21:00

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



### Mushrooms al ajillo

Spanish mushrooms with a lot of garlic and served with slices of Artisan bread and butter

10,50

### Chili con carne meatballs

Laura's own Spanish recipe for meatballs chili con carne style and served with tortilla chips

13,50

### Jacket potato

Baked potato with scampi, tomatoes and a refreshing horseradish dressing

13,50

### Fried polenta (V)

Small bites with roasted pumpkin and a tarragon dressing

9,50

# BREAKFAST



## 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 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 Artisan bread 12,50

### Sunny side up

3 sunny side up eggs fried to perfection on brown Artisan bread topped with slices of ham and cheese 12,50

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



# BREAKFAST



## MORNING!

from 09:00 till 11:30

### Shakshuka (V)

A Tunisian dish made from poached eggs in a spicy tomato sauce served with Artisan bread to soak in 14,50



### Pan tumaca + serrano ham 2,50

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

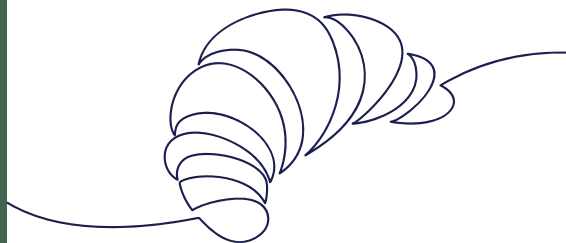
### Croissant

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



### Hungover? ;) No sweet tooth?

Add ham and cheese + 2,50



## LUNCH

# SOUPS

from 11:30 till 21:00

### French onion soup

Classic *onion soup!*

Gratinated with cheese 8,50

### Goulash soup

Our homemade slightly spicy,  
yet delicious winter soup 8,50

### Tom kha khai

Aromatic slightly spicy Thai  
chicken soup with coconut 9,50

### Soup of the day (V)

Varying soup 8,50

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, ched-  
dar and wasabi mayonaise 12,50

## LUNCH

# 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! 17,50

# SANDWICHES

from 11:30 till 16:30

### Focaccia burrata + serranoham 2,50

With homemade tomato  
tapenade and avocado slices 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 peppadew (V)

With grilled vegetables and  
goatcheese 13,50

### Did you know?

We can also serve our sandwiches  
on delicious **gluten free** bread



## 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 12,50

**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

### Black pudding

Traditionally served with local apple syrup, pickled apples and caramelized onions on brown Molenaars bread 14,50

## KIDS

from 11:30 till 21:00

### Poffertjes

Little Dutch pancakes 6,50

### Toastie for the little one

White bread toasted with ham and cheese 6,50

## KIDS

from 11:30 till 21:00

### 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

### Caesar salad

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

### Goatcheese salad + spek 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

**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****Vegetarian chicken burger**

Toasted brioche buns from SoDelicious with lettuce and a lemon mayonaisse

**18,50****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**

Authentic and classic! Tasty herbacious beef stew in a traditional Limburg style with gingerbread, cloves, bay leaves and juniper berries

**19,50****Satay**

Pork tenderloin skewers and homemade satay sauce with fried onions, atjar and prawn crackers

**19,50****Liege style meatballs**

Meatballs made from veal in a spicy and syrupy beer sauce made from Brand Oud Bruin beer and caramelized onion

**19,50****Fish & chips**

Classic English dish!

Breaded and fried white fish with capers and a homemade tartar sauce

**18,50**

All of the above main courses are served with our freshly fried fries and, ofcourse, mayonnaise



## MAIN DISHES

from 16:30 till 21:00

**Mediterranean vibes within The Poshoorn!** Our chef Laura will make you smile through her dishes, trust us. Let yourself be surprised by her own creations.



### Steak

Steak baked to your liking with pumpkin parmentier and bordelaise sauce 24,50

### Hake loin

Pan fried hake with cockles, scampi and a salsa verde 23,50

### Cannelloni (V)

Homemade cannelloni filled with a mix of wild mushrooms, red wine jus, béchamel sauce and parmigiano reggiano 21,50



## 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

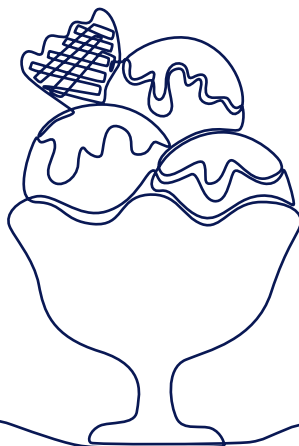
Classic dessert of 3 scoops of vanilla ice cream topped with warm chocolate sauce and whipped cream 8,50

### Coffee Poshoorn

A scoop of vanilla ice cream, served with an espresso and a bit of Tia Maria liquor 8,50

### Natascha's sweet stuff

Varying sweet goods from our kitchen princess 6,80



## 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](http://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](http://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](mailto: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