

DRINKS MENU

AMSTERDAM'S FIRST BEER HOUSE

In 1868, when this building housed the 'De Hooiberg' brewery, the Hulscher brothers approached G.A. Heineken with a groundbreaking idea: to transform part of the brewery into a beer house. Heineken agreed, and in 1870, Die Port van Cleve was established. The beer house quickly became popular as the first of its kind, exclusively serving the exceptional beers of De Hooiberg Brewery.

After Heineken relocated the brewery, Die Port van Cleve evolved into a full-fledged restaurant, renowned for its famous numbered steak. Shortly thereafter, the Hulscher brothers opened the bar-bodega De Blauwe Parade next to the restaurant, offering a range of local beers and jenever. Today, we've refreshed our drinks menu with new local offerings while preserving the best of the Hulscher brothers' legacy.

— ROZE BUNKER SOFT DRINKS

Roze bunker soft drinks

4

Roze Bunker drinks are locally harvested biological soft drinks

Dhr. Peer

Wilde Ijsthee

Thirsty Tulip

Smoked Lime

Madame Ginger

Citrus Movement

Crazy Berries

— SOFT DRINKS/WATERS

SPA Blue/Red 0,25/0,75

3.60/7

Sprite

4.10

Coca Cola / Zero

4.10

Fanta

4.10

Iced Tea Peach

4.10

Red Bull

4.10

Royal Bliss Signature Tonic

4.10

Bitter lemon

4.10

Ginger Beer

4.10

Rosé Lemonade

5.50

Lemon juice, grenadine syrup and sugar syrup

Juices:

4.50

Schulp Orange juice

Cranberry juice

Schulp Tomato juice

Pineapple juice

Schulp Apple juice

— HOT DRINKS

Espresso

2.90

Doppio (Double espresso)

4.90

Americano

3.50

Cappuccino

4.10

Cafe Latte

4.10

Flat White

5.50

Hot chocolate

4.50

Specialty coffee

9

Dem good chai latte

6.25

Gluhwein

6

Add something extra like:

shot espresso, whipped cream or oat milk

0.75 per item

— 'CITEA' LOOSE LEAF TEA

English Breakfast	4.50
Earl Gray	
Ginger & Lemon	
Floral Jasmin Green	
Chamomile Garden	
Amsterdam Blend	
Fresh herbal tea	4.50
Mint, Ginger, Lemon, Melisse, Verbena	

'CITEA' LOOSE LEAF TEA

CiTea's founder Dio Buchner with a childhood friend Jelle De Boer grew up to become CiTea in 2013, just around the corner from us on Prinsengracht. All their teas are tested by a board of experienced blenders and tasters to create teas of exceptional quality. If you love their tea, you can also buy a pack to go with us.



— SPECIAL COFFEE

Amaretto	10
Cubano	10
Baileys	10
Nocciolino	9.50
White chocolate	10
Dark chocolate	10
Coconut	11

— BEER

— DRAFT BEER

Heineken 0.25/0.5	4.50/8
Texels 0.33/0.50	6.50/11.50
Brouwerij 't IJ Ijwit 0.33/0.50	6.50/11.50

— BOTTLED BEERS

Brouwerij 't IJ Natte	6
Brouwerij 't IJ Zatte	6
Brouwerij 't IJ I.P.A	6
Lowlander Tropical Ale	7
Heineken 0 %	4
Amstel Radler	4
Apple cider	4
Jopen Stout	6

— SPIRITS

WYNAND FOCKINK SPIRITS

Since 1679, Wynand Fockink has been handpicking all their ingredients one by one; They make the best most unique, and delicious spirits with the most amazing colours right beside Dam Square. You can visit their tasting room on Pijlsteeg.

Young Jenever	5
Old Jenever	5.50
Superior Jenever 3y	6
Superior Jenever 5y	6.50
Superior Jenever 11y	7.50
Amsterdam Dry Gin	6.50
Drop Liqueur	6
Passionfruit Liqueur	6
Fennel Liqueur	6
Orange Liqueur	6
Kopstootje, a.k.a. 'little headbutt'	11.50

THE STILLERY SPIRITS

The Stillery is a distiller of Organic Craft Spirits in West of Amsterdam, founded in 2015 by two friends Pascal and Robin.

Vodka	6.50
Old Style Jenever	6
Dutch North Sea Gin	6.50
Most Floral Gin	6.50
0,0% Floral Gin	6.50
Eau De Vie	6.50

— DUTCH SPIRITS

Flying Dutchman Light Rum 1y	6
Flying Dutchman Dark Rum 3y	7
Bols Vodka	6
Ketel One Vodka	6.50
Golden Spirit of Frisia Single Malt	7.50
Millstone Peated Whisky	8
Millstone Rye Whisky	8
Willem's Rare Vermouth cask Whisky	8.50
LALA Tequila	7

We have other spirits available - please ask our staff.

— SPIRITED UNION RUM

Spirited Union Coconut Rum	7
Spirited Union Lemon & Leaf Rum	7
Spirited Union Pink Grapefruit & Rose Rum	7
Spirited Union Spices & Sea Salt Rum	7
Spirited Union Honey Rum	7

SPIRITED UNION RUM

Spirited Union, originated in Amsterdam, is the first botanical rum on the market. Based on the belief that rum, or any beverages, should always be natural and refreshing, Spirited Union's mission is to re-distill or infuse single origin rum with natural ingredients. This creates an innovative, colorful and completely new category within rum: botanical rum.



— COCKTAILS

— THE DUTCH COCKTAIL CLUB

La La Paloma	10
Back to Bali	10
Paloma 0.0	10
Passionfruit Mojito 0.0	10

THE DUTCH COCKTAIL CLUB

Bottled cocktail is a rising trend. Dutch Cocktail Club specializes in creating premium 'ready to drink' cocktails that are ready in seconds and perfect for every occasion. Dutch Cocktail Club 0.0 is a bold and colorful non-alcoholic formula, created by our team of professional bartenders and mixologists.



— SIGNATURE HERITAGE COCKTAILS

The Discovery The discovery of the very first cocktail is an old-fashioned in the 18th century. For our Dutch twist, we use 5-year-old Jenever and Orange liqueur from Wynand Fockink. Ingredients: WF 5Y Jenever, WF Orange Liqueur, Angostura bitter.	12
The Glory For the story of opening beer house Die Port van Cleve, our heritage cocktail is made with Heineken beer and a blossoming touch of elderflower liqueur, a reference for our glory. Ingredients: Heineken beer, Bols Elderflower, lemon juice, Sprite.	12
The Celebration The theme is about the birthday celebration of King William III and a wooden façade made of 7500 oil lamps. This is our twist of the classic Alexander cocktail. Ingredients: White Chocolate Liqueur, Culinary Cream, The Stillery Eau de Vie, cinnamon.	12

The Source of Light

The story of how Die Port van Cleve was the first to have electrical light. The cocktail itself is translucent in colour at the beginning, to resemble this very first light. People were storming here to see this miracle, which made the beers and steaks in high demand. A slow pour of Grenadine syrup at the end symbolizes this success, transforming the cocktail's appearance.

Ingredients: Peach Tree, Bols Vodka, lime juice, grenadine syrup.

The Garden of Cleve

Our twist on the Long Island Iced Tea as the women in the 18th century used to mask their alcohol in their tea at the garden of Cleve.

Ingredients: Bols Vodka, WF Gin, Spirited Union Lemon & Leaf Rum, LALA Tequila, Bols Triple Sec, Cola, lemon, flowers.

The Emperors Crown

The theme is about the opening of De Blauwe Parade. This cocktail is the pride of our senior bartender Massimo, making it with Willem's Royal Orange and flavourful tropical kicks.

Ingredients: Willem's Royal Orange/Aperol, Peach Tree, De Kuyper Passionfruit, lime, rosemary.

The Numbered Steak

This is the story about how counting steaks made Die Port van Cleve famous. To pair with this, we make a Dutch version of a smoky, herbaceous Manhattan cocktail with charred rosemary, a reference to our use of basting technique and jus de veau in the steak.

Ingredients: Millstone 92 Rye whiskey, Willem's Original Vermouth, Angostura bitter, charred rosemary, orange peel.

The Unity

Die Port van Cleve has always been a place where everyone could go, no matter your wealth or status. This is where our least used but most surprisingly good liquor and our best selling liquor meets.

Ingredients: WF Fennel Liqueur, Amaretto, Havana Club 3, lime juice, cinnamon stick.

Our bartenders can make classic cocktails such as Negroni, Spritz, Pornstar Martini, Espresso Martini, Mule etc with Dutch ingredients upon requests.

WINE LIST

THE FORGOTTEN WINE TRADE

The place where the hotel is located, has proved to be a breeding ground for many peculiarities over the centuries and with everything that has taken place on the plot of 'Die Port van Cleve', sometimes things happen to fall into oblivion. For example, what has always been underexposed is the wine trade under the company name 'Gebroeders Hulscher'. This is regrettable for various reasons. For example, the reputation of the wines in 'Die Port van Cleve' was of an equivalent level, just like the steaks that are always and everywhere praised...(The story continues on the last page of the menu)

- WINE BY GLASS

WHITE

Cuvee Marine, Domaine de Menard, Gascogne, 2023 bottle 30 glass 6.50
Sauvignon Blanc, Colombard, Gros Manseng:
Crisp and mineral with ripe grapefruit, peach, nectarine

La Di Motte Pinot Grigio, Friuli Grave, 2022 bottle 33 glass 7
Round and soft, attractive acidity with fresh white fruits

Chardonnay, Purcari 1827, Moldova, 2022 bottle 40 glass 8.50
Award-winning wine with complexity of mango, peach, passion fruit, vanilla, a light hint of coconut and minerality. Subtle wood notes, almond, creamy, juicy, framed with soft acidity and a fruity finish

RED

Pinot Noir, Domaine Guy Allion, Loire, 2022 bottle 40 glass 8.50
Light, firm and earthy with good acidity; red cherries and strawberries

Negroamaro, Masseria Borgo Dei Trulli, Puglia, 2022 bottle 36 glass 7.50
Full body, ripe taste of plum, blueberry, cherry and warm spices

Chateau Latour Camblanes, Bordeaux, 2021 bottle 40 glass 8.50
Merlot: earthy, powerful with dark fruits and strong spices

SPARKLING

Cava Brut (bio), Neleman, Valencia bottle 38 glass 8
Dutch producer, with scents of ripe fruits and pastries

ROSE

Freeda Rose (bio), Cecilia Beretta, Veneto, 2023 bottle 36 glass 7.50
Carmenere, Corvina, Sauvignon: Full-bodied and fruity Rose with ripe fruits and mild spiciness

DESSERT WINE

Thomas Barton Sauternes, Bordeaux, 2016 bottle 46 glass 6
Semilion & Sauvignon blanc: elegant sweetness of honey, marmalade and apricot, peach with some fresh tones

Barros Tawny Port, Douro bottle 40 glass 6
Firm and aged with aromas of plum, raisins, chocolate, figs and spices

Food and wine pairing suggestion? Please ask our staff!

– WINE BY BOTTLE

WHITE

Javier Beltran Verdejo, R&G, Rueda, 2022 Crisp, mineral and structured; citrus, tropical and grassy	bottle 30
Viorica, Purcari 1827, Moldova, 2023 Aromatic with flowers of acacia, honeysuckle, jasmine, elderflower and pronounced cream and yeast taste	bottle 35
Riesling, Weingut Allendorf, Rheingau, 2021 Full-body, intense and complex with stone fruit, grapefruit and minerality	bottle 38
Albarino, Y Vinedos de Altura S.L, Rias Baixas, 2022 Crisp and saline with citrus, peach and apricot aromas	bottle 38
Sauvignon Blanc, J.M. Roger, Sancerre, 2022 Fresh and open with green apple, grapefruit, gooseberries and a touch of smoke	bottle 56
Gruner Veltiner, Schuster, Niederosterreich, 2021 Ripe tropical fruit aromas, blossom notes with a touch of acacia honey, silky texture, striking minerality and spices	bottle 65
Viognier, Jean-Luc Colombo, Condrieu, 2022 Complex, rounded, floral with peach, apricot, tropical fruits and honey	bottle 90
Chardonnay, Au Piet Du Mont Chauve, Chassagne, 2014 Highest expression of Chassagne Premier Cru with great oaky richness, pierced by ripe citrus fruits and minerality of crumbly limestone	bottle 110

SPARKLING

Prosecco Rose extra dry, Cecilia B., Veneto Light and refreshing with a bouquet of citrus and red fruits, and a touch of hibiscus	bottle 39
Pommery Brut Silver, Champagne Elegant, creamy with citrus, pear with beautiful toasted bread and hazelnut tones	bottle 85

RED

Jean-Luc Colombo, Cotes Du Rhone, 2022 Grenache, Syrah and Mourvedre: Intense and structured with dark red fruits, violet, vanilla, licorice and pepper	bottle 38
Rosso di Montalcino, Col D'orcia, Tuscany, 2021 One year of oak aging offers a complex bouquet of cherries, ripe red fruits and subtle oak notes. With a good structure, soft tannins and fresh acidity, there is a lasting fruity aftertaste	bottle 45

Pinot Noir, Chateau de Pommard, Burgundy, 2022 Lively, fiery, highly concentrated and with a catchy texture. Complex with aromas of blackberry, black cherry, roses and pansies and the spiciness of bay leaf	bottle 60
Grand vin du Chateau Guges, Haut-Medoc, 2015 Die Port van Cleve's winery with a smooth taste and black fruits, leather and smoke	bottle 60
Tempranillo, Marques de Caceres, Rioja, 2018 Gran Reserva: aged for 24 to 26 months in French oak barrels. Aromas of sweet spices, bay leaf and ripe plum. Gently roasted flavours and fresh spiciness	bottle 70
Amarone Della Valpolicella, Pasqua Vignettie Cantine, Veneto, 2018 Full-bodied red wine with a velvety structure. Plum, almond, cherry, dried fruit and bitter chocolate	bottle 80
Rolland & Galarreta, Priorat, 2018 Blend of Carinena & Garnacha: Powerful, full-bodied with cinnamon, spices, lavender and cherry blossom. Dark aromas of blackberries, black cherry, tobacco and chocolate	bottle 75
Chateau Montlabert Grand Cru, Saint – Emilion, 2019 Dense and full-bodied. Powerful aromas of black fruits and vanilla combined with roasted notes	bottle 85
Jean Luc Colombo, Chateauneuf du pape, 2022 Grenache, Syrah and Mourvedre: Smooth, well-balanced and youthful Southern Rhone with ripe aromas.	bottle 90
Nebbiolo, Arnaldo Rivera, Barolo, 2019 Elegant scents of cherry, raspberry and red currant, but also violet and a light smokiness. The taste starts off solid with cherries and ends with a long, smooth finish.	bottle 90
Chateau Lafon-Rochet, Saint-Estephe, 2015 Classic Claret of left bank with high concentration and power. Almost a decade of bottle aging leads to the development of tobacco, cigar and pencil shavings, while retaining its complexity of oak and dark fruits.	bottle 105
Syrah, Jean Luc Colombo, Cornas, 2018 A wide fragrance spectrum of blackberry, dark cherry, black pepper, cocoa, star anise licorice, leather, fennel and cedar wood. Firm, complex and elegant with dark fruits, ripe tannins, a hint of pepper, followed by a long, fresh finish.	bottle 110
Grand Vin Du Chateau Guges, Haut-Medoc, 2015 Die Port van Cleve's winery with a smooth taste and black fruits, leather and smoke.	magnum 125

— NON-ALCOHOLIC FOOD PAIRING

WILDER LAND

As a Dutch line of product, Wilder Land works with farmers, tastemakers, and gourmets to create their botanical drinks. By planting local and indigenous crops they make the tastiest products which pair beautifully with the dishes on our menu.

Thé de L'été Rosé bottle 28 glass 6

With salty, sweet and summer-fruity notes, this subtly sparkling tea is an ideal festive summer drink. The special combination of samphire and blackcurrant makes it a perfect 0.0 pairing.

Het is altijd Lente – kombucha bottle 28 glass 6

It's Always Spring is a fresh floral kombucha based on chamomile

Holy Smokey Part II – kombucha bottle 28 glass 6

The whiskey of kombucha, with a rich, smokey and minty taste

FERAL

Feral creates fermented botanical drinks from the Dolomites, ideal for meal pairing. Crafted from humble ingredients like beets, elevated through lactic fermentation and infused with roots, spices and herbs to pair beautifully with the dishes on our menu.

Feral N°1 White beet Hop Szechuan Pepper bottle 36 glass 7.50

Fresh and floral with mineral, citrus notes coming from the Szechuan pepper and final touch of hop. It has a perfect balance between sweet and acid, bringing up spring tasting notes of lychee, elderflower, white peach, ginger. It is ideal with veggies, fish, white meat.

Feral N°2 White beet Ginger Allspice bottle 36 glass 7.50

Full of depth and warmth and has a great bittersweet balance. Its bright orange colour comes from the infusion of ginger pieces, pepper and juniper berries with the fermented organic white beet juice. Great with spicy meals or digestif, or with desserts.

Feral N°3 Red beet Pepper Thyme Oak Blueberries bottle 36 glass 7.50

Rich and full-bodied, with a strong presence of acidity and tannins. Bright red comes from fermented organic beetroot and wild blueberry, enhanced by oak, black pepper and thyme. It is our favourite with meaty, umami dishes.

Feral N°4 Red beet Lavender Juniper 750ml bottle 36 glass 7.50

Deep, floral with bright acidity and silky soft tannins. It's ideal with risotto, fatty fish, charcuterie.

THE FORGOTTEN WINE TRADE ...

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It also shows how much entrepreneurial ingenuity the Hulscher brothers worked with. The brothers' business actually consisted of two parts, the beer house and in addition the wine trade. At the time, this was a public secret in Amsterdam. But what is less well known today, is that the wine trading of the brothers was one of the oldest wine merchants in Amsterdam. The brothers already obtained a patent in the year 1875 to be operational as a wine merchant.

Particularly large cellars extended under the complex of 'Die Port van Cleve', which ran all the way from the 'Spuistraat' to 'Nieuwezijds Voorburgwal'. In addition to the storage of all kinds of provisions, the wine trade was the main focus within these cellars, where the largest part was intended for the storage of the most beautiful wines. These wines were of course poured in the restaurant and later also the bodega, but in addition also sold from the wine merchant. The somewhat romantic approach to how and why the wines of 'De Poort' were so praised, is that the wines were treated with tenderness and were particularly well aged. Furthermore, they were chosen with love by a true professional, as the literature from back then teaches us.

Building up and maintaining a reputation was devoted to the brothers. To this end, the wine trade was in direct connection with well-known wineries in 'Oporto' for genuine. Port wines and with 'Cadix and Jerez de la Frontera' for various sherry wines. All this filled the vast scaffolding in the cellars, where literally hundreds of bottles were arranged by origin and quality. The somewhat more common wines in the front and the more refined 'Château wines', as well as the gracious 'Bordeaux wines' located deeper in the cellars.