



# JENEVER MUSEUM

## Malt Spirit Genever (Old Schiedam) from the Jenevermuseum

In our distillery we produce malt spirit genever in the same way as in days of old. Malt spirit is the mother of all genevers.

The Jenevermuseum is distilling, as the only one left in Holland, according to the traditional Dutch method used since the end of the 17<sup>th</sup> century. This happens as follows:

The first thing we do is mix ground rye, malted barley and water into a mash.

The ground rye comes straight from the mill. The barley has to be malted first in a malt-house. By soaking it in water, germination takes place resulting in the development of enzymes which convert the starch from the barley into sugar. The sugar is needed to produce alcohol.

The mash is stirred thoroughly and left untouched for a while during which a sugaring process takes place at a certain temperature. Next a little yeast is added which "eats" the sugar and produces amongst other things alcohol. The mash now contains alcohol of 6%.

It is then distilled for the first time, producing what is called *crude alcohol* of 12%. After the second distillation *single alcohol* of 24% is obtained. After the third distillation *malt spirit* of 48% is obtained.

It is left to mature in oak casks, for at least three years.

Eventually Juniper berries are added, then it is diluted with water to bring it to a drinkable strength of 40%. The end product is called:

### Old Schiedam

The *Old Schiedam* is for sale at the Tasting Room on the first floor.

0,70 L.	€ 33,20
0,50 L.	€ 21,95
0,50 L. 10 jaar gelagerd	€ 38,25
0,50 L. Single Cask	€ 38,25
0,10 L.	€ 6,10

*Cheers! And see you again in the Jenevermuseum!*



## THE VENUE RESTAURANT

Chateau De Montmal Fitou, France [2017]	205.00
Chateauneuf-du- Pape, France	850.00
Castillo De Aza Spain [2018]	235.00
Canti Barbera D'Asti, Italy [2013]	210.00
Montefrio Tempranillo Spain	180.00

### ROSE WINE

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Baron Philippe de Rothschild Bordeaux [2019]	200.00
Graham Beck Pinot Noir Chardonnay [2015]	225.00
Chemin Des Rose Cabernet D'Anjou [2019]	220.00

### SPARKLING WINE

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Henkell Brut Vintage, Germany	175.00
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# THE VENUE RESTAURANT

## WHITE WINES

	40.00
House Glass	155.00
House Bottle	170.00
Hardy's Vr Sauvignon Blanc, Australia [2014]	257.00
Baron Philippe De Rothschild Chardonnay, France [2019]	265.00
Baron Philippe De Rothschild Sauvignon Blanc, France [2018]	260.00
MoutonCadet Baron Philippe De Rothschild Bordeaux, France [2019]	230.00
Castillo de Aza, Spain [2018]	570.00
Chablis -Louis Jadot, France [2018]	290.00
Moscato.Sweet. Italy	320.00
Bartenura Moscato, Italy	310.00
Prosecco	

## RED WINES

House Glass	40.00
House Bottle	155.00
Steenberg Cabernet Sauvignon Shiraz, South Africa [2017]	245.00
Baron Philippe De Rothschild Syrah (Shiraz), France [2017]	225.00
Saxenburg Guinea Fowl, South Africa [2016]	190.00
Baron Philippe De Rothschild Cabernet Sauvignon, France [2019]	205.00
Baron Philippe De Rothschild Merlot, France [2019]	245
MoutonCadet Baron Philippe De Rothschild Bordeaux, France [2017]	285.00
Chateau Arcades Languedoc dry, France [2018]	215.00



## SPIRITS

### 2CL Brandies: GHc

Southern Comfort	20.00
Klipdrift	20.00
Klipdrift Premium	25.00

### Rum

Bacardi Oro	25.00
Bacardi Gold	25.00
Bacardi Black	25.00
Bacardi Superior	25.00
Bacardi Reserva	25.00
Captain Morgan	25.00
Captain Morgan Spiced	25.00
Havana Club	25.00
Mangoustan's Rum	20.00
Rhum Plantation	20.00
Stroh	25.00

### Vermouth and Bitters

Cinzano Bianco	20.00
Cinzano Rosso	20.00
Luxardo Maraschino	20.00
Luxardo Amaro	20.00
Martini Rosso	20.00
Martini Bianco	20.00
Ramazotti	20.00
Campari	20.00
Jagermeister	20.00
Dubonnet	20.00
Ricard	20.00
Sambucca	20.00
Bols Curacao Blue	20.00
Peppermint	20.00
Porto Valduro	20.00
Amarula	25.00
Baileys	25.00
Kahlua	20.00
Malibu	25.00
Pastis	20.00
Pernod	20.00

### Tequila:

Olmecca White,	20.00
Olmecca Brown	20.00

### Sierra

15.00

### More Spirits

Grand marnier	25.00
Aperol	20.00
Cointreau	25.00
Amaretto di Saronno	25.00
Passoa	25.00
Amaro	25.00

### Bourbon/Scotch

Famous Grouse	25.00
Chivas 12yrs	35.00
Ballantines 5yrs	25.00
Johnny Walker, Red	25.00
Johnny Walker, Black	30.00
Johnny Walker Green	40.00
Johnny Walker Gold	50.00
Jameson	25.00
Tullamore Dew	30.00
Bushmills	30.00
Jim Beam	20.00
J & B	25.00
Jack Daniels (silver select)	45.00
Jack Daniels	25.00
Dewar's White	25.00

### Vodka

Smirnoff Red	20.00
Smirnoff Blue	25.00
Stolichnaya	20.00
Level	35.00
Nemiroff	35.00
Grey Goose	35.00

### Cognac (Rest)

Hennesey V.S.O.P	55.00
Hennesey V.S	45.00
Courvoisier V.S	35.00
Remy Martin V.S.O.P	50.00
Calvados	25.00

### Non-alcoholic Drinks

Coke, Fanta, Sprite, 0,3l	15.00
Diet /Light Coke, 0,3l	20.00
Soda, Tonic, bottle, 0,3l	15.00
Juice Orange, fresh, 0,2l	20.00
Juice Pineapple, fresh, 0,2l	20.00
Malta Guinness bottle, 0,3l	15.00
Red Bull, can, 0,15l	25.00

Mineral Water, 0,5l	10.00
Mineral Water, 1,5l	15.00

Espresso Single	10.00
Espresso Double	18.00
Cappuccino	25.00
Irish coffee	40.00
Coffee	15.00
Tea (a pot)	10.00

### Alcoholic Drinks:

Club Draft, 0,3l	15.00
Club Draft, 0,5l	18.00
Star, bottle, 0,3l	12.00
Star, bottle, 0,5l	15.00
Guinness, bottle, 0,3l	15.00
Smirnoff Ice	20.00
Savannah, Cider, 0,3l	20.00

### GIN

Gordon's dry gin	15.00
Tanqueray	20.00
Beefeater	15.00
Sapphire Bombay	25.00

Ketel 1 Young Jenever	20.00
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Bols Old Jenever	20.00
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*The Venue*

**DESSERT**

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<b>DUTCH APPLE TART,</b> Vanilla ice cream, chocolate sauce and Chantilly	<b>35.00</b>
<b>ICE CREAM,</b> 2 scoops, ask for available flavors	<b>15.00</b>
<b>CARPACCIO OF PINEAPPLE</b> Sweet basil dressing & aged rum, scoop of vanilla ice	<b>30.00</b>
<b>DUO OF PANCAKE</b> Chocolate pancake & jam pancake, Vanilla ice cream, Chocolate sauce	<b>30.00</b>
<b>TUTTI FRUTI</b> Assorted fruit, vanilla ice cream, red fruit coulis, Chantilly	<b>30.00</b>
<b>PEAR "BELLE HELENE"</b> Poached pear, chocolate sauce, Chantilly, vanilla ice cream	<b>30.00</b>

Please Note: Service charge is NOT included

Prices Include All Government Taxes



*The venue*

**Pizza section**

16CM

30CM

**SEAFOOD**

Cheese and mix seafood

75.00

80.00

**AMERICANO**

Cheese, BBQ sauce, minced meat, green pepper  
Chicken & tomatoes

53.00

60.00

**PAPARAZZI**

Cheese, tuna, onions, green pepper, sweet corn

53.00

60.00

**MEATEATER**

Cheese, chicken, beef, mincemeat, ham, sausage, fresh chili

70.00

**LA PIZZA**

With cheese, minced meat, tomatoes, chili pepper and onions

53.00

60.00

**REGINA**

Cheese, cooked ham, olives, mushrooms

53.00

60.00

**Lovers Rock**

Cheese, mince meat, tuna, chicken, green pepper, onion

53.00

60.00

**Venue Favorite**

Cheese, chili, mince meat, beef, ham, chicken, turkey & beef sausage,

63.00

70.00

**Cheese Pizza**

Dutch young and old cheese, mozzarella cheese and blue cheese

65.00

Please Note: Service charge is NOT included

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*The venue*

<b>Pizza section</b>	<b>16cm</b>	<b>30cm</b>
<b>MARGARITA</b> With Mozzarella Cheese and fresh herbs	50.00	55.00
<b>LEBANESE</b> With Garlic Paste and Mozzarella	50.00	55.00
<b>VENUE PIZZA</b> Cheese, chicken, onion, chili pepper and black olives	53.00	60.00
<b>VENUE SPECIAL</b> Beef & turkey sausage, beef fillet, tomatoes and onion	53.00	60.00
<b>SALAMI</b> Cheese, olives and salami	53.00	60.00
<b>TUNA</b> Cheese, tuna flakes and onion	53.00	60.00
<b>VEGETARIAN</b> Cheese, green pepper, sweet corn, mushroom, zucchini, aubergine Pesto sauce, tomatoes, green olives and onion		60.00
<b>SALAMI AND GREEN PEPPERONI</b> Cheese, green pickled pepper and salami		60.00
<b>PEPPERONI</b> Pepperoni sausage	53.00	60.00
<b>HAWAII</b> Cheese, cooked ham and pineapple chunks	53.00	60.00
<b>DIABOLO</b> Cheese, salami, and anchovy fillet	53.00	60.00
<b>4 SEASONS</b> Cheese, cooked ham, salami, and tuna flakes		60.00
<b>BLUE CHEESE</b> Roquefort blue cheese	63.00	70.00
<b>CALZONE</b> Stuffed with cheese, cooked ham, and mushrooms		60.00
<b>CALZONE VERDE</b> Stuffed with vegetables		60.00

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## BURGERS SECTION

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**THE VENUE CHEESE BURGER** 60.00  
200g minced meat steak, lettuce, tomato, onion  
Cheese, ketchup & mayonnaise dressing

**SPICY BURGER** 70.00  
200g minced meat steak, lettuce, tomato  
Onion, cheese, smoked bacon, spicy ketchup & mayonnaise

**DOUBLE DUTCH** 100.00  
2 pieces of 200g minced meat steak, lettuce  
Tomato, onion, cheese, smoked ham, ketchup & mayonnaise

**FISH BURGER** 60.00  
120g of fish filet, lettuce, tomato onion, tartar sauce

**HAWAII BURGER** 65.00  
200g minced meat steak, lettuce, tomato  
Onion, cheese, Pineapple, ketchup & mayonnaise

With Chips add GHS 15.00

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### KID MENU

**CHICKEN NUGGET & FRIES OR RICE** 35.00

**FISH NUGGET & FRIES OR RICE** 35.00



*The Venue*

PASTA SECTION

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<b>SPAGHETTI CARBONARA</b> Bacon, cream, egg, pesto, parmesan	90.00
<b>SPAGHETTI BOLOGNESE</b> Beef Bolognese sauce, parmesan	90.00
<b>SPAGHETTI SEAFOOD</b> Assorted seafood, pesto, tomato sauce	150.00
<b>SPAGHETTI AL PESTO</b> Basil pesto, garlic, parmesan	65.00
<b>PENNE ALL ARRABBIATA</b> Spicy tomato sauce	65.00
<b>PENNE AL SCAMPI</b> Prawns in cream cognac sauce	200.00

Please Note: Service charge is NOT included.

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*The Venue*

**MAIN COURSE FROM THE SEA & RIVER**

<b>MARITIME BROCHETTE</b> Prawns, lobster tail, calamari, fish fillet on skewer with vegetables	225.00
<b>SEAFOOD PLATTER</b> Baby lobster thermidor (cheesy white wine sauce & gratin) Sole fish, prawns and calamari	235.00
<b>PRAWNS BROCHETTE</b> , tartar sauce	225.00
<b>SEAFOOD GRATIN</b> Assorted seafood in creamy white wine sauce, cheese gratin	150
<b>GRILLED TIGER PRAWNS</b> Grilled with garlic and parsley	285.00
<b>BABY LOBSTER</b> Oven baked in thermidor sauce	285.00
<b>Grilled Salmon</b> Fresh fish fillet grilled, served with supreme sauce and French beans	250.00
<b>Red Snapper Fillet</b> Fresh fish fillet grilled and served with chefs special sauce	105.00
<b>Kingklip Fillet</b> Fresh fish fillet grilled	105.00
<b>CASSAVA FISH</b> Whole fish grilled	170.00
<b>GRILLED FULL TILAPIA</b> Marinated with chili and spices	170.00
<b>SELECTION OF SIDE DISHES</b> STEAM RICE, POTATO FRIES MIXED SALAD	
<b>Extra charge of 20 GHS</b> SAUTEED POTATOES BOILED POTATOES MASHED POTATOES STIR FRIED VEGETABLES FRIED RICE (GH20)	

Prices Include All Government Taxes



The Venue

## MAIN COURSE FROM THE FARM

<b>BEEF TENDERLOIN 250G Tournedos</b>	125.00
Roquefort sauce	120.00
Black pepper corn sauce	120.00
Mushroom cream sauce	120.00
<b>BEEF KEBAB with Vegetables</b> Beef filet on skewer, 250g	225.00
<b>GRILLED LAMB CHOPS (S.A)</b> 400g served with green beans	245.00
<b>T BONE STEAK (U.S.A)</b> 450g served with green beans and garlic butter	210.00
<b>RIB EYE STEAK (S.A)</b> 350g served with green beans and garlic butter	70.00
<b>GRILLED CHICKEN THIGH MILD OR PERI PERI</b> Chicken with bone marinated with herbs, very spicy	115.00
<b>GRILLED PORK CHOP</b> 300G of Pork Chop grilled	95.00
<b>CHICKEN &amp; VEGETABLE CURRY</b> Chicken and vegetables in curry sauce	150.00
<b>MIXED GRILL</b> Beef filet kebab, chicken kebab, pork chop, beef sausage	110.00
<b>GOULASH OF BEEF</b> Slow cooked beef stew with vegetables, tomato, red wine, potatoes	175.00
<b>SURF &amp; TURF</b> Beef filet, chicken breast, fish filet and lobster tail on kebab with vegetables	

**SELECTION OF SIDE DISHES: STEAM RICE, POTATO FRIES, MIXED SALAD**

Extra charge of 20 GHS SAUTEED POTATOES, BOILED POTATOES MASHED POTATOES, STIR FRIED VEGETABLES  
FRIED RICE (20 GH)

Prices Include All Government Taxes



*The Venue*

STARTERS

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SALADS

<b>SEAFOOD SALAD</b> Assorted seafood, olive, lettuce, tomato, cucumber, onion, carrot, sweet pepper Olive oil vinaigrette dressing	95.00
<b>CHICKEN CAESAR SALAD</b> Grilled chicken breast, bacon, bread croutons, lettuce, boiled egg, Parmesan, Caesar dressing	80.00
<b>TOMATO BLUE CHEESE SALAD</b> Tomato salad with chef's dressing and a dash of blue cheese	70.00
<b>GARDEN SALAD</b> Lettuce, tomato, cucumber, onion, sweet pepper, sweet corn, avocado (seasonal)	50.00
<b>SHRIMP COCKTAIL SALAD</b> Avocado (seasonal), lettuce, tomatoes, brandy cocktail sauce, boiled shrimp	90.00
<b>SALAD NICOISE</b> Lettuce, tomato, potatoes, green beans, onions, egg, tuna, anchovies, cucumber, green pepper, carrots	80.00
<b>SALMON SALAD</b> Lettuce, egg, smoked salmon, avocado and sesame seeds	80.00

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SOUPS

<b>VEGETABLE CREAM SOUP</b> Blended fresh vegetables, cream, bread croutons	45.00
<b>SOUPE A L OIGNON</b> French style onion soup, cheese croutons au gratin, white wine, bouillon	45.00
<b>MUSHROOM SOUP</b> Cream of mushroom soup, croutons, green oil	45.00

Prices Include all Government Taxes



*The Venue*

## TAPAS

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	70.00
<b>ESCARGOTS PROVENCALE</b> Imported French snails baked in garlic parsley butter, baguette croutons	45.00
<b>SAMOSA</b> 4 Pcs of Curry beef and vegetables samosa, soya dressing	45.00
<b>SPRING ROLLS</b> 3 Pcs of Beef spring rolls, sweet chili sauce	60.00
<b>MEAT BALLS</b> Beef meat balls, spicy tomato sauce, pita bread	120.00
<b>GARLIC PRAWNS</b> Prawns in garlic butter	120.00
<b>GOLDEN FRIED PRAWNS</b>	75.00
<b>CALAMARI BEIGNET</b> Deep fried calamari in batter, tartar sauce	70.00
<b>HUMMUS</b> Chick pea dip, pita bread, pickle pepper, olive oil	110.00
<b>TAPAS BASKET</b> 2Spring roll, 2samosa, 4 calamari beignet, 3 deep fried prawns, assorted sauces	

## ANTI PASTI

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<b>ZUCCHINI AND AUBERGINE</b> Grilled and marinated in pesto	60.00
<b>FRIED BRIE BALLS</b> Served with chutney sauce	60.00
<b>Chicken wings</b>	30.00

Prices Include all Government Taxes