

Cocktail Menu

THIS IS NHOW

14.90

fresh, fruity, signature

Brugal Añejo Rum, Licor 43, lime, strawberry, Kriek beer, mint

ROSESTAR MARTINI

16.40

floral, creamy, elegant

Mom's Love Gin, lime, rose, hibiscus, vanilla

ELVY'S SUNSET

15.40

golden, tropical, signature

Black Riga vodka, lime, passionfruit, orange, strawberry

FOOD PAIRING

Pata Negra

7.00

MON CHERI

14.90

fruity, rich, tangy

Red wine, crème de cacao, triple sec, cherry

FOOD PAIRING

Jalapeño Poppers

5.00

LUNAR ORCHARD

14.90

crisp, aromatic, orchard-inspired

Calvados, Belle liqueur, cinnamon, lavender

FOOD PAIRING

Green Garlic Olives

5.00

DUTCH NIGHT BLOSSOM 15.40

fresh, floral, bitter

Jenever, elderflower, Kahlua

FOOD PAIRING

Old Rotterdam with Coffee Mustard 5.00

KANPAI TROPIC ISLAND 15.90

floral, creamy, elegant

Sake, Yuzu liqueur, pineapple, banana

FOOD PAIRING

Crispy Nori with Sriracha Mayonnaise 5.00

Virgin Cocktails

VIRGIN NHOW

dark, fruity, smooth

Fluère DarkRoast, lime, strawberry, vanilla, mint, blackberry

12.90

0% PALOMA

juicy, tart, fresh

Lyre's Agave Reserva, pink grapefruit, Italian Spritz

12.90

**ELVY'S PASSIONATE
SUNRISE**

tropical, citrusy, sunny

Kever Genever 0%, lime, orange, passionfruit, strawberry

13.40

**TROPICAL
PINEAPPLE FIZZ**

fresh, tropical, sweet

Pineapple, lime, vanilla, coconut, ginger ale

12.40

THE GREEN WHISPER

*mysterious, subtle
just like the taste*

Seedlip Grove, lime, lemongrass, cucumber

12.90

**STAR OF ROSE
MARTINI**

*floral, creamy,
quite sweet*

Seedlip Grove, lime, rose, hibiscus, vanilla

13.40

Are you looking for something more classic?

You can ask our bartender to craft your favourite classic cocktails.

all prices are in euros and include taxes and fees