



WHAT WOULD YOU LIKE TO DRINK?

fortuynhaarlem.nl
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WHITE WINE

ESCAPA VERDEJO/SAUVIGNON <i>Vino de La Tierra de Castilla, Spain</i> Slightly fresh - citrus - green apple - aperitif wine	5.50 / 27.50
PORTA DA CALADA BRANCO ANTAO VAZ & VERDELHO <i>Alentejo, Portugal</i> Lots of fruit - aromatic - apple - refreshing	6.00 / 30.00
NIUS SAUVIGNON BLANC <i>Rueda, Spain</i> Lime - pineapple - juicy	6.50 / 32.50
STAJNBECH PINOT GRIGIO <i>Veneto, Italy</i> Pepper - citrus - fresh - spicy - rich taste	7.00 / 35.00
LES VIGNES COLLECTION RESERVE CHARDONNAY <i>Languedoc, France</i> Soft - powerful & round - tropical fruit - vanilla - long finish	7.50 / 37.50
CHÂTEAU DU ROUËT BELLEPOULE VERMENTINO <i>Provence, France</i> Exotic - spicy - 4 months wood - passion fruit - mango	8.50 / 42.50
MARIO COSTA LANGHE BIANCO LANGHE VIJÉ VIOGNIER <i>Piëmonte, Italy</i> Gooseberry - acacia - vanilla - apricot - wood aging	8.50 / 42.50
PAZO DE SAN MAURO ALBARIÑO <i>Rias Baixas, Spain</i> Slightly salty - minerals - citrus fruits - wonderfully fresh	39.50
FATTORIA NICODEMI LE MURATE PECORINO <i>Abruzzo, Italy</i> Mineral aftertaste - citrus - peach - mineral	42.50
VINA IJALBA MATURANA BLANCA <i>Rioja, Spain</i> First 100% Maturana Blanca - roasted peach - apricot - floral	42.00
RÉGIS JOUAN SANCERRE <i>Loire, France</i> Lively & refreshing - classic - mineral - juicy	45.00
SAINT CLAIR OMAKA CHARDONNAY <i>Marlborough, New Zealand</i> Full - rich - elegant - vanilla - fat - stone fruit	45.00
OLIVIER RAVOIRE & FILS CONDRIEU VIOGNIER RHÔNE <i>Rhône, France</i> Apricot - melon - cream - herbs	67.50
COMTE DE MALARTIC PESSAC-LEOGNAN BLANC- SAUVIGNON BLANC & SÉMILLON <i>Bordeaux, France</i> Grape: Sauvignon Blanc & Sémillon Classic - ripe apple - butter - aromatic	59.50
FÈVRE FÈVRE CHABLIS 1ER CRU FOURCHAUME <i>Chablis, France</i> Pure - minerals - lightly toasted - brioche - complex - smoky	65.00
BOEKENHOUTSKLOOF SEMILLON <i>Franschhoek, South Africa</i> Intense - hazelnut & honey - ripe white fruit - almond - nectarine	65.00
OLIVIER RAVOIRE & FILS CHÂTEAUNEUF DU PAPE BLANC CAPARAÇON <i>Rhône, France</i> Grape: Grenache Blanc, Roussanne, Clairette & Bourboulenc Ripe fruit - spices - butter & vanilla	75.00
DOMAINE BITOUZET PRIEUR MEURSAULT <i>Bourgogne, France</i> Creamy - complex & refined - ripe peach - flint - long finish	90.00

ROSE WINE

LES ARCHERES GRENACHE ROSÉ <i>Languedoc, France</i> Raspberry - dry - fresh - juicy - rose petals	5.50 / 27.50
CHÂTEAU DU ROUËT PAMPLOON ROSÉ <i>Provence, France</i> Small red fruits - fresh dry - lots of flavor - invigorating	7.00 / 35.00

RED WINE

ZINIO TINTO TEMPRANILLO <i>Rioja, Spain</i> Red fruit - condiment - liquorice - accessible - juicy	5.50 / 27.50
BODEGAS ARAGONESA ARAGUS GARNACHA <i>Campo de Borja, Spain</i> Cherries - spices - cedar	6.00 / 30.00
MARIO COSTA BARBERA D'ALBA <i>Piëmonte, Italy</i> Red fruit - juicy - full & soft	6.50 / 32.50
BORG STAJNBECH PINOT NERO <i>Veneto, Italy</i> Light-footed - uplifting - 4 months wood - juicy	7.50 / 37.50
CHÂTEAU ARGADENS BORDEAUX SUPÉRIEUR ROUGE <i>Bordeaux, France</i> Tannins - forest fruit - oak - juicy - rich	7.50 / 37.50
CONDE DE SAN CRISTÓBAL RESERVA <i>Ribera del Duero, Spain</i> Full of fruit - cassis - cedar - elegant	9.00 / 45.00
KAIKEN ULTRA MALBEC <i>Mendoza Valley, Argentina</i> Powerful - purple fruit - French oak - tobacco - black berries	9.00 / 45.00
THANISCH SPÄTBURGUNDER <i>Mosel, Germany</i> Light-footed - liquorice - spicy - red fruit - smooth	31.00
MAS DE LA DEVÈZE PANDORÉ GRENACHE <i>Syrah, France</i> Complex - ripe red fruit - intense & soft - spicy - full finish	39.50
ARTEZIN ZINFANDEL <i>California, USA</i> Fruity aromas - spicy - elegant - cloves - silky smooth	42.50
MEERLUST ESTATE RED – CABERNET FRANC, MERLOT & CABERNET SAUVIGNON <i>Stellenbosch, South Africa</i> Ripe Raspberry - Blackberry - Creamy - Spicy	46.50
OLIVIER RAVOIRE & FILS GIGONDAS 'ARMATURA' <i>Rhône, France</i> Robust - Ripe Dark Fruit - Provençal Herbs - Cedar	57.50
LA DAME D'ANGLUDET MARGAUX <i>Bordeaux, France</i> Sultry - luscious - forest fruits - plums - herbs	62.50
FATTORIA NICODEMI NEROMORE MONTEPULCIANO D'ABRUZZO <i>Abruzzo, Italy</i> Blueberry - Blackberry - Intense & Long	67.50
DOMENICO FRACCAROLI AMARONE <i>Veneto, Italy</i> Intense - full & fruity - concentrated - vanilla - round finish	75.00

SPARKLING WINE

GIRÓ RIBOT CAVA BRUT RESERVA <i>Penedes, Spain</i> Ripe & fresh - fine mousse - aromatic - fruity	7.00 / 35.00
VEUVE CLICQUOT PONSARDIN BRUT <i>Reims, France</i> Creamy mousse - balance - honey - long finish	90.00
APERITIFS	
APEROL SPRITZ Aperol - Prosecco - sparkling water - orange	10.00
CAMPARI SPRITZ Campari - Prosecco - sparkling water - orange	10.00
KIR ROYAL Cava - crème de cassis	9.00
LIMONCELLO SPRITZ Limoncello - Prosecco - sparkling water - lemon	10.00
BELLINI Peachtree - Prosecco - red fruit	10.00
TINTO DE VERANO Red wine - Lemon soda	9.50

OUR TAP BEER

HERTOG JAN - 0,2L	3.50
HERTOG JAN - 0,25L	3.90
HERTOG JAN - 0,5L	7.70
TWO CHEFS IPA - 0,25L	5.90
FRANZISKANER WEISSBIER - 0,3L	5.90
FRANZISKANER WEISSBIER - 0,5L	9.50
KARMELIET TRIPEL - 0,25L	5.90

We also have a selection of two draft beer next to the above selection that frequently changes. Feel free to ask us about this!

OUR BOTTLED BEER

LEFFE BLOND	5.80
LEFFE BRUIN	5.80
CORONA	5.80
DUVEL	6.00
HOEGAARDEN WIT	5.80
HOEGAARDEN ROSÉ	5.80
HOEGAARDEN RADLER	5.50
SOMERSBY APPLE CIDER	5.50
TWO CHEFS BREWING WHITE MAMBA	6.00

OUR NON & LOW ALCOHOLIC BEER

HERTOG JAN (0,0%)	5.00
FRANZISKANER (0,05%)	5.00
LEFFE BLOND (0,0%)	5.00
TWO CHEFS FUNKY FALCON (0.2%)	6.00
CORONA 0,0%	5.00
HOEGAARDEN RADLER 0,0%	5.00

GIN & TONIC
SAN PELLEGRINO

TANQUERAY - Lime	10.00
BULLDOG - Red fruit	11.00
BOBBY'S - Orange - Cloves	11.00
HENDRICK'S - Cucumber	12.00
GIN MARE - Lemon - Rosemary	14.00

COCKTAILS

SCROPPINO Lemon sorbet - Prosecco - Vodka	9.00
DUTCH MULE Vodka - Ginger Beer - Lime	11.00
DARK & STORMY Angostura rum - Ginger beer - Lime - Angostura Bitters	11.00
ESPRESSO MARTINI Espresso - Vodka - Kahlua	12.00
PORNSTAR MARTINI Vodka - Vanilla - Passion fruit - Lime	12.00
TOMMY'S MARGARITA Tequila - Agave Syrup - Lime	12.00
AMERICANO Savoia Amaro - Mandarin & Bergamot soda - Lemon Balm	12.00
PALOMA Tequila - Grapefruit soda - Lime	11.50



NON-ALCOHOLIC 0%

CRODINO Italian aperitif with a sparkling, refreshing, bittersweet kick	6.50
LYRE'S LONDON DRY SPIRIT Lemon - rosemary - tonic	9.00
ORANGE SPRITZ One without the alcohol - fresh orange slices - dash of fizzy water	7.50
SPARKLING WINE ~ SMALL BOTTLE Have the experience, but without the alcohol	8.50
PORNSTAR MARTINI 0.0 Lyre's white cane - Passion Fruit - Lime - Vanilla	12.00
AMERICANO 0.0 Bitters - Mandarin & Bergamot soda - Lemon Balm	11.00

FORTUYN JUICES

FRESHLY SQUEEZED ORANGE JUICE	4.50 / 6.50
FRESH FRUIT JUICE OF THE DAY Every day a specially selected fruit juice (Ask staff for details)	6.00

Daily healthy and fresh juices with vegetables and fruits from the season.
Pure vitamin bombs!
We change these juices every season.
Homemade and without additives.

SOFT DRINKS

FORTUYN ICE TEA	4.50
FORTUYN LEMONADE Feel free to ask the staff about this	4.50
SOFT DRINKS Coca Cola, Coca Cola zero, Sprite, Cassis, Bitter Lemon	3.50
COLD CHOCOLATE MILK - CHOCOMEL	3.50
FRISTI	3.50
SAN PELLEGRINO Ginger Beer, Aranciata Rossa, Tonic	4.00
SPARKLING SAN PELLEGRINO (250/750ML)	4.00 / 7.50
APPLE JUICE FROM THE OLMENHORST	4.00
SPICY BIG TOM TOMATO JUICE	4.50

COFFEE

Our featured coffee is a single-origin espresso from the legendary Brazilian farmer, Adolfo Henrique Vieira Ferreira. Adolfo's farm, Fazenda Passeio, incorporates leading-edge ecological concepts with a focus on cup quality, resulting in a prize-winning coffee.

This a sweet, smooth-drinking coffee with full, syrupy body. The primary aroma notes are chocolate, stone fruits and nuts.

The coffee is roasted with a technique that brightens its profile while developing great sweetness and body. Designed to go great in a cappuccino, or all by itself as an espresso or americano.



LUNGO	3.30 / 4.20
ESPRESSO / DOPPIO	3.30 / 4.20
ESPRESSO MACCHIATTO / DOPPIO	3.60 / 4.60
CORTADO	3.60
FLAT WHITE	4.70
CAPPUCCINO / DOPPIO	3.90 / 5.00
CAFFÈ LATTE	4.50
LATTE MACCHIATO	4.50
HAZELNUT-CINNAMON LATTE	6.00
CHOCO SALTED CARAMEL LATTE	6.00

FLAVOURED Add one of our flavours to your coffee! Choose from Caramel, vanilla, (white) chocolate, hazelnut or coconut	+0.60
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IRISH COFFEE Jameson whiskey with coffee and whipped cream	9.00
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LIQUORS COFFEE Italian / French / Mexican / Kiss of Fire / Spanish Tia Maria / Spanish licor 43 with coffee and whipped cream	9.00
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BABYCCINO Warm milk with a lot of froth	1.50
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HOT CHOCOLATE With or without cream, yummy! With cream +€1,00	4.50
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ICED COFFEE Two shots of espresso, a hint of caramel and a milk of your choice with ice	5.50
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COLD BREW Cold brew coffee from our coffee roaster. Enjoy it over ice or mixed with (oat)milk (+0,50)	6.00
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Decaf or an alternative to milk?
All our coffees can also be made with oat milk and we have decaf coffee (+0.25).
Just ask!

TEA

FRESH MINT TEA	3.70
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FRESH GINGER TEA Would you like it with a lemon or orange, just ask!	3.70
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SEASONAL TEA

CHAI LATTE Vegan Indian black tea and herbs. 100% natural. With regular or oatmilk	5.00
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DIRTY CHAI LATTE As above but with a shot of espresso added to the mix	5.50
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TEA FROM 'TEA CULTURES' English Blend, Verveine, Ginger Lemongrass, African Rooibos, Pure Earl Grey, Oriental Green, Finest Jasmine, Black Forest Fruit	3.40
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TEACULTURES
TEA LEAVES COLLECTION

DIGESTIVE

KETEL JONGE Jenever	4.50
HOPPE VIEUX	4.50
LIQUORS Cointreau, Grand Marnier, Tia Maria, Licor 43, Sambuca, Drambuie, Amaretto, Frangelico, Kahlúa, Baileys, Southern Comfort, Ricard, Dom Benedictine, Limoncello	5.50

Don't see what you're looking for?
Please ask, we may just have it!

RUTTE & ZN OUDE Jenever	5.00
RUTTE & ZN KORENWIJN	5.00
JÄGERMEISTER	5.00
WITTE VERMOUTH	5.00
RODE VERMOUTH	5.00
CAMPARI	4.50

VODKA

KETEL ONE	5.50
BELVEDERE	9.50

RUM

BACARDI BLANCO	5.50
BRUGAL AÑEJO	5.50
ANGOSTURA	5.50
HAVANA CLUB AÑEJO 7 JAAR	7.50
ANIVERSARIO	8.50
DIPLOMATICO RESERVA	8.50

WHISKEY

JACK DANIELS	5.50
WOODFORD BOURBON RESERVE	7.50
JAMESON	5.50
JOHNNY WALKER RED	6.00
ALBERFELDY 12YR	9.50
DALWHINNIE 15YR	8.50
LAPHROAIG 10YR	8.50

COGNAC

CHÂTEAU MONTIFAUD VS	6.75
CHÂTEAU MONTIFAUD VSOP	8.50
CHÂTEAU D'ORIGNAC XO	12.50
QUERVILLE CALVADOS	6.75
BAS ARMAGNAC	6.75

PORT

QUINTA DO NOVAL RUBY	5.00
QUINTA DO NOVAL TAWNY	5.00
QUINTA DO NOVAL 10 YEAR	8.50

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