

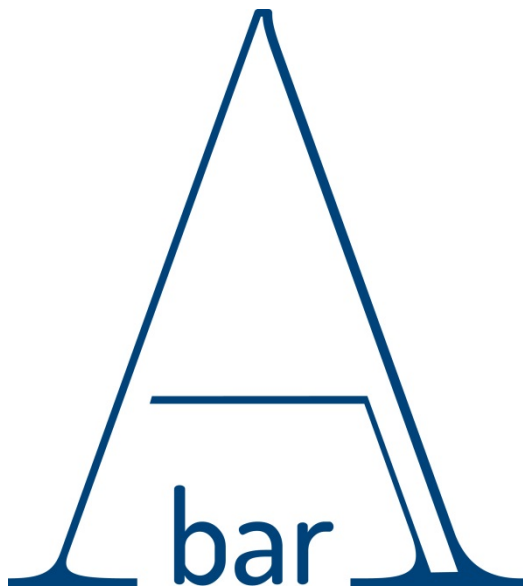
Welcome to #Abaramsterdam

A bar is the trendy cocktail bar in the InterContinental Amstel Amsterdam, a place where you can enjoy the finest drinks in a relaxed atmosphere.

A bar has a selection of the best Dutch spirits which is the basis of the menu. The Dutch spirits have been complimented by the most influential spirits from around the world.

The cocktails are inspired on the eight districts in Amsterdam. From each of the districts there is a specific area chosen as inspiration for the cocktails. These are passionately prepared and presented by our bartenders.

Should there be any questions about our menu, please do not hesitate to ask us.



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A bar serves spirits in 40 ml, Wine in 150 ml and Champagne in 125 ml
All vintages are correct at time of printing, but are subject to change

A bar Classic cocktails

#A-Bar martini €16

Ketel One Vodka or Dutch Courage Gin, A bar private label Vermouth

Enjoy the Amstel Martini with your choice of Ketel One Vodka or Dutch Courage Gin. This classic Martini is served with A bar private label Vermouth, 2014 vintage Vermouth from the Saar Valley in Germany. This Vermouth has been made exclusively from Riesling grapes with a special selection of local flowers and herbs. We recommend that you drink this cocktail stirred in a Martini glass but our bar staff will gladly serve it any way you like.

#Dutch Manhattan €18

Millstone Rye, Willems Wermoeed, Cherry liquor, homemade bitters

The Manhattan is one of the most well-known cocktails. Classicly its made with American Rye whisky, sweet Vermouth and Angostura bitters. The Dutch Manhattan is made with Dutch Zuidam Rye Whisky, Willems Wermouth Amsterdam produced Vermouth and is enhanced with cherry liquor and our homemade bitters

#Amstel Crusta €15

A bar gin, Cointreau, Luxardo Marachino, Grapefruit cordial, lemon,

This creation marks the celebration of 150 years of Amstel hotel. In the 1860 the first cocktail book "How to Mix Drinks or The Bon-Vivant's Companion" was written by prof. Jerry Thomas. One of the main cocktails in the book featured in this book was the crusta a cocktail first created in New Orleans. This forgotten cocktail is brought back into the 21st century with bespoke A bar gin, a home-made grapefruit cordial and ingredients as Cointreau, Luxardo Marachino and Lemon

A bar signature cocktails

Centre

#Plantagebuurt €16

Willem's Vermoed, Hendricks gin, lemon, bitters

In the plantage you will find the Hortus Botanicus, the botanical garden of Amsterdam. The plants and herbs of the Hortus Botanicus are the inspiration for Willem's Vermoed. In this cocktail the sweet and herbal flavours of this Vermouth are mixed with the fresh flavours of Hendricks gin and lemon. The cocktail is finished with homemade bitters.

North

#Overhoeks €18

The Macallan Amber, Oloroso Sherry, maple syrup, mint

On the North side of the river IJ is the EYE film museum located. In this film museum there are a lot of famous actors and actresses. Highlighted among them is Marilyn Monroe. Marilyn Monroe is for many still an inspiration and example for acting. To honour her we use the most well-known film whisky: The Macallan. In Overhoeks Oloroso sherry, maple syrup are shaken with the Macallan to enhance the whisky flavours, the mint adds a subtle fresh finish.

East

#Java eiland €14

Van Wees Arak, "spekkoekjes" liquor, orgeat, lime, Fever Tree ginger ale

Since 1872 Arak is distilled in Indonesia, this sugarcane distillate is very similar to rum from the Caribbean with the main difference being that in Arak a little fermented rice is used. For Java eiland Arak is mixed with another traditional flavour of Indonesia, "spekkoek" liquor, orgeat, lime and finished with Fever Tree ginger ale. Spekkoek is a traditional Indonesian layer cake made with a mix of local spices.

Southeast

#Arena Boulevard €14

Dutch Courage gin, Bechrovka, lemon, vanilla, elderflower foam

One of the most well-known building of Amsterdam, the Amsterdam Arena has been in use since 1996 in Amsterdam south east. The Amsterdam Arena is a multifunctional building used by the biggest artists when they come to Amsterdam. For this cocktail Dutch Courage gin is served with Bechrovka, lemon, vanilla and garnished with a elderflower foam and raspberry powder.

South

#De pijp €16

The Stillery vodka, A bar private label Vermouth, Lagavulin, vanilla

The Stillery Vodka is a vodka made in Amsterdam South. This vodka is made from spelt and has a earthy character. The vodka is served with A bar private label Vermouth, vanilla and a subtle hint of Lagavulin. The result is a lightly smoked cocktail served in a glass pipe.

West

#Bos en Lommer €14

Spiced Flying Dutchman rum, falernum, Bacardi, orgeat, lemon

The district of Bos & Lommer is formed around the Admiraal de Ruijterweg and is named after one of Hollands most well-known naval heroes, Admiral Michiel de Ruijter. Admiral de Ruijter was in the Dutch Golden age very important for the Dutch spice trade. This cocktail uses a spiced flying Dutchman rum, falernum, Bacardi, orgeat and lemon to create a elegant tropical cocktail.

Nieuw West

#Overtoomse Veld €16

Old Simon Jenever, thyme, rosemary

In the 1950s the Overtoomse Veld was well known as an area where lots of gardening and farming companies were located. This part of Amsterdam was affectionally known as the garden of Amsterdam because of the many herbs that were cultivated here. The cocktail for this area uses the uncomplicated flavours of Old Simon Jenever with a small subtle addition of thyme and rosemary.

Westelijk haven gebied

#Westpoort €14

Flying Dutchman Rum, Manderin Napoleon, lemon verbena, lime, egg white

Two of the most famous Dutch historical companies are combined in this cocktail. The VOC, Dutch East India trading company, the first transnational company traded spices, Tea and mandarins from the far east to Amsterdam. Where is the WIC, West India trading company traded sugar and Lemon Verbena to our capital. This all comes together in the creamy elegant cocktail.

The cocktails above are A bar signature cocktails, Classic cocktail are not on the menu but can be ordered.

Virgin Cocktails

#Carice €9

Apple, pear, cranberry, smoked rooibos

In this fresh, fruity cocktail apple and pear get a warming depth of flavour through cranberry and is finished with smoked rooibos. This cocktail is named after one of our regular guests.

#C&T €9

Homemade lime cordial, orange flower water, Fever -Tree tonic

Lime cordial is an almost forgotten drink in Amsterdam, the subtle sweet flavour of fruit, water and sugar is mixed with the orange flower water and tonic to a wonderful refreshing cocktail.

#Hortus Botanicus €9

Cucumber, mint, selery, Lemon, vanilla, bitters

This virgin cocktail is inspired by the Hortus Botanicus, the botanical garden of Amsterdam. The flavours of cucumber, mint and seller take you to this peaceful oases in the middle of the city

#Maroccan Spice €9

Mint, cardomon, Lemon, Fever-Tree ginger ale

Inspired on the spicy flavours from the Maroccan cuisine. This cocktail combines the flavours of cardomon, mint and lemon. The Maroccan Spice is finished with Fever-Tree ginger ale to create a spiced cocktail with a hint of freshness.

#Virgin Spritz €9

Raumland, Merlot rose grape juice, Fever-Tree soda

A refreshing non-alcoholic twist on the classic spritz. Merlot rose grapejuice and Raumland non-alcohol sparkling wine are combined and finished with a small dash of Fever-Tree soda water.

Champagne

	Glass	Bottle
<i>Champagne</i>		
Veuve Clicquot	€19.5	€98
Veuve Cliquot Rose	€25	€145
Veuve Rich, Served on Ice	€20	€120

Wine

White wine

Gruner Veltliner Federspiel Domane Wachau, Austria	€8	€40
Chardonnay Escudo Rojo, Chili	€11	€55
Pinot Grigio Alois Lagerder, Italy	€11	€55
Sauvignon Blanc Staete Land, New Zealand	€12	€59
Meursault Les criots Domain Buisson-Battault, France	€18	€98

Rosé wine

Rosé by Ott Provance, France	€10	€50
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Red wine

Petit Sirène Bordeaux, France	€8	€45
Shiraz "Hales" Rolf Binder, Australia	€11	€55
Ribera del Duero Crianza Condado de Haza, Spain	€13	€65
Chateau Bel Air Saint-Estephe, France	€13	€65
Barolo Parusso, Italy	€15	€75

Amstel chambrair

White wine

Light & Crisp

Savage, Duncan Savage, Western Cape, South Africa	€70
Sancerre, Comte Lafond, Loire, France	€75
Albarino, Bodegas Terras Gauda, Rias Baixas, Spain	€59
G22, Gorka Izagirre Bizkaiko, Txakoline, Spain	€55
Chablis Ancestrum, Charly Nicole, Burgundy, France	€59
Riesling Kabinett, Gunderloch, Rheinhessen, Germany	€49
Riesling Trocken, Hansjörg Rebholz, Pfalz, Germany	€59
Alvarinho, Soalheiro, Portugal	€59

Full & Rich

Château du Seuil, Graves, France	€59
Grauer Burgunder, Weingut Koehler-Ruprecht, Pfalz, Germany	€55
Pinot Gris, Cuvée Alexandre, Domaine Schoffit, Alsace, France	€59
Pouilly-Fuissé, Domaine des Valanges, Burgundy, France	€59
Mâcon-Verzé, Domaine Leflaive, Burgundy, France	€75
Châteauneuf-Du-Pape, Domaine Chante Cigale, Rhône, France	€69
Fiano di Avellino, Tenuta Sarno, Campania, Italy	€55
Soave Classico, Fornaro, Veneto, Italy	€49

Rosé Wine

Aromatic & Fruity

Rosé, Château Malherbe, Côtes de Provence, France	€55
Cuvée Rosé, Domain Dupont-Fahn Auxey-Duresses, France	€65
Rosé, Domain Tempier Bandol, France	€80
Rosé, Château de Selle, Domaines Ott, Bandol, France	€98

Red Wine

Elegant & Fruity

Morgon Côte du Py, Louis et Claude Desvignes, Beaujolais, France	€49
Chinon 'Cuvée Terroir', Charles Joguet, Loire, France	€49
Pinot Noir Tradition, Domain Schoffit, Alsace, France	€49
Spätburgunder, Pfannebecker, Rheinhessen, Germany	€65
Epineuil, Domain Leger, Burgundy France	€65
Marsannay 'Clos du Roy', Dom. Jean Fournier, Burgundy France	€75

Full & Complex

Château de Seuil, Graves, France	€59
Château Maucamps, Haut-Médoc, France	€59
Château de la Commanderie, Lalande de Pomerol, France	€59
L'Esprit de Barberousse, Saint Émilion Grand Cru, France	€59
Nebbiolo, Parusso, Langhe, Italy	€55
Chianti Classico, Isole e Olena, Toscane, Italy	€55
Chianti Classico, Castell'In Villa, Toscane, Italy	€55

Powerful & Rich

Crozes-Hermitage Papillon, Domain Gilles Robin, Rhône, France	€65
Côtes-du-Rhone Coudoulet de Beaucastel, Pierre Perrin, France	€70
Châteauneuf-Du-Pape, Cuvée du Baron, Château-Fortia, France	€70
Crianza, Bodegas Valduero, Ribera del Duero, Spain	€75
Malbec, Tomero, Mendoza, Argentina	€49
Meandro, Quinta do Vale Meão, Douro, Portugal	€55
Carbone 14, Domaine Léonine Roussillon France - Vin Naturel	€59
De Toren Z, de Toren Private Cellar, Stellenbosch, South Africa	€85

For more wines please ask for our Collectible wine list

Beer

Draft

Amstel	€5
Brand Up	€5.5

In Bottle

Tripel from De Prael	€6
Weizen from De Prael	€6
Seasonal beer from De Prael	€6
Amstel 0.0	€5
Duvel	€6
Heineken	€6

Aperitif

Aperol	€7
Campari	€7
Carpano Antica	€7
Lillet	€7
Noilly Prat	€7
Willems Wermoed	€8
ABar Vermouth	€8

Vodka

Netherlands

Ketel one	€9
The Stillery	€11

Poland

Belvedere	€11
Chopin	€12
Konik's Tail	€12

France

Grey Goose	€12
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Sweden

Absolut Elyx	€15
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Russia

elit Vodka	€15
Kaufman vintage	€38

Jenever en Korenwijn

Zuidam Jonge Genever	€6
Zuidam Rogge Genever 1 jaar	€6
Zuidam Korenwijn 1 jaar	€7
Notaris Moutwijn Jenever	€6
Notaris 3 jaar Moutwijn Jenever	€7
Notaris 10 jaar Moutwijn Jenever	€8
Notaris 15 jaar Moutwijn Jenever	€15
Notaris Bartenders Choice	€8
Rutte & Zn Paradijs wijn	€8
Rutte Old Simon	€8
Rutte Moutwijn XO	€8
Ketel 1 Jenever	€6
Ketel 1 Matuur	€6
Lucas Bols Corenwijn extra oude belegen	€7
Lucas Bols Corenwijn 6 jaar gelagerde	€7
Lucas Bols Corenwijn 10 jaar gelagerde	€9

Gin

Netherlands

A bar Gin	€10
Dutch Courage	€9
Rutte Celery	€10
Bobby's Gin	€11
Nolet Silver	€12
Nolet Reserve	€125

Great Britain

Bombay Sapphire	€10
Tanqueray	€10
Hendrick's	€11
Plymouth	€11
Sipsmith	€11
Tanqueray 10	€12

Germany

Monkey 47	€14
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Whisky

Netherlands

Millstone Lightly peated	5yr	€12
Millstone Sherry Cask	12yr	€16
Millstone 100% Rye		€14

America

Bulleit		€10
Maker's Mark		€11
Woodford Reserve		€13
Michters single barrel	10yr	€20
Michters Straight Rye	10yr	€22

Scotland Blended

Chivas Regal	12yr	€10
Chivas Regal Extra		€15
Chivas Regal	18yr	€20
Johnnie Walker Black		€10
Johnnie Walker Blue		€40
Johnnie Walker King George V		€100
John Walker & Sons Odyssey		€130

Scotland Single Malt

Balvenie DoubleWood	12yr	€15
Balvenie	25yr	€85
Dalmore Cigar Malt		€22
Highland Park	12yr	€13
Highland Park	18yr	€24
Highland Park	30yr	€70
Oban	14yr	€14
Laphroaig	10yr	€13
Lagavulin	16yr	€14
The Glenlivet	10yr	€13
The Macallan Amber		€18
The Macallan Sienna		€22
The Macallan Rare Cask		€60
The Macallan Reflexion		€150

Whisky continued

Ireland single Malt
Teeling €13

Japanese Single malt
Hakushu 12yr €25

Rum

Netherlands
Flying Dutchman €9

Cuba
Bacardi Blanco €9
Havana Club 7yr €11
Havana Club Maximo €290

Guatemala
Zacapa 23yr €15
Zacapa X0 €25

Martinique
Clément 10yr €18

Venezuela
Diplomatico exclusiva €15

Brazil
Leblon Cachaca €11

Tequila

Calle 23 Blanco €10
Don Julio Blanco €14
Don Julio Reposado €16
Don Julio Anejo €18
Don Julio 1942 €45

Cognac

Delamain	X0	€25
Delamain le Voyage		€480
Hennessy Fine de Cognac		€11
Hennessy	X0	€30
Hennessy Paradis		€55
Richard Hennessy		€225
Martel Cordon Blue		€30
Martel Creation		€50
Rémy Martin	VSOP	€11
Rémy Martin 1738		€15
Rémy Martin	X0	€30
Rémy Martin Louis XIII		€175

Armagnac

Francis Darroze		€10
Francis Darroze	1984	€30

Pisco

Pisco Porton La Carevedo		€11
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Calvados

Château Breuil	15yr	€14
Château Breuil	X0	€20

Digestive

Amaro Averna	€7
Bechrovka	€7
Baileys	€7
Chartreuse Jeune	€7
Chartreuse Vert	€7
Cointreau	€7
DiSaronno Amaretto	€7
DOM Bénédictine	€7
Drambuie	€7
Frangelico	€7
Fernet Branca	€7
Grand Marnier	€7
Kahlua	€7
Licor 43	€7
Limoncello	€7
Mandarin Napoleon	€7
Sambuca	€7
Tia Maria	€7
Grappa Berta di Moscato	€11
Grappa Berta di Barbera	€11
Bin 27 Tawny Port	€8

Soft drinks

Coke cola	€5
Coke cola light	€5
Sprite	€5
San Pellegrino Orange	€5
Fever tree tonic	€5
Fever tree soda	€5
Fever tree ginger beer	€5
Fever tree ginger ale	€5
Lipton ice tea	€5

Juice

Orange	€6,5
Apple	€5
Pear	€5

Sap,je

€7,5

Daily fresh cold pressed juices by Sap,je from Amsterdam. The juices are 100% natural and organic

Fresh

Carrot, fennel, sweet potato, apple, pink grapefruit, mint, ginger, sage

Energy

Beetroot, carrot, red cabbage, purple kale, apple, sweet potato, lemon, basil, ginger

Detox

Spinach, chard, cucumber, celery, apple, cabbage, broccoli, lemon, parsley, ginger, sea lettuce

Sunny

Yellow beetroot, yellow carrot, Chinese cabbage, yellow courgette, parsnip, apple, carrot, orange, curcuma, aloë vera, ginger, black pepper

Amstel humidor

The cigars are kept under perfect condition in the humidor in the smokers' lounge.

Hajenius Signorina	€1,3
• Mild	
• Pairing: Weizen de Prael	€6
Hajenius Senoritas	€1,3
• Mild	
• Pairing: Weizen de Prael	€6
Hajenius Corona	€3,8
• Mild	
• Pairing: Tripel de Prael	€6
Macanudo gigante	€9,7
• Mild	
• Pairing: the Glenlivet 12	€13
Partagas Serie D No 4	€12,1
• Full	
• Pairing: Dalmore Cigar Malt	€22
MonteCristo Edmundo	€12,2
• Full	
• Pairing: Diplomatico exclusiva	€15
Cohiba Siglo II	€12,9
• Medium	
• Pairing: Zacapa 23	€15
Romeo e Jullietta Churchills	€17,6
• Medium	
• Pairing: the Macallan Rare Cask	€60
Cohiba Maduro 5 genios	€26,3
• Full	
• Pairing: Havana Maximo	€290

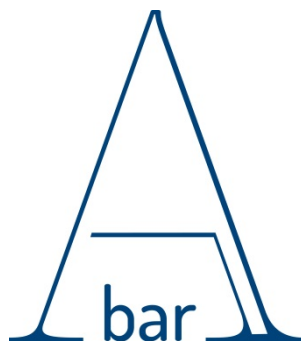
Spiritual home

The serving of whisky should be a special occasion. As the whisky has been aged for a considerable length of time it becomes a drink to be savoured whether this is in cocktails or as a drink on its own.

The Macallan recognises this effort to serve the best possible whisky and has named bars who take special effort in doing so Spiritual homes. A bar is very proud to be named Spiritual home.

For A bar it means that in collaboration with the Macallan there will be special serves for their rare whiskies, furthermore there will be special sessions every half year where Sietse Offringa, European brand ambassador will offer guests the opportunity to experience the story of Macallan through a guided tasting session.

We hope that you will enjoy whisky, *slàinte*





Food Menu

Food menu - Three of a kind- available till 21.30

Snacks

Fried nori crackers , soya mayonnaise	€ 5
Veal Croquette, Zaanse Mustard	€ 9
Ossenworst, "Amsterdamse" pickles	€ 10

Sashimi

Sashimi salmon (80 gr)	€ 9
Sashimi Tuna "Albarcore" (80 gr)	€ 9
Classic Dutch hering	€10

Salads

Nudel salad, chicken, mango, coriander, peppers	€ 8
Veggie salad, avocado, onions, radish, tomato, ponzu	€ 9
Smoked Eel, Beetroot, dill crème fraiche	€ 12

Skewer

Chicken Sate, cocos, sweet and sour	€ 9
Black tigers prawns, Thai curry, mango relish	€ 10
Japanese Wagyu, teriyaki, spring onions, sesame	€ 11

Amstel Classics

Oyster "Royal cabanon" each	€ 5
Mini Wagyu Hamburgers, spicy tomato sauce (2 st)	€ 9
3-types off Hummus, pitta bread	€ 11

Sweets

Macaron, each	€3
Raisinbread,pistachio	€5
Homemade Applepie	€7

Late Menu - available from 22.00

Pain Surprise, selection of sandwiches	€17,5
Caesar salad, Free range chicken, anchovy	€19
Smoked Scottish Salmon, Lemon, Frisee	€19
Pizza Margarita ✓	€20
Pasta Bolognese	€24
Amstel hamburger, Lays crisps	€24
Dutch cheese selection	€14
Fresh fruit salad ✓	€14,5

✓ = Vegetarian dishes

Should you require allergy information, please ask for the allergen card