Bouche

SNACKS

Bread from bakery Niemeijer, whipped butter 6,5

Olives 5 vgn

Delice de Bourgogne & mature Dutch cheese, chutney, crackers 12

Paté met pickles and bread 11

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

Brioche toast, mushroom cream, pickled onions, thyme (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

Homamade 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

CARD ONLY



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.

Our dishes are best shared!

DINER

Bread from bakery Niemeijer, whipped butter 6,5
Olives 5 vgn
Delice de Bourgogne & mature Dutch cheese, chutney, crackers 12
Paté with pickles and bread 11
Oeufs mayonnaise, anchovies, parmezan, chives (3st) 7,5
Brioche toast, mushroom cream, pickled onions, thyme (2st) 8
Brioche toast, mackerel mousse, dill, pickled Spanish peppers (2st) 8

Burrata, chili crisp, pumpkin, ricotta salata, sage 15
Leeks, almond cream, herb oil, serrano crisps 14
Topinambur, celeriac, miso dressing, breadcrumbs, capers 13 vgn
Tuna crudo, blackberry aguachile, kohlrabi cucumber, coriander 16
Mini pulpo, riso al salto, piment d'Espelette aioli, samphire 16

Pointed cabbage, sesame sauce, gochuyang oil, shiitake, sesame crunch 20 vgn
Seabass skin-on, fennel stew, butter beans, lemon, dill, chervil 23
Bavette, parsnip puree, red wine jus, pear, Brussel sprouts 25

+ Romaine salad, tarragon 4
+ Homemade fries with mayo 6

Sticky toffee cake, caramel sauce, crumble 9,5
Chocolate mousse, elderberry coulis, hazelnuts, olive oil, Maldon salt 9,5
Delice de Bourgogne & mature Dutch cheese, chutney, crackers 12
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
Elderflower 4

Still or sparkling

WARM

Coffee

Espresso/doppio 3,2 / 3,8
Americano 3,8
Cappuccino 4
Latte 4
Flat white 5

Decaf
Oat milk +0,5

Tea

Earl Grey 3,5
Green Jasmin 3,5
Rooibos 3,5
Ginger or Mint 3,8
Ginger + Mint 4
Turmeric & Orange 4