

FOOD

RAW BAR

Normandy
Oyster

Each - 5

Half dozen - 25

Gillardeau
Oyster

Each - 7

Half dozen - 35

6 Normandy Oysters

Including a glass

of champagne

37.5

CHARCUTERIE

per 40 gram

Dolce Zero - 11

Salchichon Iberico Bellota - 10

Paleta Mangalica - 11

Truffle Mortadella - 9

CHEESE

per 25 gram

Saint Maure De Durbuy

Ardenne BE, charcoal - 6

fresh

Bolle van Köning

Zevenaer NL, white mold - 6

creamy

Boeren Goudse Opleg

Kagerplassen NL, hard - 5

rich

Brabantse Geit Overjarig

Gilze NL, hard - 5

nutty

De Rooie van Heileuver

Dalmsholte NL, red rind - 6

rustic

Bunker Blauw

Vlieland, blue cheese - 6

sharp

Asetra caviar 50 gr with blini's & crème fraiche - 140
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SNACKS

- Polenta sticks with parmesan cheese - 8
- Pastéis de bacalao - 9
- Oeuf mayonnaise with anchovy - 6
- Pizzetta with basil, zucchini & ricotta - 12
- Toast steak tartare - 14
- Chipirones with smoked paprika and rouille - 9
- Irish mor oyster with smoked eel & dille - 11

DINNER

- Steak tartare 100gr with hollandaise - 19
- Steak tartare 150gr with hollandaise and fries - 29
- Caesar salad with chicken - 17 / 24
- Agrolotti with artichoke, zucchini and basil - 22 / 32
- Founders Burger with bacon, cheese, pickles and fries - 27
- Steak & frites with beurre maître d'hotel - 36

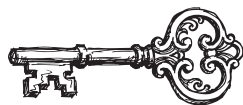
DESSERTS

- Cheesecake with raspberry and lady fingers - 12
- Affogato - 8



Last kitchen order 11.00 PM

Do you have an allergy? — Please tell us!



THE LOBBY

Where the evening begins, a selection of refreshing cocktails to set the tone for the night ahead.

COGNAC 75

bright . sparkling . sour

Ferrand 1840, Lemon, Beaumont de Crayères

- Paris, 1914 -

17

CARDINALE

bitter . dry . herbal

Tanqueray No 10, Campari, Noilly Prat

- Rome, 1950 -

16

RUSSIAN SPRING PUNCH

sparkling . fruity . tart

Ketel One, Raspberry, Cassis, Lemon, Cremant d'Alsace

- London, 1982 -

13

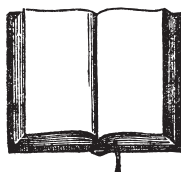
SINGAPORE SLING

fruity . herbal . sweet

Tanqueray No 10, Cherry Heering, Dom Benedictine, Cointreau, Pineapple, Lime

- Singapore, 1915 -

16



THE SALON

Settle in and take your time. Classic shaken cocktails,
full of flavour and confident in style.

RUBY

bitter . citrus . salty

Aperol, Italicus, Grapefruit

- Las Vegas, 2016 -

14

APPLETINI

tart . crisp . sweet

Ciroc, Green Apple, Calvados, Lemon

- Los Angeles, 1966 -

14

LEMON DROP MARTINI

sour . citrus . sweet

Ketel One, Limoncello Quaglia, Cointreau, Lemon

- San Francisco, 1970 -

12.5

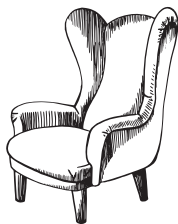
TOMMY'S MARGARITA

sour . rounded . herbal

Don Julio Reposado, Lime, Agave, Basil

- San Francisco, 1990 -

18



THE GENTLEMEN'S ROOM

An ode to the founding fathers of the hotel. Classic cocktails with depth, texture and round.

CLOVER CLUB

tart . silky . sweet

Tanqueray No 10, Noilly Prat, Raspberry, Lemon

- Philadelphia, 1912 -

16.5

GENARO'S SIDECAR

citrus . sweet . dry

Remy Martin VSOP, Cointreau Noir, Quaglia Limoncello

- London, 2010 -

17

BETWEEN THE SHEETS

citrus . dry . sweet

Remy Martin VSOP, Planteray Xaymaca, Cointreau, Lime

- Paris, 1930 -

15

OLD CUBAN

mint . sparkling . refreshing

Planteray Xaymaca, Lime, Demerara Sugar, Mint, Beaumont de Crayères

- New York, 2001 -

17



THE BAR ROOM

The pulse of the bar, where everything is created. A mix of classic and modern drinks with character and depth.

ILLEGAL

smokey . spicy . sour

Casamigos Mezcal, Planteray Overproof, Falernum Velvet, Luxardo Maraschino, Lime

- Cison di Valmarino, 1990 -

18

REMEMBER THE MAIN

bitter . rich . aromatic

Woodford Rye, Woodford Bourbon, Antica Formoula, Cherry Heering

- Havana, 1933 -

16.5

PAPERPLANE

bitter . citrus . fruity

Johnnie Walker Black Ruby, Amaro Montenegro, Aperol, Lemon

- New York, 2007 -

14

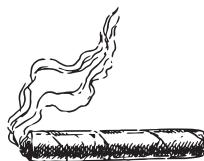
3 DOIS & 1 DASH

spiced . sweet . tropical

Clemant Agricole, Planteray 5y, Falernum Velvet, Captain Morgan Spiced, Honey, Lime

- Los Angeles, 1944 -

17



THE OAK ROOM

Hidden from sight, a place to end the night, warm and intense flavours.

JUNGLE BIRD

bitter . tropical . rich

Gosling's Black Seal, Campari, Pineapple, Lime, Demerara Sugar

- Kuala Lumpur, 1973 -

16

ROSEMARY PALOMA

herbal . sour . salty

Don Julio Blanco, Lime, Rosemary, Grapefruit

- Mexico City, 1955 -

18

HOTEL NACIONAL SPECIAL

smooth . sweet . tropical

Planteray 5y, Pineapple, Apricot, Lime

- Havana, 1932 -

16

FOUNDER'S SCENT

floral . aromatic . sweet

Gin Mare Capri, Saint Germain Elderflower, Italicus

- Maastricht, 2026 -

18



THE PARKING LOT

A safe way home. classics reimagined without alcohol,
bringing balance and full flavour.

AMALFI SPRITZ

bitter . sparkling . citrus
Italian Spitz, Sparkling Wine 0.0%, Orange
15

AMARETTI SOUR

almond . sour . sweet
Adriatico 0.0%, Lemon, Sugar
14.5

CLOVER 0.0%

fruity . balanced . smooth
Tanqueray 0.0%, Raspberry, Lemon
12.5

HAVANA LIBRE

mint . refreshing . citrus
Captain Morgan 0.0%, Lime, Coca Cola, Mint
14.5

WINE

	0.15	0.75
White		
Gros Manseng & Sauvignon Blanc, Gascogne, Vignobles Brumont	6.00	29.50
Riesling, Rheingau, Weingut Faust	7.95	39.50
Viognier & Vermentino, Côtes du Rhône, Domaine La Durbane	8.50	39.95
Chardonnay, Bourgogne Blanc, Domaine Deux Roches	9.25	45.00
Tempranillo Blanco & Viura, Rioja Crianza, Marques de Garoa	8.50	39.95

Rose

Cinsault, Grenache & Syrah, Provence, Domaine des Annibals	6.95	34.75
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Red

Gamay, '11.5', Beaujolais, Domaine Les Garçons	8.60	43.00
Garnacha & Moravia Agria, 'Albakra' Castilla-La Mancha, Envinata	7.25	39.95
Syrah, Grenache Noir, Carignan & Cinsault, Swartland, David & Nadia	5.95	30.00
Monastrell, Etiqueta Amarilla, Jumilla, Juan Gil	7.25	34.50
Montepulciano & Aglianico, 'Ramitello', Molise, Di Majo Norante	8.75	42.50

Sparkling

Crémant d'Alsace, Brut, Sparkling by Harry's	11.00	49.50
Brut Rosé, Sparkling by Harry's & Domein Holset	12.50	59.50
Grande Reserve Brut, Beaumont de Crayères	14.50	70.00

Ask for our full wine list with over 400 selections

BEERS

Stadsbrouwerij De Maastrichter Maltezer - Amber Dortmunder 6.5%	7
Refined balance between maltiness and fresh hops.	
Texels Overzee Ipa 6.0%	7
Wonderfully refreshing with notes of citrus and apricot	
Biere des Amis - Belge Blond 5.8%	7
Smooth golden Ale with fruity notes and a crisp, refreshing finish	
Brouwerij Zuyd - Jura 8 Tripel 8.5%	7
Slightly cloudy and fresh, with a soft, spicy taste	
Brasserie {C} - Black {C} - Belgium Stout 8%	7.5
A classic Stout beer with grilled malt, roasted coffee and cacao	
NOAM - Premium Bavarian Lager 5.2%	9
Floral notes, elegant sweetness and refreshing citrus aromas	
Gulpener Brouwerij - Gerardus Dubbel 7%	6
A strong beer that is rich and spicy	
Vuurzee Cuvée Prestige - Tripel 8.5%	(Bottle 0.75) 42.5
A bière de champagne, fruity, rich taste, mousse texture	
Neubourg 0.3	6.50
Local draftbeer	
Jopen Non-Ipa 0.5%	6
Low alcohol Ipa	
Biere des Amis 0.0%	6
Non-alcoholic Belge Blonde	



SODA

Homemade

Peach Iced Tea	6
Arnold Palmer	7
Indian Tonic Water	6
Lemonade	6.5

Regular

Fever Tree Grapefruit	4
Fever Tree Mediterranean	4
Fever Tree Ginger Beer	4
Coca Cola	4
Coca Cola Zero	4

WORLD WHISKY & BLENDS

SINGLE MALT SCOTCH

USA

Wooldford Reserve Rye	14
Wooldford Reserve Bourbon	12
Jack Daniel's Gentleman Jack	12
Jack Daniel's Single Barrel	17

Ireland

Green Spot Pot Still	16
Bushmills 21y	44

Scotland

Chivas Royal Salute 21	35
Johny walker Black Label	10
Johny Walker Black Ruby	10

Japan

Nobushi	14
Nikka Coffey Malt	19
Yamazaki 12y	48

Italy

Puni Sole	21
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Speyside

Macallan 12y	25
Aultmore 21y	44
Glenlivet 18y	30
Craigellachie 17y	30
Caperdonich 18y	44

Islands

Highland Park 12y	17
Highland Park 16y	27
Highland Park 18y	45
Talisker 10y	18

Highlands

Edradour 10y	18
Glenmorangie Nectar D'or	22
Dalmore 15y	32

Islay

Finlaggan	11
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*I thought you
said the drinks
would knock
your hat off?*

SPIRITS

Aperitif

Crodino (Non-alcoholic)	6.5
Lillet Blanc	7
Lillet Rouge	7
Campari	7
Aperol	7

Vermouth

Noily Prat Dry	7
Antica Formula	7
Cocchi Storico di Torino	8
Belsazar White	8
Belsazar Rosé	8
Willem's Wermoeed Dry	8.5
Willem's Wermoeed Sweet	8.5

Gins

Tanqueray No.Ten	10
Copperhead	12
Gin Mare Capri	16
Hendrick's	10
V2C barrel aged	12
Monkey 47	14
Bobby's Gin	10
Kinobi	12



Tequila & Mezcal

Casamigos Blanco	12
Casamigos Reposado	15
Casamigos Mezcal	24
Montelobos	12
Don Julio Blanco	16
Don Julio Reposado	18
Fortaleza Blanco	23
Don Julio 1942	40

Rum

Havana Club 3y	7.5
Havana Club 7y	9
Diplomatico Planas	9
Captain Morgan Spiced	6
The Kraken Black Spiced Rum	10
Diplomatico	16
Ron Zacapa 23y	15
Havana Club Maestro	16
Santa Teresa 1796	16

Vodka

Ketel One	7.5
Grey Goose	15
Belvedere	14
Ciroc	11
Absolut Elyx	16

SPIRITS

Pastis & Bitters

Amaro Averna	6
Ricard	6
Amaro Montenegro	6
Amaro Ramazzotti	6
Amaro Nonino	12
Vecchio Amaro del Capo	6
Fernet Branca	8
Campari	6

Calvados

Dupont Fine	14
Boulard VSOP	12
Chateau du Breil Pays 8y	14
Chateau du Breil Pays 12y	18

Cognac & Brandy

Ragnaud-Sabouring VSOP	15
Remy Martin VSOP	15
Remy Martin 1738	23
Frapin Cheateau Fontpinot XO	26
Remy Martin XO	32
Remy Martin Louis XIII	-

(ask for special menu)

Armagnac

Francis Darroze 8y	21
Francis Darroze 12y	23

Schnapps

Rochelt, Der Inntaler - 2cl	21
Rochelt, Wachauer Marille - 2cl	25

Liquors

Cointreau	7
Limoncello Quaglia	7
D.O.M. Benedictine	7
Galliano L'originale	7
Licor 43	7
Bailey's	7
Sambuca Santa Maria al Monte	7
Grand Marnier	7
Frangelico	7
Drambuie	7
Amaretto Adriatico	7

Grappa & Jenever

Marolo - Dolcetto D'Alba	10
Marolo - Barolo Barrique	12
Bols Jonge Jenever	5
Bols Oude Jenever	6
Bols Corewijn	6

Fortified Wine

White Port Bom Dia	6.4
Tawny Port Bom Dia	7
Madeira 5 years Medium Dry	8
Six Grapes Port Graham's	8.5
Sherry Oloroso 12 Years	8.5
10 Years Tawny Port, Graham's	12.5