

## BEER

Swinckels	3.75
Spicy, fruity and with a soft, refined bitterness	
Swinckels pint	6.5
Spicy, fruity and with a soft, refined bitterness	
Swinckels 0.0%	3.75
Soft malty with a refined bitterness	
Seasonal special	6.5
Ask our staff which seasonal beer is on the tap	
Gooisch blond	6.5
A full, blond beer with a mild bitter, a soft hop aroma and a fresh herbiness	
Gooisch IPA	6.5
Made with 4 German hops with a fresh and fruity bitterness	
Gooisch wit	6.5
A weizand-style beer with a characteristic banana-aroma, with a fresh and easily drinkable character	

## SPIRITS

Bulleit Bourbon	7	Limoncello	6
Jameson	7	Drambuie	6
Talisker Whisky	11	Disaronno	6
Lagavulin Whisky	15	Licor 43	6
Ketel One Vodka	7	Tia Maria	6
Belvedere Vodka	11	Grand Marnier	6
Bacardí Carta Blanca	7	Baileys	6
Bacardí Añejo Cuatro	7	Hoppe vieux	6

## SODA

Coca-Cola	3.5
Coca-Cola Zero	3.5
Fanta Orange	3.5
Fanta Cassis	3.5
Sprite	3.5
Ice Tea Sparkling	3.5
Ice Tea Green	3.5
Thomas Henry Ginger Beer	4.5
Royal Bliss Tonic	4.5
Royal Bliss Ginger Ale	4.5
Royal Bliss Bitter Lemon	4.5
Organic apple juice	4.5
Organic orange juice	4.5
Chocolate milk	3.5
Lemonade   still or sparkling	1.5

## EXTRA

### Roomservice

Prefer delivery in your room? You can easily order everything from the menu by calling our reception at: +316 57927593

### Allergies

Food allergy? Please inform us!

### Wifi

Name: Gooiland Hotel  
Password: GooilandWifi

### Share your experience



Your opinion matters!



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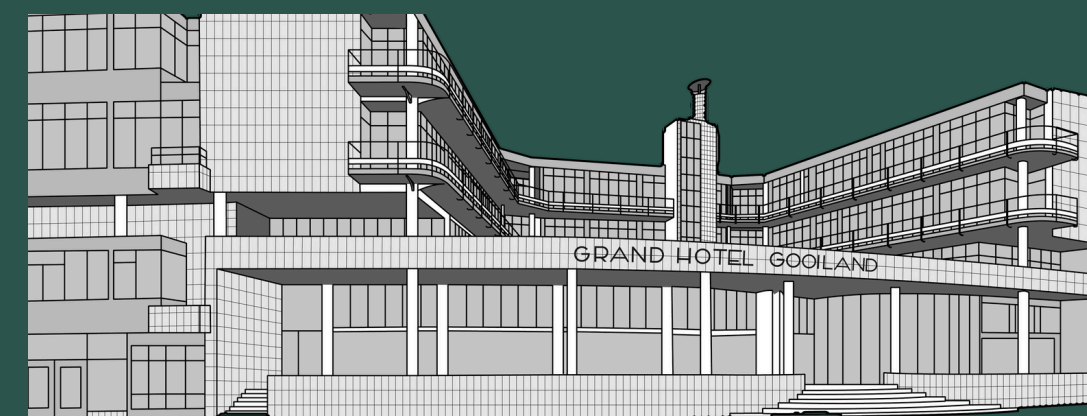
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# COPPER BAR MENU

“EXCELLENT  
ARCHITECTURE AND  
GASTRONOMY HAVE ONE  
THING IN COMMON: THEY  
BRING PEOPLE  
TOGETHER”

-JAN DUIKER



HOT DRINKS		BREAKFAST		WINE	
Coffee	3.5	Continental breakfast	12.5	<b>White</b>	
Espresso	2.25	Including coffee & tea		L’arca Pinot Grigio Terre Siciliane	6.5   34
Double espresso	4.25	Available from Mon - Fr: 07:00 - 10:00 AM   Sa - Sun: 08:00 - 11:00 AM		Mild, fresh and fruity	
Cappuccino	3.75			Flo Chardonnay Bise	7   36
Latte macchiato	4.25			Creamy, rich, and oak-aged with vanilla and toast	
Tea	3.5			Laleure Piot Bourgogne Blanc	54
Fresh mint tea	4.25			Rich and aromatic with exotic fruit and vanilla	
Fresh ginger tea	4.25			<b>Rosé</b>	
Chai latte	4.75			Terre Et Vigne Cinsault	6.5   34
Matcha latte	4.75			Light rosé, fresh with strawberry, rasberry and rose pedals	
Hot chocolate	4.25			Vignes La Madrague Provence	54
Coffee syrup	0.75			Organic, pale rosé, complex with stone fruit	
Vanilla   Hazelnut   Caramel					
Our coffees can be prepared with oat milk as well					
SWEET TREATS		LUNCH			
Croissant	3.5	Till 5:00 PM			
Cinnamon roll	3.5	Chicken pesto panini	8.5		
Mini pain au chocolat	1.5	Caprese panini	7.75		
Pastel de nata	3.25	Shrimp croquettes on multigrain bread	14.5		
Cappuccino white chocolate muffin	3.75	Mediterranean flatbread	12.5		
Blueberry muffin	3.75	Hummus   Sundried tomatoes   Olives   Arugula			
Vegan chocolate rasberrycake	5.25				
Chunky chocolate brownie	4				
Glutenfree option available					
American pancakes (3 st.)	6.75				
Served with fresh fruit and syrup					
		BAR BITES		Red	
		Till 11:00 PM		Triche Merlot	6.5   34
		Beef bitterballen (8 pcs.)	12.5	Full and fruity with blackberries and red currant	
		Heren van Loosdrecht   Served with mustard & truffle mayonnaise		Secret de Lunes Syrah	7   36
		Crispy cheese sticks (6 pcs.)	12.5	Dark berries, spices, and roasted notes	
		Heren van Loosdrecht   Served with chili sauce		Gianni Gagliardo Nebbiolo	55
		Chicken gyoza (6 pcs.)	9.5	Mild with savory aromas and spices	
		Served with chili sauce		<b>Sparkling wines</b>	
		Vegetarian gyoza (6 pcs.)	9.5	Pasos de oro cava brut	6   32
		Served with chili sauce		Fresh, fruity and beautifully balanced	
		Olives and roasted almonds	5.5	Champagne Tradition Brut	58
		Snack platter	22.5	Blend from the classic champagne combination; Pinot Meunier, Pinot Noir and Chardonnay served at perfect ripeness	
		Bitterballen   Crispy cheese sticks   Olives   Roasted almonds   Chicken gyoza   Vegetarian gyoza   Served with mustard, truffle mayonnaise and chili sauce			
				COCKTAILS	
				Gin-Tonic	11.5
				Choice of Hendrick’s or Damrak gin	
				Virgin Gin-Tonic	7.5
				Mr. Gooiland seasonal cocktail	10.5
				Mr. Gooiland seasonal mocktail	7.5