



@deposhoornmaastricht
We don't split bills

HOT BEVERAGES

Coffee	3,20
Espresso	3,20
Doppio	4,00
Cappuccino	3,80
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	4,50
Schulp apple juice	3,80
Schulp tomato juice	3,80
Mango passionfruit smoothie	5,50
Strawberry banana smoothie	5,50

SODA

Pepsi cola - Pepsi max	3,30
Sparkling water - Still water	3,30
7-up - Rivella - Sisi	3,30
Ginger ale - Cassis	3,40
Bitter lemon - Tonic	3,40
Lipton ice tea - green	3,60
Fritz citroen - ginger beer	4,00
Almdudler - Fritz rabarber 35cl	5,00

TO GO WITH IT :)

Freshly baked local Vlaai
Ask for our 'pie'
of the day 5,00

Biramisu
Tiramisu made with our
favorite beer! 8,50

ALCOHOL FREE

Heineken 0,0%	4,00
Radler 0,0%	4,00
Affligem blond 0,0%	5,50
Kasteel rouge 0,0%	5,50
Be Wise weizen 0,3%	5,50
Brand weizen 0,0%	5,50
Brand IPA 0,0%	5,50
La Trappe Nillis 0,0%	5,80
La Trappe Epos 0,0%	5,80
Muzikale Andreas IPA 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 Wit 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
Poshoorn Tripel 8,0% 25cl	5,80
Texels Skuumkoppe 6,0% 30cl	5,80
Duvel 666 6,6% 25cl	5,80
La Chouffe 8,0% 25cl	5,80
Cherry Chouffe 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.

Want to try our varying taps? That's possible! For an additional charge of €2.50, you can choose from the varying taps*. How cool is that?

* Ask our staff about the excluded ones



BOTTLED BEERS



BOTTLED BEERS



BLOND

Poshoorn Blond 6,0%	
Van Steenberge	5,80
Bovengronds 6,0%	
Kompel	5,80
Nova 6,5%	
Zuyd Craft	5,80
Blond 6,5%	
Moersleutel	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

Wrench 5,5%	
Moersleutel	5,80
Funky Falcon 5,2%	
Two Chefs Brewing	5,80
Hop Zij Met Ons 6,0% (G)	
Jopen	5,80

TRIPEL

Jura 8,0%	
Zuyd Craft	5,80
Prion des Fleurs Honingbier 8,0%	
Kompel	5,80
Tripel 8,0%	
Sainte Gertrude	5,80
Dutch Bargain Tripel 8,5% (G)	
Dutch Bargain	5,80

WHITE/WHEAT

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

SAISON/SOUR

Fugu (Saison with yuzu) 6,5%	
De Kromme Haring	6,00
Rodenbach 5,2%	
Rodenbach	5,00
Oude Kriek 37,5cl 6,5%	
Boon	8,00
Oude Geuze 37,5cl 7%	
Boon	7,00

G for Gluten free

BOTTLED BEERS

TRAPPIST

Young or old Orval (+0,50) 6,2%	
Orval	6,00
Westmalle Dubbel 7,0%	
Westmalle	5,80
Isid'or 7,5%	
La Trappe	5,80
Chimay Blue 9,0%	
Chimay	5,80
Rochefort 8 9,2%	
Rochefort	5,80
Westmalle Tripel 9,5%	
Westmalle	5,80
Quadrupel 10,0%	
La Trappe	6,50
Rochefort 10 11,3%	
Rochefort	7,20

FRUITY/CIDER

Liefmans 3,8%	
Liefmans	4,80
Kriek 4,5%	
Mort Subite	4,80
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

AMBER/DARK

Ondergronds 6,0%	
Kompel	5,80
De Maltezer 6,5%	
Stadsbrouwerij Maastricht	5,80
Poshoorn Dubbel 7,0%	
Van Steenberge	5,80
Gouden Carolus 8,5%	
Het Anker	5,80
Saga 10,0%	
Zuyd Craft	6,80

STOUT/PORTER

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

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 Untappd page! :)

WHITE

- Aula - Sauvignon Blanc, Macabeo**
Fresh, invigorating, citrus 5,50/27,50
- El Campo - Chardonnay**
Soft, round, tropical fruit 6,00/29,50
- Orden Tercera - Verdejo**
Green apple, citrus 5,70/28,50
- Torre Giacomo - Pinot Grigio**
Floral, fresh, yellow fruit 6,00/29,50

RED

- Aula - Tempranillo, Bobal**
Dates, cherries, blackberries 5,50/27,50
- El Campo - Merlot**
Plum, red currant, vanilla 5,70/28,50
- Custoza Bardolino Classico**
Red fruit, light, juicy 6,20/32,50
- Domaine Maurel - Cabernet Franc**
Red fruit, roasted
pepper, cedarwood 6,00/29,50

ROSE

- L'Etoile du Sud - Cinsault,
Grenache**
Raspberries, wild
strawberries, currants 5,50/27,50

SPARKLING

- Cielo Brut Spumante**
Refreshing, fruity 7,00/32,50
- Le Couchon Brut 75cl**
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

8,00



COCKTAILS



LIQUORS

GIN TIME

Damrak & Fevertree Indian tonic With orange	11,50
Hendricks & Fevertree Indian tonic With cucumber	12,50
Tanqueray no. 10 & Fevertree Mediterranean tonic With lime	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

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
St. Germain 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	5,50
Kopke Fine White Port	5,50
Dolin Rouge Vermouth	5,50
Martini Bianco Vermouth	5,50

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	8,50
Cheese aragula croquettes	
6 pieces with French mustard	9,80
Cheese and olives	
With cellery salt and French mustard	10,00
Bittergarnituur	
16 fried mixed snacks, perfect for sharing!	17,50
Calamares	
Fried squid rings with aioli, our fave!	12,50
Veggie springrolls	
4 large springrolls with Thai sweet chili sauce	9,80
Chorizo croquettes	
6 croquettes filled with chorizo and served with aioli	9,80
Beer board	
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 2/3 people? Try our nachos!

Classic nachos	
With onion, tomato salsa, jalapeños, crème fraîche, guacamole 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	19,50
Loaded truffle fries	
Truffle mayonaise served on fries with parmesan cheese	12,50
Artisan bread (Our favorite!)	
Our own bread! Bread made from our Poshoorn Dubbel beer with a homemade <i>dip from Dutch old cheese, garlic and lemon juice</i>	9,50

Homemade beercroquettes

Two croquettes filled with beef and our own beer, according to our own recipe! Delicious to share or simply as a starter

12,50





BITES

from 12:00 till 21:00



- Flammkuchen classic**
With crème fraîche, bacon, cheese and onion 15,00
- Flammkuchen truffle**
With truffle cream, onion, slices of mushroom and parmesan cheese 15,50
- 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, fried kataifi scampi, burrata, albondigas, Kalamata olives, chorizo croquettes and homemade dip with bread and aioli 42,50
- Fried fiesta platter**
Classic nachos, vegetarian spring rolls, bitterballen, chicken wings, mini frikandel, calamari, a portion of loaded truffle fries and bread with aioli 37,50

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
- Albondigas**
Homemade delight by our Spanish chef Laura! Meatballs in a tomato-sauce served with bread 13,50
- Potato waffles bravas (V)**
Patatas bravas but made from potato waffles! 2 pieces served with a good scoop of aioli ;) 10,50
- Kataifi scampi's**
Fried scampi's in a thin dough served with prawn cracker and a sriracha mayonaise 13,50

BREAKFAST



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 14,50

Veggie omelette + bacon 2,50

Mediterranean vegetables,
cherry tomatoes and feta on
brown Artisan bread 14,50

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 (V)

A Tunisian dish made from
poached eggs in a spicy
tomato sauce served with
Artisan bread to soak in 16,00



Sunny side up

3 sunny side up eggs fried to
perfection on brown Artisan
bread topped with slices of
ham and cheese 14,50

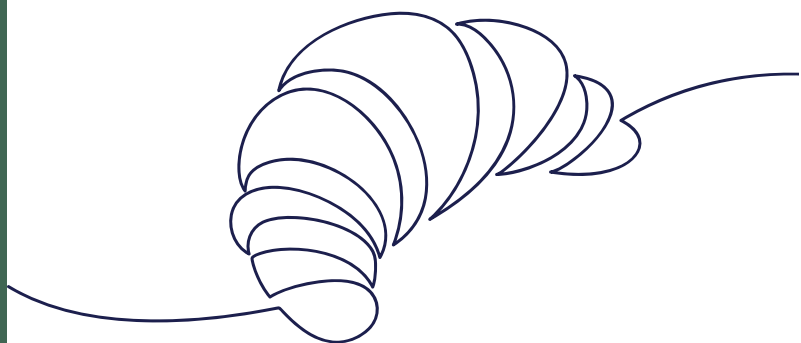
Croissant

Oui oui! A freshly baked
croissant with marmelade,
butter or Nutella 5,00



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 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 13,50



LUNCH

LUNCH

from 11:30 till 16:30

Combi a la Poshoorn

Soup of your choice and a
croquette served with brown
bread and mustard



15,50

SANDWICHES

from 11:30 till 16:30

Focaccia burrata + serranoham 2,50

With homemade tomato
tapenade and avocado slices 15,00

Focaccia chicken pesto

Homemade chicken pesto salad
on focaccia bread with
parmesan cheese 15,00

Focaccia club di Vincenzo

Focaccia bread with chicken
fillet, cheese, bacon, lettuce,
pickle, tomato, fried onions
and cocktail sauce 17,50

Focaccia egg salad (V) + bacon 2,50

Homemade egg salad, Roman
lettuce sla, pickles, cherry
tomatoes and cress 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 14,50

Veggie omelette + bacon 2,50

Mediterranean vegetables, cherry tomatoes and feta on brown Artisan bread 14,50

Croquettes

2 fried beef croquettes served on brown Artisan bread with French mustard 15,00

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

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 19,20

Goatcheese salad + bacon 2,50

Fresh salad with warm goat-cheese, apple, blueberries, grapes, mix of seeds and honey mustard dressing 19,20

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



19,80

Vegetarian chicken burger

Toasted brioche buns from SoDelicious with lettuce and a lemon mayonaise

19,80

Classic burger + bacon 2,50

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

19,80

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

21,00

Satay

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

21,50

Liege style meatballs

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

19,95

Fish & chips

Classic English dish!

Breaded and fried white fish

and a homemade tartar sauce 20,50

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.



Sirloin steak

Grilled to your liking with either a creamy peppersauce or a fresh chimichurri and served with seasonal vegetables 27,50

Hake loin

Pan fried hake with cockles, scampi and a salsa verde 27,50

Gnocchi (V)

Crispy baked gnocchi with a fresh green sauce made from spinach, chickpeas and lemonjuice topped off with mini burrata 22,50



SWEET TOOTH?

from 09:00 till 21:00

Biramisu

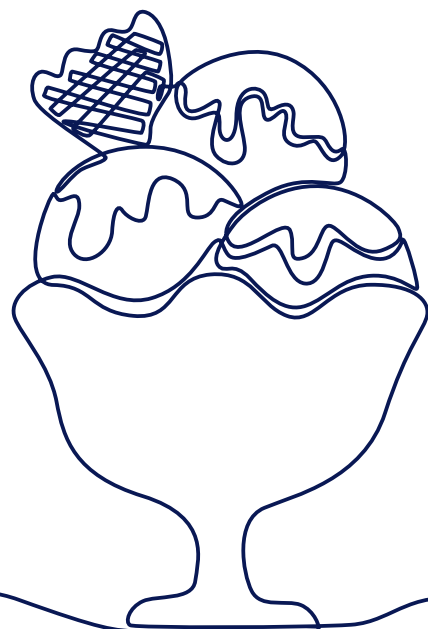
Tiramisu, but actually different. We've replaced the liquor by beer, namely the *Caramel Fudge Pastry Stout* from *KEES* brewery. The dessert of your dreams, promise! 9w,50

Dame blanche

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

Panna cotta

Italian cream dessert with a red fruit coulis 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