COCKTAILS

FOODSHARING

MUSIC

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 ‘grace’.

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 courtier.

Dont be shy
Lets 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

Sorry we do not accept cash.
But payment is possibly by:
Bancontact, Maestro, Mastercard,
American Express, Visa, V-pay, Diners club, Payconiq
1 table = 1 bill

reservation

Reservations are possible.
Ask our staff for further information.

hungry?

Enjoy a bite with drinks or a drink with our bites...
Many bites make a meal.

private events

sprezza@hoteldamier.be
056 22 15 47

SIGNATURE COCKTAILS

Lauwiliwilinuku'oi'oi

12.00

Appleton Estate Rum - Pineapple cordial - Falernum - Bitters

Try to say the name five times in a row and you'll get a surprise from our bartender! .

5ième Arrondissement

10.00

Copperhead Gin - St. Germain - Lime - Strawberry - Red Wine - Egg white

When a New Yorker goes to visit Paris.
A beautiful French classic with an American twist.

Smokey Herbs

12.00

Copperhead Gibson - Hierbas - Absinthe - Lemon - Rosemary - Pickled Onion

Adding up on the savory Copperhead Gibson by adding the juice of our home pickled silveronions.
Combined with a herbal aroma from the Hierbas de las Dunas and smoked rosemary.

Sunday Morning

12.00

Cocchi di Torino - Cherry Heering - Bulleit Bourbon - Castle Rouge Beer

Easy like a sunday morning, sweet Italian flavours with a sour cherry finish.

Italian Exceptional

14.00

Averna - D.O.M. Benedictine - Pisco - Italicus - Absinthe

Created by and for two Italian guys who became locals on a Saturday night.
Combining Italian classics with a Peruvian twist.

our favorite

Blackberry Elixir

12.00

Copperhead Black Batch - Blackberry Cordial - Elderflower Vinegar - Lemon

Probably the closest thing to a healthy drink containing alcohol. The fruity Black Batch edition combined with a healthy vinegar of elderflower and fresh blackberries.

Ask for our punch

8.00

Every week we do our best to make you the most delicious punch on the block, ask one of our bartenders for the weekly flavours.

Let's just hope this one lasts till sunday!

CLASSIC COCKTAILS

BBQ Lovers

Oh bloody, Mary had a smoke!

12.00

Mary White - Madeira - Sherry - Lemon - Bitters - BBQ Tabasco - Rosemary

Perfect for a sunday morning brunch, or any other time. Just don't mind the smoke

Ron's Old Fashioned

10.00

Brugal 1888 - Raisins - Chili - Honey - Bitters

Ron wanted raisins with his rum, so we made a cocktail out of it.

Maillaird Thai

14.00

World's End Rum - Grand Marnier - Falernum - Lime - Pineapple

Victor Jules Bergeron (or Trader Vic) created the Mai Tai on a late night in 1944. "Mai tai roa aé", which in Tahiti means 'out of this world-the best!'. Sip easy on this classic refreshing twist with burnt pineapple.

Vik's Negroni

12.00

Los Siete Misterios - Homemade Coffee liqueur - Carpano Antica Formula - Campari

When a friend serves you his favourite Negroni twist, you share it with the world to know. The smokey mezcal combines perfect with our smooth homemade coffee liqueur.

Angostura Collins

10.00

Angostura Bitters - Lime - Honey - Ginger

Big things, it's said, come in small packages—and sometimes in oddly wrapped packages, too. Angostura bitters have a robust, spicy flavor that, even when moderately applied, punches far above its weight class.

The Perfect Storm

10.00

Gosling's Black Seal Rum - Lime - Ginger Beer

Just three ingredients and a lot of spice. A Carribean classic which can only be made with the dark and funky Gosling's Black Seal Rum.

Back To The Classics

it's called a classic for a reason. We're going back to easier times, without the overachieving homemade flavoured syrups containing three different ingredients you probably never heard of.

Let the spirits speak for itself.

BAREL AGED

Papa Doble

12.00

Plantation Three Stars - Supasawa

Hemingway was affectionately known as "Papa" in Havana, and supposedly tried his first Daiquiri at La Floridita and remarked "That's good, but I prefer mine with twice the rum and no sugar.
Hence the "Papa Doble"

Barrel Cart Mule

10.00

Mary White Wodka - Lemongrass - Pink Peppercorns - Ginger - Cloves

The streetsellers who 'brew their own beer generally prepare half a gross (six dozen) at a time. for a good quality or the 'penny bottlle trade',

Just In Balance

14.00

Kraken Rum - Carpano Antica Formula - Campari - Fennel - Ginger - Cinnamon

A bitter a somewhat heavier cocktail with ripe and spicy flavours. Classy rum cocktail that's easy to sip on.

BOTTLE AGED

Penicillin

10.00

Lagavulin - Dewars 12 - Ginger - Honey - Lemon

This cocktail has ginger, spice and everything nice. Guaranteed to cure whatever ails you!

The Cuban Classic

The Rum Diary

12.00

Carpano Antica Formula - Bacardi Ocho - Tobacco - Bitters

"I hope the legality of the ingredients won't dampen their flavours. As I've only ever made this with illegal ingredients."

Ask for our Bottled Cocktails

12.00

Some things just taste better when they have been laid to rest for a while. By prebatching our cocktails, we allow the different types of alcohol and flavours to combine and blend at ease.

This makes a perfect serve even more smooth!

NON- ALCOHOLIC COCKTAILS

All Natural

8.00

Seedlip Spice - Lemongrass - Pepper -
Chardonnay Vinegar - Tonic

Reinventing the natural wine movement by making a non alcoholic twist base on the beautiful flavours of Seedlip.

Honey-Limeaid

8.00

Honey - Vanilla - Orange - Lime - Ginger

Low on sugar by using natural Acacia honey combined with crispy flavours.
An ideal afternoon energy boost!

for the sweet tooth

Carribean Smoothie

11.00

Pineapple - Coconut -
Passionfruit - Lemon

A fresh mix of healthy fruit, lot's of vitamins and a refreshing boost!

LOW-ABV COCKTAILS

Fortified

10.00

Lillet Blanc - Madeira - Sherry -
Supasawa - Splash of tonic

Combining the different variatons of fortified wine.
Elegant, light and full of fruity flavours!

Summer Spritz

10.00

Aperol - Yuzu Liqueur - Prosecco

When in Italy, you drink a spritz.
At Sprezza we take it with a japanese twist by adding a Yuzu lemon liqueur.

Lazy Red Cheeks

12.00

Mary White - Lime - Violet - Brambles -
Cane Sugar

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

WINE & BUBBLES

White

House Wine *(Viognier / Malvasia - 2016 - Spain)*	**6.00**	**30.00**
Chronicle Vineyards *(Rabigato - 2016 - Portugal)*	**6.50**	**35.00**
Claude Buchot *(Chardonnay - 2012 - Côtes du Jura - France)*	**8.50**	**40.00**

Red

House Wine *(Garnacha / Tempranillo - 2016 - Spain)*	**6.00**	**30.00**
Fornaca *(Barbera / Nebiolo / Dolcetta - 2014 - Italy)*	**7.00**	**45.00**
La Croix Bellevue *(Carignan / Granacha / Syrah - 2013 - Spain)*	**6.00**	**35.00**

Rosé

Parfum Des Midi *(Grenache Noir - 2017 - France)*	**6.00**	**32.00**

Bubbles

Prosecco	**8.00**	**35.00**
Bollinger	**15.00**	**95.00**
Laurent Perrier		**73.00**
Veuve Cliquot		**88.00**
Ruinart ‘Blanc des Blancs’		**108.00**
Dom Perignon		**240.00**

BEERS

Draught beer

Stella Artois	**3.00**
Peroni (IT)	**3.50**
Kasteelbier Rouge	**4.00**

Bottled beer

Julia	**3.00**
The Good Cider	**3.00**
Omer	**4.00**
Duvel	**4.00**
Super Noah	**5.00**
Golden Tricky	**5.00**
Sol Cerveza	**5.00**

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	**13.00**
Tanqueray Rangpur + Fever-Tree Lemon Tonic	**14.00**
Bombay Sapphire + Fever-Tree Indian Tonic	**11.00**
Hendrick’s + Fever-Tree Elderflower Tonic	**14.00**
Gin Mare + Fever-Tree Mediterranean Tonic	**16.00**
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**
Filliers Sloe Gin + Fever-Tree Indian Tonic	**20.00**

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**
Brugal 1888	**12.00**
Compagnie Des Indes	**16.00**

Don Facundo Neo	**15.00**
Don Facundo Eximo	**20.00**
Don Facundo Exquisito	**40.00**
Don Facundo Paraïso	**75.00**
Kraken Rum	**7.00**
Goslings ‘Black Seal’	**8.00**
Doorly’s XO ‘Sherry Finish’	**9.00**
Don Papa	**10.00**
Banks 5 Island Rum	**13.00**
Ron Abuelo 12y ‘Gran Reserva Panama’	**12.00**
Ron Abuelo 30y ‘Centuria Panama’	**21.00**

TEQUILA (5CL)

Espolon Blanco	**9.00**
Espolon Reposado	**10.00**
Villa Lobos Blanco	**11.00**
Villa Lobos Reposado	**11.00**
Villa Lobos Anejo	**13.00**
Jose Cuervo ‘Reserva de la Familia’	**18.00**

PISCO (5CL)

Capel Reserva	**8.00**
Kappa	**11.00**

MEZCAL (5CL)

Los Siete Misterios ‘Doba Yej’	**9.00**
Animas ‘Espadin’	**12.00**
Mala Idea ‘Tobala’	**15.00**
Mala Idea ‘Cuishe’	**15.00**
Balam Raicilla ‘Sierra’	**12.00**

CACHAÇA (5CL)

Sagatiba Pura	**7.00**
Sagatiba Velha	**8.00**

VERMOUTH & AMARO (8CL)

Noilly Prat (FR)	**7.00**
Lillet White (FR)	**7.00**
Lillet Rosé (FR)	**7.00**
Lillet Red (FR)	**7.00**
Belsazar Dry (DE)	**8.00**
Belsazar White (DE)	**8.00**
Belsazar Rosé (DE)	**8.00**
Belsazar Red (DE)	**10.00**
Cocchi Americano (IT)	**7.00**
Cocchi Rosa (IT)	**7.00**
Cocchi Di Torino (IT)	**8.00**
Carpano Antica Formula (IT)	**10.00**
Amaro Montenegro (IT)	**10.00**
Campari (IT)	**8.00**
Aperol (IT)	**8.00**

SHERRY & PORT (10CL)

Graham's 'Fine White'	**6.00**
Graham's 'Fine Tawny'	**8.00**
Quinta Da Gaivosa Porto 'White 10y'	**10.00**
Quinta Da Gaivosa Porto 'Tawny 20y'	**20.00**
NPU Sherry 'Amontillado'	**7.00**
Alfonso Sherry 'Oloroso'	**7.00**
San Emilio 'Pedro Ximénez'	**7.00**
Aposteles Sherry 'Palo Cortado'	**11.00**

VODKA (5CL)

Mary White	**10.00**
Grey Goose	**11.00**
Ciroc	**12.00**
Chopin	**13.00**

COGNAC (5CL)

Hennessy VS	**7.00**
Hennessy Fine de Cognac	**9.00**
Hennessy XO	**20.00**
Hennessy Cuvee Paradise	**60.00**

CALVADOS (5CL)

Du Breuil FIne	**7.00**
Du Breuil 15y	**11.00**
Du Breuil ‘Chocolat Blend’	**12.00**

GENEVER (5CL)

Filliers ‘grain jenever’	**6.00**
Korenwijn 5y	**9.00**

MADEIRA (5CL)

Collection Number ‘One’	**7.00**
Collection Number ‘Two’	**7.00**
Collection Number ‘Three’	**7.00**
Collection Number ‘Four’	**7.00**
Collection Number ‘Five’	**7.00**

LIQUEUR (8CL)

Chartreuse Jaune	**10.00**
Chartreuse Verte	**12.00**
D.O.M. Benedictine	**9.00**
Hierbas De Las Dunas	**13.00**
Suze	**6.00**
Rinquinquin ‘à la pèche’	**6.00**
Grand Marnier	**8.00**
Cointreau	**7.00**
Disaronno Amaretto	**7.00**
Le Foglie e i Frutti Amaretto	**8.00**

work is the curse
of the drinking class

TYPES & REGIONS OF WHISK(E)Y

Scotland

Highland: Subtle and floralwith heathered-honeyhed tones, although there 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 there 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 a unique style of pot still whiskey that owes its genesis to a tax 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.

WHISK(E)Y

Japan

Less than a century old and with only a handful of distilleries, Japanese whisky 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 whisky in miniature.

India

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

Highlands (5cl)

Dalwhinnie 15y	**10.00**
Edradour 10y	**12.00**
Glengoyne 21y	**20.00**
Glenmorangie Original 10y	**9.00**
Glenmorangie 'Lasanta'	**11.00**
Glenmorangie 'Quinta Ruban	**11.00**
Glenmorangie 'Nectar d'Or'	**13.00**
Glenmorangie 'Signer'	**22.00**
The Glenrothes '95 American oak'	**19.00**
Knockando	**11.00**
Oban 14y	**12.00**

Lowlands (5cl)

Auchentoshan 10y	**10.00**
Auchentoshan 12y	**12.00**
Auchentoshan Three Wood	**14.00**
Glenkinchie 12y	**9.00**

Rare Malts (5cl)

Invergordon ‘72 Cadenhead’ 43y	**29.00**
Invergordon ‘73 Nectar Daily Dram’ 44y	**31.00**
Macallan 1824 ‘Rare Cask’	**34.00**

Blended Scotch (5cl)

Ballantines Fines	**7.00**
Chivas Regal 12y	**8.00**
Chivas Regal 18y	**14.00**
Dewar’s 12y	**10.00**
Famous Grouse	**7.00**
William Lawson’s	**7.00**
Johnnie Walker ‘Red Label’	**7.00**
Johnnie Walker ‘Black Label’	**8.00**
Johnnie Walker ‘Gold Label’	**12.00**
Johnnie Walker ‘Blue Label’	**28.00**

Cambeltown (5cl)

Glen Scotia Wemyss ‘91’	**19.00**
Hazelburn 9y ‘Barolo Finish’	**15.00**
Springbank 10y	**12.00**

Speyside (5cl)

Aberlour 10y	**9.00**
An Cnoc 12y	**10.00**
Balvenie 12y ‘Double Wood’	**13.00**
Glenfarclas 10y	**11.00**
Glenfarclas 15y	**17.00**
Glenfiddich 12y	**10.00**
Glenfiddich 15y ‘Solera Reserve’	**15.00**
Glenfiddich 18y ‘Ancient Reserve’	**19.00**
Macallan 1824 ‘Amber’	**15.00**
Macallan 1824 ‘Sienna’	**24.00**
Macallan 1824 ‘Ruby’	**30.00**
The Glenlivet 12y	**10.00**
The Glenlivet 15y ‘French Oak’	**12.00**
The Glenlivet 18y	**15.00**

Islands (5cl)

Highland park 18y	**19.00**
Isle Of Jura ‘Superstition’	**11.00**
Scapa Skiren 16y	**14.00**
Talisker Skye 10y	**10.00**

Islay (5cl)

Ardbeg 10y	**9.00**
Ardbeg ‘Uigeadail’	**15.00**
Ardbeg 10y ‘Corryvreckan’	**17.00**
Bowmore 12y	**9.00**
Bowmore 15y ‘Darkest’	**12.00**
Bunnahabhain 12y	**21.00**
Bruichladdich 22y	**12.00**
Caol Ila 12y	**15.00**
Cao Ila 18y	**22.00**
Lagavulin 8y	**15.00**
Lagavulin ‘Distillers Edition’ ‘98’	**18.00**
Lagavulin 12y ‘Cask Strength’ ‘14’	**21.00**
Laphroaig Quarter Cask	**9.00**
Laphroaig 10y	**10.00**
Laphroaig PX Cask	**13.00**
Port Charotte	**14.00**

Irish (5cl)

Readbreast 12y	**13.00**
Jameson	**8.00**
Tyrconnell 10y ‘Sherry Finish’	**15.00**
Tyrconnell 10y ‘Madeira Finish’	**15.00**

American (5cl)

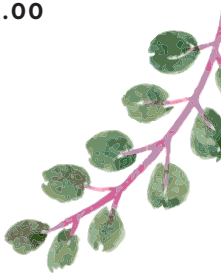
Bulleit Bourbon	**7.00**
Bulleit Rye	**8.00**
Maker’s Mark	**10.00**
Four Roses ‘Single Barrel’	**9.00**
Jack Daniels Tennessee	**7.00**
Jack Daniels ‘Single Barrel’	**12.00**
Wild Turkey 101 8y	**9.00**

Japanese (5cl)

Nikka from the barrel	**11.00**
Nikka 12y	**19.00**
Nikka ‘Miyagikyo’	**13.00**
Nikka ‘Yoichi’	**19.00**

Indian (5cl)

Amrut Fusion	**12.00**
Amrut Single Malt	**11.00**



SOFT DRINKS

Coca Cola / Light / Zero	**3.00**
Ice-Tea	**3.00**
Perrier	**3.50**
Vittel	**3.00**
Tomatensap	**3.00**
Almdudler	**3.00**
Red Bull	**5.00**

Ritchie

Grapefruit	**4.00**
Orange	**4.00**

Finley

Muscovado	**3.00**
Grapefruit / Blood Orange	**3.00**

Schweppes

Tonic	**2.70**
Agrum	**2.70**
Soda	**2.70**

Fever-Tree

Indian Tonic	**3.50**
Mediterranean Tonic	**3.50**
Elderflower Tonic	**3.50**
Lemon Tonic	**3.50**
Clementine Tonic	**3.50**
Aromatic Tonic	**3.50**
Ginger Beer	**3.50**
Sicilian Lemonade	**3.50**

HOT DRINKS

Classics

Espresso	**3.50**
Lungo	**3.50**
Deca	**3.50**
Cappuccino	**5.00**
Latte Macchiato	**5.00**

Specials

Irish Coffee	**9.00**
Italian Coffee	**9.00**
French Coffee	**9.00**
Italian Cappuccino	**10.00**
Spiked Rum Macchiato	**10.00**

Tea Time

Earl Grey	**4.00**
Green Gunpowder	**4.00**
Red Fruit Garden	**4.00**
Herb Garden	**4.00**
Camomille	**4.00**
Rosehip	**4.00**
Fresh Mint	**5.00**

The hard part about being a bartender is figuring out who is drunk and who is just stupid.