

CANAL HOUSE

AMSTERDAM

DRINKS & LIGHT BITES

BOTTLED BEER

Brand India Pale Ale	€4.50
Heineken Longneck	€4.50
Duvel	€4.50
Leffe Blond	€5.50
Leffe Triple	€5.50

WINE

CHAMPAGNE & SPARKLING	Glass	Bottle
Prosecco Mia	€6.50	€25.00
André Clouet Champagne Brut	€10.00	€50.00
Veuve Clicquot Brut Carte Jaune	€7.50	

WHITE	Glass	Bottle
Pinot Grigio Azienda Zenato, Italy	€5.00	€23.00
Chardonnay Reserva Caliterra, Chile	€5.00	€23.00
Sauvignon Blanc Chateau de Montpezat, France	€5.50	€24.00
Grüner Veltliner 'Karmeliterber' Austria	€6.50	€35.00
Macon Davaye Domaine La Croix Senaillet, France	€8.00	€42.00

RED	Glass	Bottle
Brindisi Riserva Unico Casa Vinicola Botter, Italy	€4.50	€19.00
Zinfandel Beyers Ranch Wente Vinyards, USA	€5.00	€23.00
Merlot Oscar Vignerons de la Vicomté, France	€5.50	€24.00
Bourgogne Pinot Noir France	€8.50	€45.00

COFFEE

Coffee, Decafe, Espresso, Ristretto	€3.00
Americano	Espresso
Macchiato	€3.50
Double Espresso	€3.80
Cappuccino, Latte	€3.25
Latte Macchiato	€3.50

HOT DRINKS

Hot Chocolate with whipped cream	€3.50
Gluhwein	€3.50
Chai Latte	€3.50

POT OF TEA €3.00

Earl Grey, English Breakfast, Chamomile,
Green Tea, Peppermint, Super Berries,
White Tea, Green Tea & Pomegranate,
Rooibos Chocolate, Black Chai

FRESHLY MADE HERBAL TEAS €5.00

Apple & cinnamon
Mint & ginger
Lemon & ginger
Cinnamon & star anise
Lemon & rosemary

BAR BITES

SAVOURY

Hummus with pita bread & crudités €6.00

Veal 'bitterballen' with mustard & pickled vegetables (6 pieces) €8.00

Lobster 'bitterballen' with truffle mayonnaise (6 pieces) €8.00

Cheese platter with mustard & pickled vegetables €8.00

Deluxe ham & cheese toastie with red pesto, tomato & red onion €7.00

Grilled chicken wrap €8.00

Beef burger with tomato salsa, onion, salad & French fries €12.00

French fries with tomato salsa €3.50

Avocado on toast €6.00

SWEET

Homemade brownie €5.00

Slice of homemade pie or cake €5.00

NIBBLES

Caramel & sea salt popcorn €6.00
Joe & Sephs, 90 grams

Toffee, apple & cinnamon popcorn €6.00
Joe & Sephs, 90 grams

COCKTAILS

Amaretto Sour €11.00
Amaretto, lemon juice, simple syrup, egg white

Bramble €11.00
Gin, lemon juice, simple syrup, blackberry syrup

Negroni €11.00
Gin, Campari, vermouth, orange zest

Old Fashioned €11.00
Rum, Angostura Bitter, orange zest, simple syrup

Passion Fruit Martini €11.00
Vodka, lemon juice, simple syrup, passion fruit syrup, passion fruit purée

Espresso Martini €11.00
Vodka, Kahlúa, Tia Maria, simple syrup, shot of espresso, caramel syrup

Bloody Mary €11.00
Vodka, tomato juice, tabasco, salt & pepper

Mojito €9.00
Rum, mint, brown sugar, soda, lime

Aperol Spritz €9.00
Aperol, soda, prosecco, orange zest

Bourbon Manhattan €11.00
Maker's Mark, Martini Rosso, Angostura bitters

Spiced Vanilla Pear Cocktail €11.00
Pear juice, Maker's Mark, vanilla

Sparkling Pear & Ginger Cocktail €11.00
Grand Marnier, fresh ginger, lemon, ginger ale

Please note, all alcohol servings are 50cl

“DUTCH COURAGE”

A brief history of gin in Amsterdam & London

1572

Professor Sylvius De Bouve, a Dutch Chemist, is credited with creating what is now referred to as jenever - a neutral distilled spirit flavoured with juniper and malt wine.

1618 – 1648

The 30 year war erupts with English soldiers being sent to help the predominately Protestant Dutch fight against the predominately Catholic French. Fearing for their lives and the prospect of death, Dutch troops drank jenever (also known as genièvre or genever) to give them courage, hence the phrase “Dutch Courage”. On seeing this, English troops fighting these wars discovered genever and returned home with tales of heroism at the hands of this great drink. Thus leading to the English version of genever, or as we know it today, Gin!

1689

It was the arrival of a Dutchman, William of Orange/King William III to the English throne that drove the popularity of genever in England. As part of the conflict with the French, William III sought to weaken the French economy and so put a blockade on French goods and French brandy. Naturally genever took its place.

1717 – 1757

London’s gin craze sweeps across the land. It was reported that consumption was equivalent to every man, woman and child drinking two pints a day (most likely due to the poor quality of the drinking water). At this time, there were about 1,100 distilleries in London.

1825

Gin was becoming increasingly popular around this time, changes in legislation and taxation, had, by then, led to the closure of all of the hundreds of small distilleries in London; the last one shut up shop in 1825.

2017

Scroll forward more than 190 years, to 2017 – gin is going through another renaissance driven, in part, by the new micro-distilleries producing a variety of small-batch artisan gins. Two of our favourite micro-distilleries have created bespoke cocktails for Canal House - V2C Dutch Dry Gin and City of London Dry Gin. We’ve also created one of our own using Sir Edmond Gin.

V2C DUTCH DRY GIN

Fresh juniper, angelica, orange, liquorice, laurel & St John’s Wort, subtly spiced with coriander, cardamom, lemon & ginger

GIN & TONIC €10.00

V2C Dutch Dry Gin, Fever Tree Indian Tonic, served with a slice of lemon & juniper berries

PIERRE ROSÉ €11.00

V2C Dutch Dry Gin, fresh lemon juice, rose syrup, topped with Prosecco, served with a lemon twist

CITY OF LONDON DRY GIN

A balance of juniper, angelica, liquorice & coriander seeds, with orange, lemon & pink grapefruit for zest

GIN & TONIC €10.00

City of London Dry Gin, Fever Tree Indian Tonic, served with a wedge of pink grapefruit

THYME TO SHINE €11.00

City of London Dry Gin, fresh lemon juice, thyme syrup, egg white, slice of orange, shaken & topped with soda water

SIR EDMOND GIN

A unique and delicate gin, vanilla infused & uncommon by nature

SIR EDMOND GIN & TONIC €12

Sir Edmon Gin, Indian Fever Tree Tonic, Freshly sliced orange & cinnamon

Please note, all alcohol servings are 50cl