



Cocktails
Sharing dishes
Mocktails

**The fashionable art
of nonchalance**



SPREZZA à SPREZZATURA

A term defined in the Renaissance that simply means doing something extremely well without showing effort.

A main synonym would be ‘Studied carelessness’.

It also can apply to not trying too hard to achieve something. It was popularized in Castiglione’s book of the Courtier, stating it was a necessary trait for a perfect counter.

Don't be shy Let's get social

Please follow us on social media for news & updates.
Facebook: @SprezzaDamier Instagram: @SprezzaDamier

WiFi

You can connect to our free wifi network.
Just search for 'Sprezza Free Wifi'.

Payments

We accept all these cards for your payments:

Bancontact, Maestro, Mastercard, Visa, V-Pay, Diners club, Payconiq

1 table = 1 bill

Reservation

Reservations are recommended.

Ask our staff for further information, or call 056 22 15 47.

Hungry?

Have a look at our sharing dishes menu

Private events

Workshops

Private dinner

sprezza@hoteldamier.be

056 22 15 47



SIGNATURE COCKTAILS

14.00

Butterfly Gin Fizz

Gin - Butterfly pea syrup - Lemon juice -
Egg white - Top with ginger beer

Adding butterfly pea flowers to your drink looks strange to you? Try this cocktail, the taste, the aroma and the purple color will let you be speechless...

Passionate Lover

Vodka - Passion fruit syrup - Cranberry juice - Supasawa - Passion fruit/
ginger ale foam

The perfect combination of vodka/cranberry/passion fruit and a touch of ginger on the top. You are going to love this refreshing cocktail, with passion!

Japanese Mule

Sake - Cucumber juice - Ginger syrup -
Ginger beer

A refreshing cocktail with a ginger kick, the cucumber juice is balanced perfectly with the spicy flavor of the ginger.



SIGNATURE COCKTAILS

14.00

Dragon's Clover Club

Gin - Dragon fruit syrup - Supasawa -
White chocolate foam

A sweet/sour dessert cocktail with a delicate touch of dragon fruit. The best way to end your night!

Modern Old Fashioned

Macallan 12 yrs - Angostura bitters -
Demerara syrup - Stout foam

If you like whiskey, then you are at the right place, the beer foam gets this cocktail to another level.

Cloudy Patron

Tequila - Cointreau - Supasawa - Passion fruit syrup - Pacific breeze

Forget the classic margarita, a salty breeze from the ocean brings you the cloudy patron at your table.

CLASSIC COCKTAILS

Espresso Martini

14.00

Mary White Vodka - Marula Coffee
Liqueur - Chocolate Bitters - Espresso shot

*A classic that will fuck you up, and wake you up
at the same time.*

Pornstar Martini

15.00

Absolute Vanilla - Mary White vodka -
Passoa Passion Fruit - Homemade Passion
Fruit Puree - Lemon Juice
Egg White - Champagne

*This cocktail has serious sex appeal. Strong passi-
on fruit flavors, with a hint of vanilla. Served with
a sidecar of champagne, to cleanse your pallet.*

Zombie

14.00

White rum - Brown rum - Dark rum -
Lime juice - Homemade Tiki syrup -
Grenadine

A classic Tiki cocktail for strong drinkers

Anything Sour

14.00

Spirit of choice - Supasawa - Simple
syrup - Angostura bitters - Egg white

*Just choose your spirit and we will make it
sour for you. Gin, vodka, amaretto, pisco,
whiskey, it's up to you.*

LOW-ABV COCKTAIL

Lazy Red Cheeks

14.00

Mary White Vodka - Supasawa -
Violet Syrup - Raspberry

*A fruity and floral Belgian classic made by Manuel Wouters.
Low on vodka so you can drink another one!*



NON-ALCOHOLIC COCKTAILS

12.00

BOB'S Smoky Sombrero

Fluere Smoked Agava N/A -
Supasawa - Strawberry/Yuzu/
Lemongrass syrup

The N/A fluere smoked agave with the touch of your homemade strawberry/yuzu/lemongrass syrup, will travel you to Mexico, don't hesitate to wear your sombrero and follow BOB'S rules.

Virgin Red Passion

Cranberry juice - Passion fruit syrup -
Lime juice - Fresh raspberry

*No alcohol for you? no problem at all!
Choose this NA cocktail to start or end your night with style!*

Honey, pop the champagne!

Champagne and Thyme Syrup -
Honey Syrup - Lime Juice - Tonic

Got something to celebrate? But it's not "that" kind of party. Then this one is perfect for you!

No alcohol, I promise.



NON-ALCOHOLIC DRINKS

Spritz

nona spritz - fever tree mediterranean	12.00
rebels spritz - fever tree indian tonic (aperol style)	12.00
alcala spritz spring water - kombucha culture - tea (hibiscus, fireweed, wormwood)	8.50

Mocktail

opius albedo - fever tree ginger ale	12.00
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Non-Alcoholic gin

copperhead N/A - fever tree elderflower	12.00
nona june - fever tree mediterranean	12.00



NON-ALCOHOLIC WINES

WINES

Rosé wine

kolonne null rosé	8.50	39.00
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Sparkling

kolonne null rosé sparkling		22.00 (37.00 cl)
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WINE - BUBBLES

Rosé

les parfums du midi <i>(Languedoc)</i>	7.00	35.00
whispering Angel <i>(Côtes de Provence)</i>		60.00

Bubbles

prosecco 'Fidora'	9.00	45.00
cava 'Pere Ventura'	9.00	45.00
gonet blanc de blancs	16.00	90.00
ruinart brut		105.00
ruinart Blanc de blancs		150.00
laurent perrier		99.00
laurent perrier - Cuvée Rosé		135.00
bollinger		110.00
krug - Grand Cuvée		250.00
louis roederer - Cristal Brut		295.00

White

en la parra <i>(Bodegas Nodus, Valencia)</i>	6.70	35.00
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pouilly fumé <i>(Jonatban Didier Pabiot - Loire)</i>	12.50	65.00
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tessellae fumé <i>(Lafage - Languedoc - Rousillon)</i>	8.50	42.00
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Red

mirone <i>(Artiga fustel, Aragón)</i>	6.70	35.00
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chianti Colli Senesi <i>(Fattoria Lornano- Toscano)</i>	10.00	45.00
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ch. Croque Michotte <i>(St-Emilion Grand Cru)</i>	13.50	70.00
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SOFT DRINKS

coca cola / zero	3.70
ice-tea	3.70
perrier	3.70
vittel	3.70
tomatensap	4.90

Ritchie

grapefruit	4.70
orange	4.70

San Pellegrino

aranciata	4.70
limonata	4.70

Schweppes

tonic	3.70
agrum	3.70
soda	3.70

Fever-Tree

indian tonic	4.40
mediterranean tonic	
elderflower tonic	
ginger beer	
sicilian lemonade	
ginger ale	

BEERS

Draught beer

stella artois	3.20
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Local beer

julia	5.50
omer	5.50
duvel	5.00

HOT DRINKS by Viva Sara

Black coffee

espresso	3.50
lungo	4.00
deca	4.50
doppio	4.00

Coffee with milk

latté macchiato, <i>espressoshot met gestoomde melk</i>	5.50
oat latté macchiato, <i>espressoshot met havermelk</i>	6.50
flat white, <i>dubbele espresso met schuimlaag</i>	4.50
cappuccino, <i>lungo met gestoomde melk</i>	4.50
panna montana, <i>lungo met slagroom</i>	4.50
espresso macchiato, <i>espresso met melkschuim</i>	4.00
mochaccino, <i>espresso, chocolademelk en slagroom</i>	5.00

Iced coffee

frappé latté, <i>mix of coffee, milk, ice</i>	5.50
frappé haver latté, <i>mix of coffee, oat milk, honey, ice</i>	6.50
frappé chai latté, <i>mix of chai, milk, ice</i>	5.50
frappé chai haver, <i>mix of chai, oat milk, honey, ice</i>	6.50

Spiritual coffee

10.00

Irish/ Italian/ French/
Normandy/Hasseltse coffee

CUSTOMISE YOUR COFFEE

+ 1.00

extra espresso shot

Add some flavour

amandel-caramel-vanille-

speculoos-hazelnut





chai Latté 6.00
 matcha Latté 6.00

Classic teas by Newby Teas London
 5.00

Green tea

jasmine princess
 hunan green

Black tea

earl grey
 english breakfast

Herbal tea

ginger lemon
 masala chai
 peppermint
 chamomile

Fruit tea

rooiboos orange
 strawberry & mango
 rosehip & hibiscus

fresh mint tea 5.50
 fresh ginger tea 5.50

GIN (5CL) & TONIC

copperhead + fever tree mediterranean tonic	14.00		
copperhead 'black batch' + fever tree indian tonic	14.00		
copperhead 'gibson edition' + fever tree indian tonic	14.00		
blind tiger 'piper cubeba' + fever tree mediterranean tonic	16.00		
blind tiger 'imperial secrets' + fever tree ginger ale	16.00		
tanqueray ten + fever tree clementine tonic	14.00	hendrick's + fever tree elderflower tonic	14.00
tanqueray rangpur + fever tree lemon tonic	13.00	gin mare + fever tree mediterranean tonic	15.00
bombay sapphire + fever tree indian tonic	13.00	monkey 47 + fever tree indian tonic	16.00
		herbalist + fever tree indian tonic	16.00
		spring gin 'ladies edition' + fentimans rose lemonade	16.00
		filliers dry gin + fever tree indian tonic	14.00

Non-alcoholic

copperhead N/A + fever tree elderflower	12.00
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RUM (5CL)

appleton 'signature Blend'	7.00		
appleton 'reserve blend'	10.00		
appleton 'rare blend'	13.00		
appleton '21y'	23.00		
diplomatico mantuano	8.00		
diplomatico reserva exclusiva	11.00		
diplomatico vintage 2004	15.00	don facundo neo	15.00
brugal 1888	12.00	don facundo eximo	20.00
compagnie des indes	16.00	don facundo exquisito	40.00
mount gay black barrel double cask	8.00	don facundo paraíso	75.00
mount gay eclipse heritage blend	12.00	kraken rum	7.00
mount gay XO triple cask blend	13.00	don papa	10.00
		ron abuelo 12y 'gran reserva panama'	12.00
		plantation barbados rum - 5 YO - 40 %	9.00

TEQUILA (5CL)

espolon blanco	9.00
espolon reposado	10.00
jose cuervo 'reserva de la familia	18.00

MEZCAL (5CL)

ilegal añejo	17.00
ilegal joven	12.50

PISCO (5CL)

capel reserva	8.00
pica barsol	8.00

CACHACA (5CL)

leblon	8.50
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VERMOUTH & AMARO (8CL)

cocchi di torino (IT)	8.00
carpano antica formula (IT)	10.00
amaro montenegro (IT)	10.00
campari (IT)	8.00
campari orange	13.50
aperol spritz (IT)	12.50

SHERRY & PORT (10CL)

graham's 'fine white'	7.00
graham's 'fine tawny'	8.00
quinta da gávosa porto 'white 10y'	10.00
quinta da gávosa porto 'tawny 20y'	20.00
NPU sherry 'amontillado'	7.00
san emilio 'pedro ximénez'	7.00

VODKA (5CL)

mary white	10.00
grey goose	12.00
ciroc	12.00
beluga	10.00
belvedere	10.00

COGNAC (5CL)

hennessy VS	7.00
rémy martin 1738 “accord royal”	8.00
hennessy fine de cognac	9.00
hennessy XO	20.00
rémy martin VSOP/XO	16.00/32.00

CALVADOS (5CL)

du breuil fine	10.00
du breuil 15y	12.00
du breuil ‘chocolat blend’	12.00

GENEVER (5CL)

korenwijn 5y	9.00
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LIQUEUR (5CL)

chartreuse jaune	10.00
chartreuse verte	12.00
D.O.M. benedictine	9.00
hierbas de las dunas	13.00
cointreau	9.00
elixir d’anvers	11.50
villa massa limoncello/amaretto	10.00
baileys	9.00

**Work is the curse of
the drinking class**

TYPES & REGIONS OF WHISK(E)Y

Scotland

Highland: Subtle and floral with heathered-honeyed tones, although there is a touch of peat smoke in coastal malts.

Lowland: The last surviving lowland distilleries maintain the tradition of light, estery, grassy flavour notes.

Campbeltown: Mainly known for their smoky, oily character, There used to be 34 distilleries in Campbeltown. Today only 3 remain.

Speyside: Known for their fruity, nutty, even spicy character, Speysides offer a wide spectrum of flavours, with something for every palate.

Islay & Islands: Salty, peated smoke is the signature flavour note, ranging from subtle Lapsang Souchong to the smokefest of a beach bonfire.

Ireland

For an industry that, until recently, had only three operational distilleries, Irish whiskey offers a richly varied array of styles and production methods. Double distillation, triple distillation and an unique style of pot still whiskey that owes its genesis to a taks dodge.

USA

Bourbon: Produced using a mash of 51-80% corn, and aged in new, charred white oak barrels.

Rye: Made from a mash of at least 51% rye and aged in new charred-oak barrels, these are spicier and fuller-bodied than bourbons.

Tennessee: Made from a mash of 51% corn and aged in new charred-oak barrels, these differ from bourbon in two ways. They must be made in the state of Tennessee, and generally use the Lincoln County Process, whereby the whiskey is filtered through maple charcoal before bottling.

Japan

Less than a century old and with only a handful of distilleries, Japanese whiskey has moved fast to develop its own unique style, or rather styles, and has met with growing acclaim in the West in recent years. From light and precise to smoky and fat, its malts and blends offer a world of whiskey in miniature.

India

India is ostensibly a huge whiskey-drinking nation, the biggest of them all if you look at the bare consumption figures, but nearly all the domestic 'whiskey' produced here is dominated by molasses derived spirit (and therefore, according to EU legislation, not whiskey at all).

WHISK(E)Y

Highlands (5cl)

dalwhinnie 15y	13.50
edradour 10y	15.00
dalmore vintage 2007	21.00
glenmorangie original 10y	11.00
glenmorangie 'lasanta'	14.00
glenmorangie 'quinta ruban' 14y	13.00
glenmorangie 'nectar d'or'	15.00
glenmorangie 'signet'	34.00
knockando	13.00
oban 14y	15.00
auchentoshan 12y	11.00
auchentoshan three wood	14.00
glenkinchie 12y	12.00
clynelish 14y highland malt	14.00
glendronach 15y sherry cask	17.00
nc'nean organic single malt huntress	19.00
tamdhu 12y	12.00

Rare Malts (5cl)

macallan harmony arabica	40.00
dalmore ob 15y	18.00
macallan 1824 'rare cask'	44.00

Blended scotch (5cl)

ballantines fines	7.50
chivas regal 12y	10.00
chivas regal 18y	16.00
dewar's 12y	11.00
famous grouse	7.00
johnnie walker 'black label'	12.00
johnnie walker 'green label'	13.00
johnnie walker 'gold label'	13.00
johnnie walker 'blue label'	33.00
naked grouse	11.00

Campbeltown (5cl)

kilkerran 16y	19.00
springbank 10y	16.00

Speyside (5cl)

aberlour 10y	12.00
an Cnoc 12y	11.00
balvenie 12y 'double wood'	15.00
glenfarclas 15y	17.00
glenfiddich 12y	13.50
glenfiddich 15y 'solera reserve'	16.00
glenfiddich 18y 'ancient reserve'	19.00
macallan 15y double cask	23.00
the glenlivet 18y	18.00
macallan 12y triple cask	18.00

Islands (5cl)

highland park 18y	26.00
arran 10y island malt	12.00
scapa skiren 16y	16.00
talisker skye 10y	12.00
talisker 10y	13.00

Islay (5cl)

ardbeg 'uigeadail'	16.00
ardbeg 10y 'corryvreckan'	18.00
bowmore 12y	13.50
kilchoman sanaig	16.00
bunnahabhain 12y	13.50
caol ila 12y	16.00
caol ila 18y	29.00
lagavulin 8y	15.00
lagavulin 12y special release	21.00
laphroaig quarter cask	11.00

Belgian (5cl)

rebel's rock	12.00
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Indian (5cl)

amrut fusion	14.00
amrut single malt	14.00

Irish (5cl)

teeling single pot	12.00
connemara 12y single malt	17.00

American (5cl)

bulleit bourbon	9.00
bulleit rye	11.00
maker's mark	10.00
jack daniels tennessee	10.50
jack daniels 'single barrel'	11.00
wild turkey 101 8y	10.00

Japanese (5cl)

nikka from the barrel	15.00
nikka 12y	22.00
hibiki harmony	22.00

HUNGRY FOR MORE?

Please advise our individual food menu on the tables.

FANCY A CUSTOMISED COCKTAIL?

Please ask the bartender.

**It doesn't matter if the glass is half
empty, or half full.**

There is clearly room for more.



**Come to have some cocktails
and talk about happy things.**