

Cocktails
Foodsharing
Music



Sprezza à Sprezzatura

— the fashionable art of nonchalance —

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.

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

Sorry we do not accept cash. But payment is possible by:

Bancontact, Maestro, Mastercard, American Express, Visa, V-pay, Diners club, Payconnic

1 table = 1 bill

Reservations

Reservations possible as from 6 persons

Ask the staff for further information.

Are you hungry?

Enjoy a bite with drinks or a drink with our bites...

Many bites make a meal.

Private Events

Starting from 30 persons.

Prices & reservations on demand.

sprezza@hoteldamier.be

056 22 15 47

Sprezza Signature Cocktails

THE ALCHEMIST — 14 .00

Copperhead Gin - Lemongrass - Sechuan Pepper - Cardamon - Supasawa

Created for Copperhead Gin, which is also known as The Alchemist gin. This color changing cocktail let's you enjoy the fantastic taste of the Copperhead Gin combined with lemongrass. Order this drink, and watch the magic unfold right before your eyes.

SOLERA — 15.00

Vanilla infused Mary White Vodka – Passion fruit – PX Sherry – Lime

What would happen when you combine a Pornstar Martini and a Solero Exotic ice cream? No idea? Try this exotic drink and you'll feel like a pornstar sipping from an ice cone.

BELLA DONNA — 15.00

Rinquinquin – Lemon - Lime – Raspberry – Cranberry – Prosecco

Our take on the now so popular Bellini.

TIKEERAN — 15.00

Banks White Rum – Appleton 'Reserve' Blend – Coconut Milk – Pineapple – Lime

Privileged to have worked together for over 2 years with one of belgium's finest bartenders, Ran van Ongevalle, from The Pharmacy. Since Hannah helped us out with our first menu, this menu follows the same roots, but now inspired by a different member of the family. His recipe for one of the most delicious cococut milk syrups is one I can't keep you out on.

TIGER CLUB — 15.00

Blind Tiger Piper Cubeba gin – Raspberry Shrub – Forest Fruit Pepper – Red Wine – Eggwhite

Welcome to the Tiger Club. The club is for people who aren't afraid to try something different. This spiked version of the Clover Club Cocktail uses raspberry vinegar and forest fruit pepper. Fruity, acidic & with a kick. Join the Tiger Club, if you dare...

Sprezza Signature Cocktails

FREISCHÜTZ — 16.00

Monkey 47 gin – Poire Williams – Italicus – Seedlip Spice – Winterrose & Lavender bitters

This concotion refers to the wizards and witches of the Black Forest. Legend goes that by drinking this cocktail, luck will be by your side 3 times in a row, but after a 4th you'll get misfortune. So drink responsible and with care.

FRIENDS ARE FOREVER — 15.00

Lillet Rosé – Aqua di Cedro – Supasawa – Framboise

An elegant, sexy cocktail referring to one of James Bond's movies. Fruity and low on ABV. This is an all-night drinker which will definitely get you in the mood for some lovin'.

ICE ICE BABY — 15.00

Ask – for – this - week's – flavor.

Summer's here! So why not make a cocktail ice cream? Changing the flavors weekly, so don't be mad if we are out of stock on last week's flavors.

MUCHO OCHO — 16.00

Bacardi Ocho Rum – Cherry Heering – Hennessy VS Cognac – Dry Curaçao

It's no secret that I have a love for the art of Rhum. I hereby invite you in my quest to find the perfect balanced drink for this year's Bacardi Legacy Competition. Let me know what you think about this drink.

Classic Cocktails

HORSE'S NECK — 13.00

Wild Turkey 101 Bourbon – Angostura bitters –
Orange Spiced Ginger Ale

LONG ISLAND ICE TEA — 13.00

Mary White Vodka – Copperhead London Dry Gin
– Espolon Reposado – Banks White Rum –
Cointreau – Lemon – Lime – Coca Cola

COPPER COLLINS — 15.00

Copperhead Black Batch gin – Lemon – Blackberry
– Fever Tree Elderflower

LAST WORD — 13.00

Bombay Sapphire gin – Lime – Maraschino –
Chartreuse Vert

PIMM'S CUP — 14.00

Pimm's N°1 – Sicilian Lemonade – Ginger Ale

MARGARITA — 13.00

Espolon Reposado tequila – Grand Marnier – Lime
– Agave

Beer Cocktails

GLORIOUS SOUR — 15.00

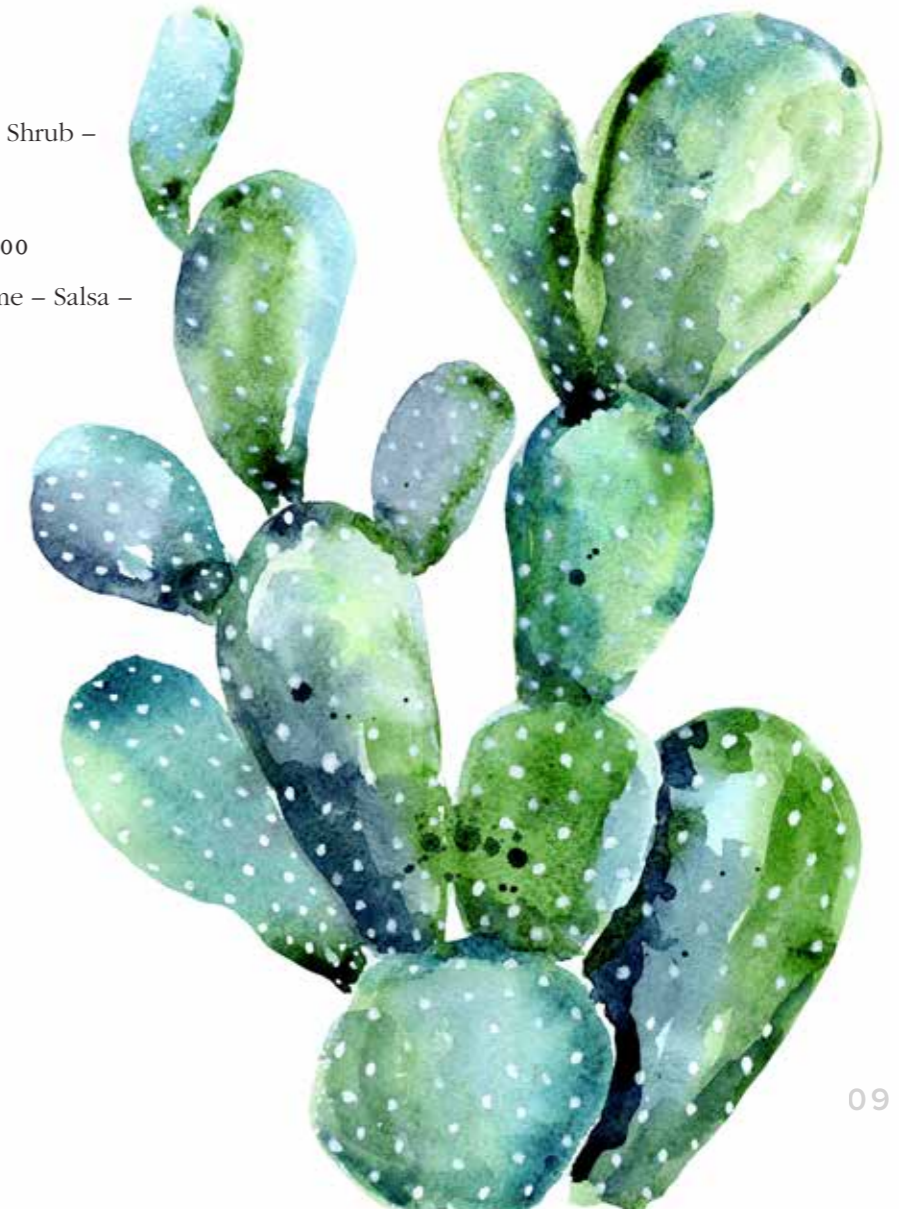
Glorious Bastard Whiskey – Lemon – Balsamic
Stout - Eggwhite

PIÑA PICA — 15.00

Chili infused Mezcal – Lime – Pineapple Shrub –
Marashino – Sol Mexican Lager

HIBISCUS MICHELADA — 15.00

Mezcal – Hibiscus – Agave Liqueur – Lime – Salsa –
Sol Mexican Lager



Non-alcoholic Cocktails

NINJA COLADA — 10.00

Coconut – Raspberry – Lychee – Rose

A WALK IN THE GARDEN — 10.00

Seedlip Garden – Supasawa – Dill – Cucumber –
Ginger Ale

HALAKAHIKI — 10.00

Pineapple - Passion Fruit – Mango – Apple Vinegar

BUTTERFLY — 12.00

Lemongrass - ginger - elderflower - butterfly

BUMBLEBEET — 12.00

Grapefruit - lemon - rosemary - red beet -
aromatic tonic

RASPBERRY SOUR — 12.00

Raspberry - vinegar - eggwhite - forest pepper

Mad Man Cocktails

OLD FASHIONED — 14.00

Wild Turkey 101 bourbon – sugar – Angostura
bitters

CORPSE REVIVER #2 — 14.00

Hennessy VS Cognac – Martini Rubino – Du Breuil
Calvados

DIRTY GIBSON MARTINI — 16.00

Copperhead Gibson Edition – Noilly Prat – Olive
Brine – Saline Solution

EL PRESIDENTE — 16.00

Bacardi Carta Blanca – La Quinteyne Blanc – Grand
Marnier – Grenadine

Barrel Aged Negroni

ITALIAN NEGRONI — 14.00

Bombay Sapphire – Campari – Cinzano 1757

DUTCH NEGRONI — 14.00

Filliers Genever – Campari – Cinzano 1757

FRENCH NEGRONI — 14.00

Hennessy VS – Suze – Lillet Blanc

MEXICAN NEGRONI — 14.00

Los Siete Misterios Mezcal – Campari – Martini
Rubino



Flight of Spirits

FLIGHT TO VENEZUELA — 15.00

2cl Diplomatico Reserva Exclusiva

Tasting notes: chocolat, toffee, caramel, ginger

2cl Diplomatico Mantuano

Tasting notes: spicy, rich & oily, cinnamon, nutmeg, dried orange

2cl Diplomatico Vintage 2002

Tasting notes: sweet pastry, baked bananas, cinnamon, almonds, fruit cake

FLIGHT TO MEXICO — 15.00

2cl Los Siete Misterios Espadin

Tasting notes: dried fruit, sweet spice, demerara sugar, oak smoke

2cl Mala Idea 'Tobala'

Tasting notes: creamy, green olives, honey, smoke, citrus

2cl Balam Sierra (Raicilla)

Tasting notes: Funky, Silky, Green Fruit

FLIGHT TO COGNAC — 15.00

2cl Hennessy VS

Tasting notes: woody & nutty, with little elements of berries & vanilla spice

2cl Hennessy Fine de Cognac

Tasting notes: fruit, honey, spicy, cinnamon

2cl Hennessy XO

Tasting notes: soft fruit & toasted wood. Balanced, elegant & robust

THIS PAGE IS DEDICATED TO
PEOPLE WHO ARE INDECISIVE
OR WHO JUST WANT TO TRY
DIFFERENT TYPES
OF THE SAME SPIRIT.

FLIGHT TO GREAT BRITAIN — 16.00

2cl Glenmorangie Original (Highland)

Tasting notes: malt, honey, apricot, subtle spices

2cl Auchentoshan Bartenders Malt (Lowland)

Tasting notes: cherry blossom, buttery brioche, ginger

2cl Caol Ila 12y (Islay)

Tasting notes: pepper, oily, elegant smoke, tar

FLIGHT TO BELGIUM — 16.00

2cl Copperhead

Tasting notes: citrus & cardamon with a juniper finish

2cl Blind Tiger 'Piper Cubeba'

Tasting notes: elegant lavender notes, with developing cubeb pepper in the back

2cl Filliers 'Sloe Gin'

Tasting notes: thick, dark cherry & prune, with juniper & cardamon

Spirits

GIN (5cl) & TONIC

Copperhead <i>+ Fever-Tree Mediterranean Tonic</i>	14.00
Copperhead "Black Batch" <i>+ Fever-Tree Indian Tonic</i>	14.00
Copperhead "Gibson Edition" <i>+ Fever-Tree Indian Tonic</i>	14.00
Blind Tiger Piper Cubeba <i>+ Fever-Tree Mediterranean Tonic</i>	16.00
Blind Tiger Imperial Secrets <i>+ Fever-Tree Ginger Ale</i>	16.00
Bombay Sapphire <i>+ Fever-Tree Mediterranean Tonic</i>	11.00
Hendrick's <i>+ Fever-Tree Elderflower Tonic</i>	14.00
Filliers Dry Gin <i>+ Fever-Tree Indian Tonic</i>	13.00
Gin Mare <i>+ Fever-Tree Mediterranean Tonic</i>	16.00
Monkey 47 <i>+ Fever-Tree Indian Tonic</i>	17.00
Tanqueray 10 <i>+ Fever-Tree Clementine Tonic</i>	13.00
Tanqueray Rangpur <i>+ Fever-Tree Lemon Tonic</i>	14.00
Herbalist <i>+ Fever-Tree Indian Tonic</i>	17.00
Spring Gin 'Ladies Edition' <i>+ Fentimans Rose Lemonade</i>	20.00
Filliers 'Sloe Gin' <i>+ Fever-Tree Indian Tonic</i>	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 2002	15.00
Don Facundo Neo	15.00
Don Facundo Eximo	20.00
Don Facundo Exquisito	40.00
Don Facundo Paraíso	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 Abuelo12y 'Gran Reserva Panama'	12.00
Ron Abuelo 30y 'Centuria Panama'	21.00

Spirits

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
José Cuervo Reserva de la familia	18.00

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

PISCO (5cl)

Capel Reserva	8.00
Kappa	11.00

CACHAÇA (5CL)

Sagatiba Pura	7.00
Sagatiba Velha	8.00

SAKE (5cl)

Miyanoyuki Junmaisuyu	11.00
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VERMOUTH & AMARO (10cl)

Martini Ambrato	7.00
Martini Rubino	7.00
Martini Gran Lusso	12.00
La Quintinye Blanc	7.00
La Quintinye Rouge	7.00
Belsazar Red	10.00
Belsazar Rosé	8.00
Noilly Prat	7.00
Lillet Blanc	7.00
Lillet Rosé	7.00
Lillet Rouge	7.00
Amaro Montenegro	10.00
Cynar	7.00
Campari	8.00
Fernet Branca	13.00
Fernet Branca 'Brancamenta'	13.00

SHERRY & PORT (10cl)

Quinta da Gaivosa 'White 10y'	10.00
Tawny 'Ruby Special Reserve'	7.00
Vale da Raposa 'Tawny Special Reserve'	7.00
Quinta da Gaivosa 'Tawny 20y'	20.00
NPU Sherry 'Amontillado'	7.00
Apostoles 'Palo Cortado'	11.00
Alfonso 'Oloroso'	7.00
Nectar 'Pedro Ximenez'	7.00

Spirits

VODKA (5cl)

Mary White	13.00
Grey Goose	14.00
Ciroc	10.00
Chopin	11.00

COGNAC (5cl)

Hennessy VS	7.00
Hennessy Fine de Cognac	9.00
Hennessy XO	20.00
Hennessy Cuvee Paradis	60.00

CALVADOS (5cl)

Du Breuil Fine	7.00
Du Breuil 15y	11.00
Du Breuil 'Chocolat Blend'	12.00

MADEIRA (5CL)

Collection 'Number One'	7.00
Collection 'Number Two'	7.00
Collection 'Number Three'	7.00
Collection 'Number Four'	7.00

ABSINTHE (5cl)

Un Emile	14.00
La Berthe de Joux	20.00
Perroquet	12.00

GENEVER (5cl)

Filliers 'grain jenever'	6.00
Korenwijn 5y	9.00

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 pêche'	6.00
Grand Marnier	8.00
Grand Marnier 'Centenaire'	20.00
Cointreau	7.00
Dry Curaçao	8.00
Le Foglie e i Frutti Amaretto	8.00
Disaronno Amaretto	7.00
Kahlua	6.00

Types & Regions of Whisk(e)y

SCOTLAND

Highland: Subtle and floral with heathered-honeyed 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 at least 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 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 molasses derived spirit (and therefore, according to EU legislation, not whisky at all).

Whisk(e)y

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 'Signet'	22.00
Glenrothes '95 'american oak'	19.00
Knockando 12y	11.00
Oban 14y	12.00

LOWLANDS (5cl)

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

RARE MALTS (5cl)

Invergordon '72 'Cadenheads' 43y	29.00
Invergordon '73 'Nectar Daily Dram' 44y	31.00
Macallan 1824 'Rare Cask'	34.00

BLENDED SCOTCH (5cl)

Ballantines Finest	7.00
Chivas Regal 12y	8.00
Chivas Regal 18y	14.00
Dewar's 12y	10.00
Famous Grouse	7.00
J&B	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

SPEYSIDE (5cl)

Aberlour 10y	9.00
An Cnoc	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

Whisk(e)y

CAMBELTOWN (5cl)

Glen Scotia Wemyss '91 'strawberry ganache'	19.00
Hazelburn 9y 'Barolo finish'	15.00
Springbank 10y	12.00

ISLAY (5cl)

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

ISLANDS (5cl)

Highland Park 18y	19.00
Isle of Jura 'Superstition'	11.00
Scapa Skiren 16y	14.00
Talisker 10y	10.00

IRISH (5cl)

Redbreast 12y	13.00
Jameson	8.00
Tyrconnell 10y 'sherry finish'	15.00
Tyrconnel 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 Daniel's 'Single Barrel'	12.00
Jack Daniel's Tennessee	7.00
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

Beer

DRAUGHT BEER

Stella Artois (blond, 4.2% ABV)	3.00
Scandinavian Pussy (blond, 3.9% ABV)	4.00
Oud Bruin Cherry (6% ABV)	6.00

BOTTLED BEER

Omer (blond, 8% ABV)	5.00
Oud Bruin (brown, 6% ABV)	7.00
Oaky Moaky (brown, 7.5% ABV)	7.00
Golden Tricky (IPA, 7.5% ABV)	5.00
Super Noah (blond, 4.9 ABV)	5.00
Kamaradzki (stout, 12.5% ABV)	8.00
The good cider	4.00

Wine & Bubbles

WHITE WINE

Gut Oggau '15 (Grünerveltliner, Welschriesling grape)	9.50	45.00
Domaine Gaia '16 (Moschofilero grape)	5.50	30.00
Res Fortes (Macabeo, grenache blanc & gris)	6.50	35.00

ROSÉ WINE

Parfums des Midi '16 (Grenache Noir)	6.00	32.00
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RED WINE

Punset NEH! '14 (Barbera, Nebbiolo& Dolcetto grape)	6.00	32.00
Luis Pato Rebel '12 (Baya & Touriga Nacional grape)	9.50	45.00
Drac Magic Red '13 (Carignan, Garnatxa & Syrah grape)	6.50	35.00

CHAMPAGNE

Bollinger	15.00	95.00
Ruinart 'Blanc des Blancs'	-	108.00
Veuve Cliquot	-	88.00
Dom Perignon	-	240.00
Laurent Perrier	-	73.00

OTHER BUBBLES

Prosecco	-	35.00
Spumanté Loimer 'Extra Brut'	8.00	40.00



Soft Drinks

Coca cola	3.00	Fever-Tree Indian Tonic	3.50
Coca cola light	3.00	Fever-Tree Mediterranean Tonic	3.50
Coca cola zero	3.00	Fever-Tree Elderflower Tonic	3.50
Ice Tea	3.00	Fever-Tree Ginger Ale	3.50
Tomatensap	3.50	Fever-Tree Sicilian Lemonade	3.50
Perrier	3.00	Fever-Tree Aromatic	3.50
Vittel	3.00	Fever-Tree Clementine Tonic	3.50
Finley Lemon/Elderflower	3.00	Fever-Tree Lemon Tonic	3.50
Finley Grapefruit/Blood Orange	3.00	Fever-Tree Ginger Beer	3.50
Finley Muscovado	4.00	Fentimans Rose Lemonade	3.50
Ritchie Orange	4.00	Schweppes Tonic	2.70
Ritchie Grapefruit	4.00	Schweppes Agrum	2.70
Franklin & Sons Apple/Rhubarb	5.00	Schweppes Soda	2.70
Franklin & Sons Strawberry/Raspberry	5.00		
Franklin & Sons Lemonade/Elderflower	5.00		
Franklin & Sons Cola/Kola Nut	5.00		
Franklin & Sons Dandelion/Burdock	5.00		
Almdudler	3.00		
Red Bull	5.00		

Hot Beverages (until 22h)

CLASSICS

Ristretto	3.50
Espresso	3.50
Lungo	3.50
Decafeïne koffie	3.70
Doppio	3.70

SPIRITUAL SPECIALS

Irish coffee	9.00
Italian coffee	9.00
French coffee	9.00
Normandy coffee	9.00
Hasseltse coffee	9.00

TEA TIME

Earl Grey	3.90
Gunpowder	3.90
Granny's Garden	3.90
Herb Garden	3.90
Camomile	3.90
Rosehip	3.90
Fresh mint	5.50



Thank you!
Please come again.