

RAYMOND

FOOD & WINE BAR

Sharing Bites *till 12am*

Wasabi nuts

Mediterranean olive mix

Cheese cubes | *Mustard*

Croquette | *Shrimp, Cheese, Duvel, Mechelse koekoek, Wagyu, Iberico*

Grilled yakitori

Sweet patato fries | *Fresh truffle mayo - Parmesan*

3 dips + focaccia | *Muhamarra, Hummus, Peppadew*

Mini mix croquettes

Cheese platter | *Cheese by Van Tricht Served with bread*

Charcuterie platter | *Served with bread, butter and olive oil*

Mixed platter | *Charcuterie & cheese - Served with bread, butter and olive oil*

Pinsa | *Serrano - Burrata - Olives*

Lunch *12-15pm*

Goatcheese salad | *Honey - Apple - Bacon - Walnuts*

Scampi salad | *Curry - Apple - Cherry tomatoes*

Burrata salad | *Serrano - Balsamic - Pines*

Schiacciata | *Italian bread - Brie - Figjam - Walnut*

Schiacciata | *Italian bread - Mortadella - Provolone - Hummus - Tomato*

Schiacciata | *Italian bread - Ovenbaked bacon - Goatcheese - Honey - Apple*

Food

Soup of the day | *Served with fresh bread*

Burrata | *Chimichurri - Rucola - Pesto*

Scampi Raymond | *Served with bread (5pcs)*

Carpaccio | *Pines - Balsamic - rucola*

Duo cheese and shrimp croquette | *Served with fresh salad and bread*

Spaghetti bolognese | *Emmental*

Smashed cheeseburger | *Served with fresh salad and fries*

Vol au vent | *Served with mashed potato or croquettes*

Stoofvlees | *Dark Leffe*

Scampi Raymond | *Served with pasta*

Stew of pork cheeks (varkenswangetjes) | *Mashed potato*

Steak tartare | *Served with fries*

Chilli con jackfruit | *Served with wraps*

Dame Blanche

Chocolate mousse

Side dishes | *Bread*

Side dishes | *Fries - Mashed potato - Croquette - Fresh salad*

Any questions about allergenes, ask our staff!

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SPARKLING

Cava Querana | Valencia, Spain

Citrus, white stone fruit, dry

Prosecco Millisimato | Veneto, Italy

Fresh fruity and elegant with a touch of peach and yellow apple

Philippe Bénard | Champagne, France

Chardonnay, Pinot Noir and Pinot Meunier

Vranken | Champagne, France

notes of yeast, apricot, apple, bread, pear.

Ruinart Blanc de Blancs | Champagne, France

WHITE WINE

Le Bottle | Languedoc, France

Sauvignon Blanc - Citrus, white stone fruit, dry

Apátsági Pincészet Rajnai | Hungary– Pannonhalma

Risling 2021 - Citrus touch with a hint of pear

Wente Morning Fog | California, USA

Chardonnay 2021 - Red apple, vanilla, woody notes

Akemi Bodegas Ontanon | Rioja, Spain

Viura - Rich tropical with aromas of grapefruit, pepper and floral notes

Quinta de Gomariz | Vinho Verde, Portugal

Alvarinho - Ripe pears, grapefruit, floral tones and touch of honey

Groote Post (limited edition) | Darling, South-Africa

Sauvignon Blanc - Agrum, nectarine, a touch of sea air, kelp and fine herbs

Russolo Rino | Friuli-Venezia Giulia, Italy

Pinot Grigio - Very ripe fruit, leasantly full and rounded

Inevitable - Stellenbosch, South africa

Chardonnay - Peach, pear, grapefruit

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RED WINE

Masseria Trajone 2020 | Puglia, Italy

Primitivo, Negroamaro - Aroma's of berries, cherries, plum

Antoine de la Farge | Loire, France

Pinot noir - sweet cherry, cherry, fine herbs a hint of black fruit and "fumé"

Masca del Tacco | Salento, Italy

Susumaniello - Black berries, red fruit, tobacco, herbs

Sendero Royal Crianza 14 | Rioja, Spain

Rich tropical with aromas of grapefruit, pepper and floral notes

Orpheus & the raven n°7 | Western Cape, South-Africa

Pinot noir - Complex wine, with dark fruit notes, elegance of red fruit

Die kat se snor | Western cape, South-Africa

Pinot noir - Pomegranate, dried cranberry and subtle spices

Inevitable 2019 | Stellenbosch, South-Africa

Shiraz, Syrah - Plums, cherries and raspberry

ROSE WINE

L'Îlot Gris des Sables de Camargue | Languedoc, France

Pinot noir - Aromas of cassis, violet and a light touch of red fruit

Rosalea | Haskovo, Bulgaria

Franc, Sauvignon, Syrah, Ruby - Wild strawberries, grapefruit

ORANGE WINE

Heaps good wine | Stajarska, Slovenia

Pinot Gris, Furmint - spicy punch, supplemented with white stone fruit and a fine citrus touch. Mild tannins, peppery mouthfeel and a fantastic freshness

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COCKTAILS

Negroni, please | *Gin - Campari - Martini Rosso*

Pornstar Martini | *Vanilla vodka - Passionfruit*

Whiskey Sour | *Whiskey - Lemon - Sugar*

Amaretto Sour | *Amaretto - Lemon - Sugar*

Lazy red cheeks | *Vodka - Raspberry - Violet - Lime*

Gin & tonic | *Le tribute - Hendricks - Mare - Roku - Bombay*

Margarita | *Patron tequila - Cointreau - Lime*

Moscow Flanders mule | *Dada Chapel Vodka - Gingerbeer - Lime*

Dark 'n stormy | *Dada Chapel Aged Brhum - Gingerbeer - Lime*

Espresso martini | *Dada Chapel Vodka - Kahlua - Espresso - Salt*

Skinny Bitch | *Dada Chapel Vodka - Soda - Lime*

Bloody mary | *Dada Chapel Vodka - Tomato juice - Spices*

Paloma | *Patron Tequila - Grapefruit*

Smoke apple whiskey | *Apple brandy - Mezcal - Fever tree*

Ipanema swizzle | *Dada Chapel Brhum - Passionfruit - Lime - Ginger*

Sidecar | *Hennessy - Cointreau - Lime*

Aperol/Campari Spritz | *Aperol/campari - Prosecco - Soda*

Crodino | *Aperitivo non alcolico*

Ipanema 0,0% | *Passionfruit - Lime - Ginger*

Virgin Mojito | *Lime - Mint - Sugar - Soda*



Beers
Softs
Hot drinks
Spirits