

MOCKTAILS	€
Nojito Ginger ale - mint - lime - sparkling water	8,-
Virgin Milano Cranberry juice - prosecco 0.0 - lime juice - cucumber - mint	8,-
Exotic Spritz Juice Lime - Royal Club Tonic - Mango	8,-
Nugo Elderflower syrup - 0.0% prosecco - sparkling water	8,-
SPRITZ	
Aperol Spritz Aperol - prosecco - sparkling water	9,-
Limoncello Spritz Limoncello - prosecco - sparkling water	9,-
Hugo Elderflower syrup - prosecco - sparkling water	9,-
Campari Milano Campari - prosecco - cranberry juice - sparkling water	9,-
GIN-TONIC	
Bombay Sapphire Fever tree tonic - citrus - juniper	13,-
Dry Dutch 1689 Fever tree tonic - ginger - lemon - juniper	14,-
Hendrick's Gin Fever tree tonic - cucumber - juniper	15,-
Gin Mare Fever tree tonic - rosemary - juniper	15,-
Dutch Pink 1689 Fever tree tonic - red fruits	15,-

CROWNE PLAZA MAASTRICHT
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HIGH TEA
12:00 - 17:00
Maastricht High Tea €26,50 p.p. Glas bubbels, soep van de dag, hartig belegde sandwiches, verse smoothie, zoete lekkernijen, scones, room, jam, honing, warme hartige bladerdeeg hapjes, fruitsalade en een selectie van Ronnefeldt thee <i>Glass of bubbles, soup of the day, savory sandwiches, fresh smoothie, sweet treats, scones, cream, jam, honey, warm savory puff pastry snacks, fruit salad, and a selection of Ronnefeldt tea</i>

MEN'S TEA
12:00 - 17:00
Men's Tea €27,50 p.p. Seizoensbier, soep van de dag, plank met warme en koude hapjes, brood en smeersels <i>Seasonal beer, soup of the day, platter with hot and cold bites, bread and spreads</i>

KIDS MENU	€
Huisgemaakte tomatensoep 4,50 Homemade tomato soup	
Pasta met tomatensaus (Laag in suiker en zout) 9,50 Pasta with tomato sauce (low in sugar and salt)	
Gegrilde kipfilet met frieten en appelmoes 14,50 Grilled chickenbreast with french fries and apple sauce	
Kleine fish & chips 14,50 Small fish and chips	
Kinderijs 5,50 Icecream for our little guests	

CROWNE PLAZA®

BY IHG

Maastricht

FOOD & DRINKS

MENU

A little something keeps you going

COCKTAILS	€
17:00 - 0:00	
Mojito 15,- Havana Club 3yr - mint - lime - sparkling water	
Espresso Martini 15,- Tia Maria - absolut vodka - espresso	
Cosmopolitan 15,- Absolut Vodka - triple sec - cranberry juice - lime juice	
Aperol Sour 15,- Aperol - orange juice - lime juice - angostura bitter	
Negroni 15,- Campari - gin - martini rosso	
Margarita 15,- Tequilla - triple sec - lime juice	
Old Fashioned 15,- Four Roses - sugar syrup - angostura bitters	
Amaretto Sour 15,- Amaretto - lime juice - egg white	
Whiskey Sour 15,- Bourbon - lime - sugar syrup - egg white	
Moscow Mule 15,- Absolut vodka - gingerbeer - mint - lime	
Maastricht Mule 15,- Dutch Gin - ginger beer - mint - lime	
White Lady 15,- Bombay Gin - sugar syrup - lime juice - egg white	
Carpharnia 15,- Cachaca rum - lime - brown sugar - sparkling water	
Basilicum Smash 15,- Dutch gin - lemon juice - sugar syrup - egg white - basil	

SIGNATURE COCKTAILS
Glacier 15,- Havana Club - Malibu-Cointreau - coconut syrup - blue curaçao
Sweet Escape 15,- Licor 43 - amaretto - cointreau - prosecco - pineapple
Kellyiente 15,- Jameson - Licor 43 - lime juice - ginger ale
Apple Pie 15,- Amaretto - apple juice - vanilla syrup - lime juice - cinnamon

EAT, DRINK, ENJOY.

SMALL BITES

Bitterballen <i>met Limburgse mosterd</i>	(4 stuks)	6,-
The famous Dutch 'bitterballen' with regional mustard	(8 stuks)	10,-
Kip bites <i>met chilisaus</i> (8 stuks)		12,-
Chicken bites with chili sauce		
Butterfly garnalen <i>met chilisaus</i> (10 stuks)		12,-
Deep fried butterfly shrimps with chili sauce		
Snack assortiment <i>met dip</i> (12 stuks)		12,-
Assortment of deep fried snacks with different dips		

V Vegetarische borrel *Mini loempia's, uienringen, kaassouffles chilisaus en Limburgse mosterd*
Vegetarian bites; deep fried mini spring rolls, onion rings, cheese bites chilisauce and regional mustard

V Nacho's *met cheddar kaas, guacamole, salsa van tomaat en jalapeños*
Nachos with Cheddar cheese, guacamole, tomato salsa and jalapeños

Borrelplank *met warme en koude hapjes, brood en smeersels*
Platter with hot and cold bites, bread and spreads

SALADS

FF Caesar salade *met gegrilde kip, ansjovis dressing, gedroogde tomaat en Parmezaanse kaas*
Caesar salad with grilled chicken, anchovy dressing, dried tomatoes and parmesan cheese

VFF Salade Val Dieu *met honing, appel en walnoten*
Salad with Val Dieu cheese, honey, apple and walnuts

FF Salade gebakken scampi en gerookte zalm *met zon gedroogde tomaat, croutons en Parmezaanse kaas*
Salad with fried scampi, smoked salmon, sun dried tomatoes, croutons and Parmesan cheese

VFF Halloumi Salade *met gegrilde halloumi, groente en hummus*
Halloumi Salad with grilled halloumi, vegetables and hummus

SANDWICHES

Rustic bol tonijnsalade <i>met rode ui en salade</i>	12,-
Tuna salad sandwich with red onion and lettuce	
Rustic bol gerookte zalm <i>met roomkaas, kappertjes en salade</i>	13,-
Smoked salmon sandwich with cream cheese, capers and lettuce	
Croque monsieur XXL <i>(Madame-fried egg +€2,00)</i>	13,-
Croque Monsieur with bechamel, ham and cheese	
Focaccia Cervelaat <i>met rozemarijn, pesto, cervelaat en kaas</i>	12,-
Focaccia with rosemary, pesto, cervelat, and cheese	
V Focaccia Vega <i>met rozemarijn, pesto en kaas</i>	12,-
Vegetarian focaccia with rosemary, pesto, and cheese	

SOUP

V Toscaanse tomatensoep <i></i>	
Tuscan tomato soup	
V Soep van de week <i>met huisgemaakte croutons</i>	
Soup of the week with homemade croutons	

THE FAVOURITES

Classic Club sandwich *met friet*
Club Sandwich with French Fries

Crowne Burger *gegrilde runderburger, spek, Cheddar kaas en friet*
Beef burger with Cheddar, bacon and french fries

Fish & Chips *met frieten, gemengde salade en huisgemaakte tartaarsaus*
Fish & chips with French fries, mixed salad and homemade tartar sauce

V Pappardelle *met champignons, truffel tapenade, room, peterselie en Parmezaanse kaas*
Pappardelle with mushrooms, truffle tapenade, cream, parsley, and Parmesan cheese

Wok chicken *met kipfilet, diverse groenten en ramen noedels*
Wok chicken with vegetables and ramen noodles

Gegrilde zalm *met tomatensalsa, salade, friet en beurre blanc*
Grilled salmon fillet with tomato salsa, salad, drench fries and beurre blanc

Flat iron steak *met groene pepersaus, friet en salade*
Flat Iron steak with green pepper sauce, French fries and salad

VFF Sojaburger *met vegan pulled beef en friet*
Soy burger with vegan pulled beef and fries

SWEETS

V Limburgse vlaai *van "Peter Lemmens"*
'Limburgse vlaai' from local pastry chef Peter Lemmens

V GF Panna cotta *met frambozencompote en frambozenijs*
Panna cotta with raspberry compote and raspberry ice cream

V GF Dame Blanche *vanille ijs met warme chocoladesaus en slagroom*
Dame Blanche, vanilla ice cream with warm chocolate sauce and whipped cream

V Caramelijs *met slagroom, caramelcrunch en meringue*
Caramel ice cream with whipped cream, caramel crunch en meringue

V Chocolade moelleux *met vanille ijs & vanillesaus*
Chocolate moelleux with vanilla ice cream & vanilla sauce

€ 9,-	Warme dranken / Hot drinks	
	Koffie	3,50
	Espresso	3,50
	Dubbele espresso	5,00
	Cappuccino	3,75
	Koffie verkeerd	3,75
	Frisdranken / Softdrinks	
	Sourcy blauw / Rood	3,75
	Pepsi Cola / Pepsi Max	3,75
	Seven-Up / Sisi Sinas	3,75
	Rivella	4,00
	Vruchtensappen / Fruit juices	
	Verse Jus d' Orange	6,00
	Appelsap	3,75
	Bieren van de tap / Draft beers	
	Brand Pilsener 25cl	4,75
	Brand Pilsener 50cl	9,50

Lokale bieren van de tap / Local draft beers	
Mergel Wit, uit Maastricht - 25cl	7,50

Bieren van de fles / Bottled beers	
Heineken Star Bottle	5,50
Duvel	7,50
Liefmans on the rocks	5,50
Brand Oud Bruin	4,50

Alcoholvrije bieren / 0.0% beers	
Heineken 0.0%	4,50
Amstel Radler 0.0%	4,50
Affligem Blond 0.0%	5,50

WINES

Mousserend	Glass	Bottle
Grand Barón 0.0%	7,50	39,50
La Tordera Jelma's	8,00	42,50
Simonsig Kaapse Vonkel Rosé	9,00	49,50
Laurent-Perrier Brut Champagne	17,50	95,00
White	Glass	Bottle
Sedosa Verdejo Sauvignon Blanc	6,00	35,00
Viu Manent Chardonnay	7,50	42,50
Simonsig Chenin Blanc	7,00	39,50
Von der Leyen (zoet/sweet)	6,00	35,00
Mip Classic Vermentino	9,00	49,50
Apostelhoeve Cuvée XII, uit Maastricht		59,00
Rosé	Glass	Bottle
Maison Virginie Cinsault Grenache Syrah	6,00	35,00
MIP Cinsault Syrah Grenache	9,00	49,50
Red	Glass	Bottle
Sedosa Tempranillo Shiraz	6,00	35,00
Chermin des Geants Merlot	7,50	42,50
Simonsig Cabernet Sauvignon Shiraz	7,00	39,50

VRAAG EEN MEDEWERKER NAAR ONZE UITGEBREIDE WIJNKAART
ASK ONE OF OUR EMPLOYEES FOR OUR EXTENDED WINE LIST

DRINKS

Likeuren / Liquors 4cc			
Amaretto Disaronno	7,00	Cointreau	8,00
Grand Marnier	9,00	Kahlúa	7,00
Drambule	9,00	D.O.M. Benedictine	8,00
Sambuca Molinari	7,00	Baileys	7,00
Limoncello DiCapri	6,00	Licor 43	7,00

Binnenlands Gedistilleerd / Dutch Spirits 4cc			
Ketel 1 Jonge Jenever	4,50	Bokma Oude Jenever	4,50
Els La Vera	4,50	Sonnema Berenburg	4,50

Buitenlands Gedistilleerd / Foreign spirits		4cc	
Malibu	7,00	Bacardi Carta Blanca	8,00
Absolut Vodka	7,00	Havanna	8,00
Grey Goose Vodka	14,00	Don Papa	11,00
Pernod / Ricard	7,00	Grappa Julia	7,00
Olme ca Tequila Blanco	7,00	Grappa Rossj Bass	13,00

Cognacs / Brandies 4cc			
Busnel Calvados Trois Lys	9,00	Remy Martin V.S.O.P.	12,00
Hennessy VS	12,00	Hennessy X.O.	39,00

Whisky / Whiskey 4cc			
Scotch			
Chivas Regal 12 YO	12,00	Dimple 15 YO	13,00
Macallan 12 YO	19,00	Johnny Walker Black Label 12 YO	11,00

Irish			
John Jameson	8,00		
American			
Four Roses	7,00	Bulleit	12,00
Jack Daniel's	9,00	Woodford	14,00

Single Malt			
Glenfiddich 12 yo	12,00	Dalwhinnie 15 yo	15,00
Glenmorangie 10 yo	13,00	Oban 14 yo	17,00
Talisker 10 yo	14,00	Lagavulin 12 yo	18,00

Aperitieven / Aperitifs			
Crodino (non-alc.)	5,00	Sherry Medium/Dry	6,00
Kirr	7,00	Taylor's Select Ruby Port	6,00
Kirr Royal	10,00	Taylor's LBV Port	8,00
Martini Bianco/Rosso	6,00	Taylor's 10 YO Tawny Port	10,00



FREE WI-FI
NETWORK: IHG ONE REWARDS
TICKET LOGIN: MSTNL

Cocktails served from 17:00

GF – Gluten vrij – Gluten free

FF – Snel & Vers – Fast & Fresh

V – Vegetarisch – Vegetarian



– Vegan

GRAAG INFORMEREN WIJ U OVER DE AANWEZIGHEID VAN ALLERGENEN IN UW GERECHT
ASK ONE OF OUR EMPLOYEES ABOUT THE PRESENCE OF ALLERGENS IN YOUR DISH