

Bouche

SNACKS

Bread from bakery Niemeijer, whipped butter 6,5

Olives 4 vgn

Delice de Bourgogne & Twentse bunkerkaas, chutney, crackers 12

Paté met pickles and bread 11

Oeufs mayonnaise, anchovies, parmezan, chives (3st) 7,5

Brioche toast, lemon ricotta, mustard seeds, lemon balm (2st) 8

Brioche toast, mackerel mousse, dill, pickled spanish peppers (2st) 8

Bitterballen, mustard (6st) 8

Rendang croquettes, sambal mayonnaise, pickled cucumbers (4st) 8 vgn

Homemade fries, mayonnaise 6

APERITIF & COCKTAILS

Bubbels

Crémant de Limoux 8,7

Sparkling Riesling 0,5% 7,5

Spritzes 9,5

Aperol | Limoncello | Campari | Clementino

Vlierbloesem 0% 8

Gin&Tonic

Bosford 10 | Hendricks 12

Sours 12

Amaretto | Whiskey

Hazelnut-Apple 0% 10

Baco 8,5

Paloma 11

Negroni 12

Spicy Margarita 12

Espresso Martini 12





Dear Guest, welcome to Bar Bouche! We are very excited to have you. Have a seat and let us take care of you. Treat your visit as a little holiday and enjoy!

We happily help you out when choosing from our menu and wine list. Feel free to inform our staff about any allergies or dietary restrictions.

Onze gerechten zijn vooral lekker om te delen!

DINER

Bread from bakery Niemeijer, whipped butter 6,5

Olives 4 vgn

Delice de Bourgogne & Twentse bunkerkaas, chutney, crackers 12

Paté with pickles and bread 11

Oeufs mayonnaise, anchovies, parmezan, chives (3st) 7,5

Brioche toast, lemon ricotta, mustard seeds, lemon balm (2st) 8

Brioche toast, mackerel mousse, dill, pickled Spanish peppers (2st) 8

Burrata, chili crisp, radicchio, balsamic glazed grapes 15

Leeks, almond cream, herb oil, serrano crisps 14

Grilled courgette, green pea cream, salted lemon, pistachio 13 vgn

Tuna tataki, tomato caramel, tomato salsa, capers, basil 16

Mini pulpo, riso al salto, piment d'Espelette aioli, samphire 16

Aubergine, sesame sauce, gochuyang oil, kombu, sesame crunch 20 vgn

Seabass skin-on, miso beurre blanc, bok choy, shiso, chive oil 23

Veal ribeye, cacio e pepe sauce, marinated beech mushrooms, watercress 25

+ *Little gem salad* 4

+ *Homemade fries with mayo* 6

Sticky toffee cake, caramel sauce, vanilla ice cream 11

Lemon posset, lime leaf, meringue, raspberry crumble 9

Delice de Bourgogne & Twentse bunkerkaas, chutney, crackers 12

Affogato 7,5 + *Amaretto* 2

Espresso martini 12

Bouche

BEERS

Draught

Grolsch 3,6 / 3,9 / 7,8 / 23

Bride witbier *Oedipus* 6,5

Disco Daisy blond *Ondersteboven* 6,5

Hangende Harry IPA *Ondersteboven* 6,5

Bottled

Mannenliefde *Oedipus* 6

Gaia IPA *Oedipus* 6

Polyamorie *Oedipus* 6

Duvel tripel 6

Cider *Galipette* 6



Reduced Alcohol

Grolsch 0.0% 5

Weizen *Grolsch* 0.0% 5,2

Funky Falcon 0.3% 5,5

SPIRITS

Dutch licorice 5

Hansje in de Kelder 5

Limoncello 5

Belsazar Vermouth 6

Courvoisier Cognac 8

Jameson 8

Jonge Jenever 5

Glenfiddich 9

Ocho Tequilla 5

Surprise shot 4

SODAS

Bottled

Coca Cola/zero 3,7

Tonic 4,3

Grapefruit soda 4,3

Gingerbeer 4,3

Big Tom(ato) 4,7

Lemonade

Blood orange 4

Iced tea 4

Still or sparkling

Elderflower 4

WARM

Coffee

Espresso/doppio 3,2 / 3,8

Americano 3,8

Decaf

Cappuccino 4

Oat milk +0,5

Latte 4

Flat white 5

Tea

Earl Grey 3,5

Green Jasmin 3,5

Rooibos 3,5

Ginger or Mint 3,8

Ginger + Mint 4

Turmeric & Orange 4