



# MENU

## **Van Gogh Spaces**

Terrace, cafe, 1st floor, non-smoking lounge,  
200 seats of good food and good fun!

Breakfast, lunch, happy hours, dinner and  
drinks with friends.

Spaces available for private events.  
For details [info@vangogh.ro](mailto:info@vangogh.ro)



Free wifi in the entire building.  
Password: van\_gogh

Bols Liquors come from the oldest distillery brand in the world (open 1575).  
They've been making it for almost 500 years so you have to try it!

# Summer Mixes



a glass of 450 ml or a pitcher of 1200 ml

## Virgin

glass / pitcher

### **Aloe Vera Ice Tea**

13 / 33

Aldermann Cranberry mint tea, aloe vera pulp, orange, lemon, lime, fresh mint, sugar syrup

### **Exotic Ice Tea**

14 / 35

Aldermann Angel Kiss tea, goji fruit, dragon fruit, physalis, passion fruit

### **Vanilla Mango**

15 / 37

Mango puree, vanilla ice cream, dragon fruit, milk, forest fruits, passion fruit

### **Burning Lemon**

15 / 37

Raspberry, fresh lemon juice, fresh mint, honey, passion fruit

### **Summer Love**

16 / 42

Raspberry, goji fruit, melon, banana, fresh orange juice, yoghurt, honey

## Party

glass / pitcher

### **Aloe Vera Ice Tea + Bols Green Tea**

18 / 48

### **Exotic Ice Tea + Bols Lycee**

19 / 50

### **Vanilla Mango + Bols Mango**

20 / 52

### **Burning Lemon + Bols Strawberry**

20 / 52

### **Summer Love + Bols Natural Yoghurt**

21 / 55

ALDERMANN TEE  
THE WORLD OF TASTE

**BOLS**  
AMSTERDAM 1575

# All day breakfast

## Start!

Eggs (scrambled, fried, omelet)	10
Fruit salad	10
Croissant with butter & jam	6
Pain au chocolat	6
Toasted country bread, butter & jam	5

## Sandwiches

\* with rocket, courgette and baked bell pepper

	Smoked salmon, capers, cream cheese	18
	Tuna salad*	12
Veg	Old Amsterdam, tapenade*	16
	Napoli salami, tapenade*	14
	Prosciutto, tapenade*	15
	Ham & Gouda, tapenade*	13
Veg	Egg salad*	11
Veg	Club Fit - oven baked vegetables, iceberg salad, tapenade, tomatoes and aioli	16

## Grilled Toasties

	Ham, Gouda cheese	9
Veg	Gouda cheese, zucchini, tapenade	9
Veg	Goat cheese, honey, walnuts	10
	Spicy Ventricina salami, Gouda cheese	11

## Specials

Monday-Friday, 8:30 - 12:00

	Eggs (any style) + coffee/tea + orange juice	20
	Croissant + coffee/tea	10

Tapenade is home-made olive paste, with juicy kalamata olives, lemon, olive oil and our special blend of spices.

Our mozzarella is made from 100% buffalo milk and produced locally on a farm in Rupea, near Braşov.

## Starters

### Prosciutto & Melon 16

A classic sweet & salty on a bed of mixed salad

*Veg*

### Pure Caprese 16

Mozzarella 100% buffalo, tomatoes, fresh basil and home-made pesto dressing

*Veg*

### Capra a la Cluj 14

Grilled zucchini, crumbled goat cheese, assorted salad, honey-mustard dressing

## Soups

Served with home-made croutons

*Veg*

### Crème du jour 13

Creamy mushroom soup with funghi porcini, cream and parsley

### Tom Ka Gai 18

Thai chicken soup with coconut milk, lime, chili, lemon grass, coriander, fish sauce

*Veg*

### Broccoli Crème 13

Soft broccoli cream with sundried tomatoes and cream

### Chicken 13

Classic mother's chicken soup with rice and parsley

### Gulaş 14

Traditional Hungarian beef soup

## Salads

Served on a bed of assorted leaves

<i>Veg</i>	<b>Quinoa</b>	25
	Quinoa, honey-mustard goat cheese balls, beetroot, grapefruit, walnuts, balsamic vinaigrette	
	<b>More than a Caprese</b>	30
	Prosciutto, fresh basil, mozzarella 100% buffalo, tomato, home-made pesto dressing	
<i>Veg</i>	<b>Taverna</b>	26
	Oven baked mushrooms, bell pepper, celery, aubergine, zucchini, balsamic vinaigrette	
	<b>Nisa</b>	27
	Tuna, crispy potatoes, olives, bell pepper, capers, green onion, 1000 islands dressing	
	<b>Club</b>	27
	Grilled chicken, egg, bacon, tomato, cucumber, 1000 islands dressing	
	<b>Salmon</b>	29
	Smoked salmon, capers, egg, tomato, cucumber, green onion, 1000 islands dressing	
<i>Veg</i>	<b>Blue Apple</b>	27
	Blue cheese, apple, baked bell pepper, walnuts, honey-mustard dressing	

Our products may contain traces of the following allergens: eggs, dairy, soy, nuts & seeds, gluten.

Quinoa, the wonder cereal from the Andean region, regarded as sacred mother of all grains by the Incas. And it's yummy too.

Our pesto sauce is home made with fresh basil, parmesan, nuts, extra virgin olive oil and a dash of garlic.

## Main courses

<i>Veg</i>	<b>Pesto Fusilli</b>	26
	Fusilli pasta, home-made pesto, courgette, slices of parmesan, cream, sun dried tomatoes	
	<b>Mango Chicken Curry</b>	30
	Tender chicken in a spicy mango & yellow curry sauce with coconut milk, ginger, chili, onions	
	<i>Served with rice, pickled ginger and cucumber</i>	
	<b>Hamburger</b>	27
	Home-made burger with onion, tomato, iceberg salad, gurkin	
	<i>Served with wedges, ketchup and mayo</i>	
	<b>Dirty Burger</b>	31
	Burger with home-made whiskey sauce, onion, tomato, gurkin, Gouda cheese, iceberg salad	
	<i>Served with wedges, ketchup and mayo</i>	
	<b>Chilli con carne</b>	30
	Mexican style beef with black beans, spicy Ventricina salami, chili paste, fresh coriander	
	<i>Served with assorted salad and a choice of potatoes/rice</i>	
	<b>Coq au vin</b>	30
	Chicken in white wine and cream sauce, mushrooms, walnuts, fresh coriander	
	<i>Served with assorted salad and a choice of potatoes/rice</i>	
	<b>Extra side serving</b>	
	Crispy potatoes	6
	Steamed white rice	4
	Assorted salad with vinaigrette	7

## Quesadilla

All quesadillas are served with aioli or salsa

### Quesadilla 23

Tortilla with smoked chicken, bell pepper, oven baked onion and Gouda cheese

### Red Quesadilla 25

Tortilla with grilled chicken, juicy corn, bell pepper, chili paste, green onion, Gouda cheese

### *Veg* Green Quesadilla 21

Tortilla with Gouda cheese, juicy corn, oven baked vegetables, green onion, parsley

## Club Sandwich

### Club 18

Smoked chicken, egg salad, bacon, tomato, iceberg salad, mayonnaise

### Dirty Club 21

Grilled chicken, two fried eggs, spicy Ventricina salami, tomato, garlicky aioli, iceberg salad

## Sharing

### Nachos bonanza 27

Spicy tortilla chips covered with chili con carne, grated Gouda cheese, salsa, green onion

### *Veg* Cheese Plate 28

Old Amsterdam, goat cheese, blue cheese, Gouda

### Meat Plate 29

Napoli salami, spicy Ventricina salami, prosciutto, Spianata Romana

### Mixed Plate 29

Old Amsterdam, Gouda, Ventricina spicy salami, prosciutto

We can make all our desserts as birthday cakes!  
Just ask your waiter.

## Desserts

### Tiramisu 14

Luscious mascarpone cream, Amaretto di Saronno, ladyfingers dipped in coffee

### All about chocolate 2.0 16

Soft chocolate cake with walnuts and almonds, a scoop of chocolate mousse, raspberry sauce and a dash of vanilla dressing

### Appeltaart 15

Crunchy tart baked with fresh apples, raisins, cinnamon, served with vanilla ice cream

### Lemon cheese cake 14

Creamy cottage cheese with fresh lemon on a bed of crushed biscuits, drizzled with orange marmalade dressing

### Mango Delight 15

Velvety mango mousse with lime, honey and a fresh passion fruit dressing

### Häagen Dazs

Belgian chocolate, caramel toffee, cappuccino, vanilla, raspberry sorbet, lemon sorbet

1 scoop **11**

2 scoops **19**

3 scoops **28**

4 scoops **36**



## Coffee & Tea

Illy Espresso		8
Illy Espresso Decaf		8
Illy Double Espresso		12
Illy Cappuccino		9
Illy Cappuccino Soy milk		11
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Illy Double Cappuccino		13
Illy Café au Lait		10
Illy Mega Cafe au lait		15
Frappe		15
Icecream Frappe		18.5
Illy Hot Chocolate		12
Illy White Hot Chocolate		15
Irish Coffee		15
Aldermann Tea		10
Fresh mint tea		12

## With your coffee

Home-made chocolate cake		12
Home-made apple pie		10

## Soft drinks

Coca Cola/Coca ColaZero	250 ml	7.5
Fanta/Sprite	250 ml	7.5
Kinley Tonic/Bitter lemon	250 ml	7.5
Cappy fruit juice	300 ml	7.5
Nestea (lemon/peach)	250 ml	7.5
Burn	250 ml	16
Dorna (plain/sparkling)	330 ml	6.5

## Natural juices

Freshly squeezed orange juice	300 ml	15
Fresh lemonade with mint	450 ml	15
Lemonade pitcher	1200 ml	37

Happy Hour on the bar from Monday to Friday, 17.00-19.00  
Have a seat at the bar and get 50% off on draught beers and wines by the glass

## Draught beer

Heineken served extra cold	250 ml	7
Heineken served extra cold	400 ml	9
Ciuc / Ciuc unfiltered	300 ml	5
Silva Dark	300 ml	6

## Bottled beer

Heineken	330 ml	9
Silva Original Pils	500 ml	8
Ciuc	330 ml	7
Ciuc Natur Radler	500 ml	8
Edelweiss	330 ml	15
Zipfer / Zipfer Radler	330 ml	15
Gösser	330 ml	9
Amstel	330 ml	13
Birra Moretti (non-alcoholic)	330 ml	13
Foster's	330 ml	13
Desperados	330 ml	13
Sol	330 ml	13
Strongbow cider (alc. 5.3%)	275 ml	16.5
St.Louis Framboise / Kriek	250 ml	17
Duvel	330 ml	22

## Snacks

Dip-dip: tapenade, aioli, toasted country bread	12
Gouda cheese (75g)	9
Tortilla chips with chili sauce	9
Mixed nuts	9
Olives marinated in chili and rosemary	9
Wedges with Gouda cheese and chili sauce	10
Wasabi coated peanuts	12

## Wines by the glass

### Whites (150 ml)

Corcova Chardonnay (Romania)	12
Vinul Cavalerului Fetească Albă (Romania)	11
Corcova Vin Dulce (sweet, Romania)	13
Castillo de Molina Chardonnay (Chile)	16
Casado Morales Blanco Viura (Spain)	12
Gato Negro Sauvignon Blanc (Chile)	11

### Reds (150 ml)

Vinul Cavalerului Fetească Neagră (Romania)	11
Corcova Cabernet Sauvignon Merlot (Romania)	13
Castillo de Molina Carménère (Chile)	16

### Rosés (150 ml)

Corcova Rosé (Romania)	12
Gato Negro Rosé Merlot (Chile)	11
Terra Romana Rosé (Romania)	15
Casado Morales Rosado (Spain)	12

### Sparkling / Champagne (200 ml)

Cava Freixenet (bottle)	22
Pommery Champagne, brut (bottle)	84

For our complete wine list please ask your waiter.

Our imported wines are powered by

**Beros & van Schaik Wine Traders.**

Visit their tasting room & shop in the Old City  
**Str. Sepcari corner with Covaci no.19**

## Long drinks (250 ml)

Bombay Sapphire Gin Tonic	16
Bacardi OakHeart Cuba Libre	16
Finlandia Vodka Orange	14
Finlandia Vodka Tonic	14
Finlandia Bloody Mary	14
Dewar's Whisky Cola	16
Aperol Spritz	14
Aperol Bitterlemon	11
Campari Orange	16

## Whisky & Bourbon (50 ml)

Jack Daniel's	tennessee	16
Gentleman Jack	tennessee	23
Jack Daniel's Single Barrel	tennessee	30
Dewar's White	scotch	11
Dewar's 12 yo	scotch	21
The Macallan	scotch	40
Woodford Reserve	bourbon	30
Highland Park 15 yo	bourbon	48
Aberfeldy 12 yo	single malt	32
Johnnie Walker Red	scotch	14
Johnnie Walker Black	scotch	28
Tullamore Dew	irish	17
Jim Beam Black	bourbon	19
Laphroaig	single malt	34
Glenfiddich 12 yo	scotch	29
Maker's Mark	bourbon	32

## Vodka & Gin (50 ml)

Finlandia Classic	10
Finlandia (Lime, Grapefruit, Blackcurrant)	10
Grey Goose Classic	34
Grey Goose (La Poire/Le Citron/L' Orange)	34
Bombay Sapphire	13
Skyy Vodka	13

## Aperitifs (50 ml)

Martini (Bianco, Rosso, Rosato, Extra Dry)	10
Porto Croft White/ Ruby Tawny/ Rose (100 ml)	17
Pernod	13
Plum 'palincă'	14
Aperol (100 ml)	17
Campari	12

## Digestifs (50 ml)

Galliano Ristretto/ Balsamico	14
Passoa (passion fruit liquor)	12
Cointreau	20
Sambuca Vaccari	15
Amaretto di Saronno	16
Limoncello Villa Massa	16
Baileys	15
Drambuie	20
Calvados	19
Grand Marnier	21
Grappa Nonino	15
Southern Comfort	14
Chambord (black raspberry liquor)	18

## Cognac & Brandy (40 ml)

Remy Martin V.S.	23
Remy Martin V.S.O.P.	32
Remy Martin X.O.	110
Metaxa 7*	14
Metaxa 12*	23
Hennessy V.S.	24
Hennessy Fine de Cognac	34

## Rum (50 ml)

Bacardi Superior / OakHeart / Gold	14
Bacardi 8 Yo	21

## Party (40 ml)

El Jimador Blanco / Reposado	17
Camino Real Blanco / Gold	12
Absinth Absente	22
Bols Liquor (different flavours)	10
Cachaca Yipioca Crystal	13
Jägermeister ice cold shot (50 ml)	13

## Cigarettes\*

Camel (black, white)	
Camel (filters, blue, silver)	
Glamour (lilac, azure, menthol)	
Glamour Aroma (blossom, sunshine, menthol)	
Winston (classic, blue, silver)	
Winston 100's (classic, blue)	
Winston Super Slims (blue, silver, menthol)	
Winston XS (blue, silver)	
Sobranie Super Slims (black, pink, white)	
Sobranie King Size (black, blue, gold)	
Sobranie Laube (black russian, cocktail, white russian)	
Hamlet (sweet cherry, mini cigars, mini cigars filters, miniatures, fine aroma)	

\*maximum price imposed

# Lunch

11:00 - 17:00

Fuel up for the rest of the day

## Soups

Crème du jour  
Broccoli Crème  
Chicken

## Salads

Taverna  
Blue Apple  
Nisa

## Sandwiches

Quesadilla  
Green Quesadilla  
Egg salad sandwich

## Deserts

Tiramisu  
Apple Pie  
Lemon cheese cake

**23 ron**

Choose 2 courses!

**28 ron**

Choose 3 courses!



**Coffee, tea or water**

**Every day, Monday to Friday**

# House Friends

<b>Jack &amp; Coke</b>	19
<b>SoCo Cola</b> Southern Comfort, Coca Cola, lime	16
<b>Spiced Mojito</b> Bacardi OakHeart, brown sugar, fresh mint, soda	15
<b>SoCo Mojito</b> Southern Comfort, fresh mint, sugar syrup, lime, sparkling water	16
<b>Caipirinha</b> Yipioca Crystal Cachacha, brown sugar, lime	15
<b>Caipiroska</b> Finlandia, brown sugar, lime	15
<b>Martini Royale Bianco</b> Martini Bianco, Martini Prosecco, lime, mint,	20
<b>Martini Royale Rosato</b> Martini Rosato, Martini Prosecco, orange slice	20
<b>Bacardi Breezer</b> Orange / watermelon / peach	18
<b>Martini Spritzer - 800ml</b> Martini Rosato, Gato Negro Rose Merlot	48

