

# KANTINE SIGNATURES

## PALOME PICANTE

13

Chili Infused Patron Tequila,  
Grapefruit Juice & Lime Juice

### Spicy & Citrussy

Ahhh, picante! This spicy pick-me-up will wake up all the senses, with the citrussy grapefruit and lime balancing out the heat. Infused with the what is consistently regarded best Tequila in the world, this cocktail leads nothing else to be desired for. Dare to try?

## LYCHEE MEADOW

11

Kwai Feh Lychee Liqueur,  
42 Below Vodka & Lavender

### Sweet & Floral

This sweet, simply delicious cocktail combines tropical lychee with the perfume of Mediterranean lavender. Together with the Van Kleeef "Perfect Happiness" floral liqueur, it's ingredients marry perfectly to give this potion a beautiful, lilac glow.

## SEOUL SOUR

12

Caipi Ginger Liqueur, Roku Gin,  
Yuzu Puree & Yuzu Bitters

### Sour & Fresh

The Seoul Sour is a nod to the fresh, sour flavours used in Korean pairings: the yuzu citrus, ginger and notes of roku gin combine perfectly to create a citrussy, tart cocktail balanced with a sweet undertone.

## RHUBARB CLUB

12

Bombay Sapphire Gin, Lemon  
Juice & Homade Rhubarb Syrup

### Sour & Sweet

Sweet, fresh, slightly sour and wonderfully balanced. Says enough, so we use this to tell you that this unique cocktail menu was created by our fantastic colleague Sonja. You can often find this awesome Finnish girl in or around the bar, so be sure to give her the compliment she deserves!

## MATCHA KAKUTERU

12

Matcha, Soy Latte,  
Jinro Soju & Vanilla

### Grassy & Sweet

This cocktail's (or "kakuteru" in Japanese) shining star is the powder of shade-grown ground green tea leaves, or Matcha. Shaken with Korean Soju Liqueur, Soy milk and vanilla, this coup unifies its ingredients into a harmonious, earthy, fluffy cocktail.

## AUTUMN'S HARVEST

13

Cinnamon Infused Quatro  
Bacardi, Patron Tequila & Apple

### Sour & Fruity

This cocktail is inspired by true autumnal flavours: sour green apples married with cinnamon infused golden cuban rum and finest quality blue Agave-Tequila, this cocktail is a true celebration of the glory of fall. Rain or shine...

## GOOD THYMES

10

Lyre's 0% Bourbon, Thyme,  
Lemon & Ginger Beer

**Herby & Warm**

Freshly muddled lemon juice doubles with thyme in a surprising yet impeccable duo. Together with the freshness of ginger beer, it will remind you of a good time, even the next morning.

**NON-ALCOHOLIC**

## ESPRESSO MARTINI

12

Van Kleeff Coffee Liqueur, 42  
Below Vodka, Espresso & Vanilla

**Smoky & Boozy**

It is made Kantine-style with coffee Liqueur sourced from historic distillery Van Kleeff at a stone throw away. Found in 1842, their distillates have through the centuries been considered the lifewater of The Hague, and their craftsmanship shows.

## BERRY BLOOM

11

Seedlip 0% Gin, Pomegranate,  
Hibiscus & Cranberry

**Sweet & Sour**

With notes of pomegranate and hibiscus essence, the cranberry and redcurrant crown rounds it up into a floral, berryful drink. And yes, that is now a word.

**NON-ALCOHOLIC**

## FIRST FROST MARTINI

13

Van Kleeff Coffee Liqueur, Winter  
Spices Infused Bourbon,

**Warm & Bitter**

Fight the frost with the warm flavors of this cocktail created in celebration of the winter season. It brings together the winter spices and cloves complimented by the warm tang of Bourbon. this cocktail is the perfect remedy for early sundowns.

## ANEJO QUATRO HIGHBALL

12

Anejo Quatro Bacardi, Triple  
Sec, Ginger Beer & Bitters

**Warm & Fresh**

The anejo quatro highball is the Kantine star of mule-inspired recipes. With golden rum aged under the Caribbean sun, hint of orange, lime and mouthful of ginger, this cocktail has an unparalleledly fresh, thirst-quenching effect.

## COGNAC ESPRESSO MARTINI

13

Van Kleeff Coffee Liqueur, Baron  
Otard VSOP, Espresso & Vanilla

**Smoky & Warm**

It is made Kantine-style with coffee Liqueur sourced from historic distillery Van Kleeff at a stone throw away. Found in 1842, their distillates have through the centuries been considered the lifewater of The Hague, and their craftsmanship shows.