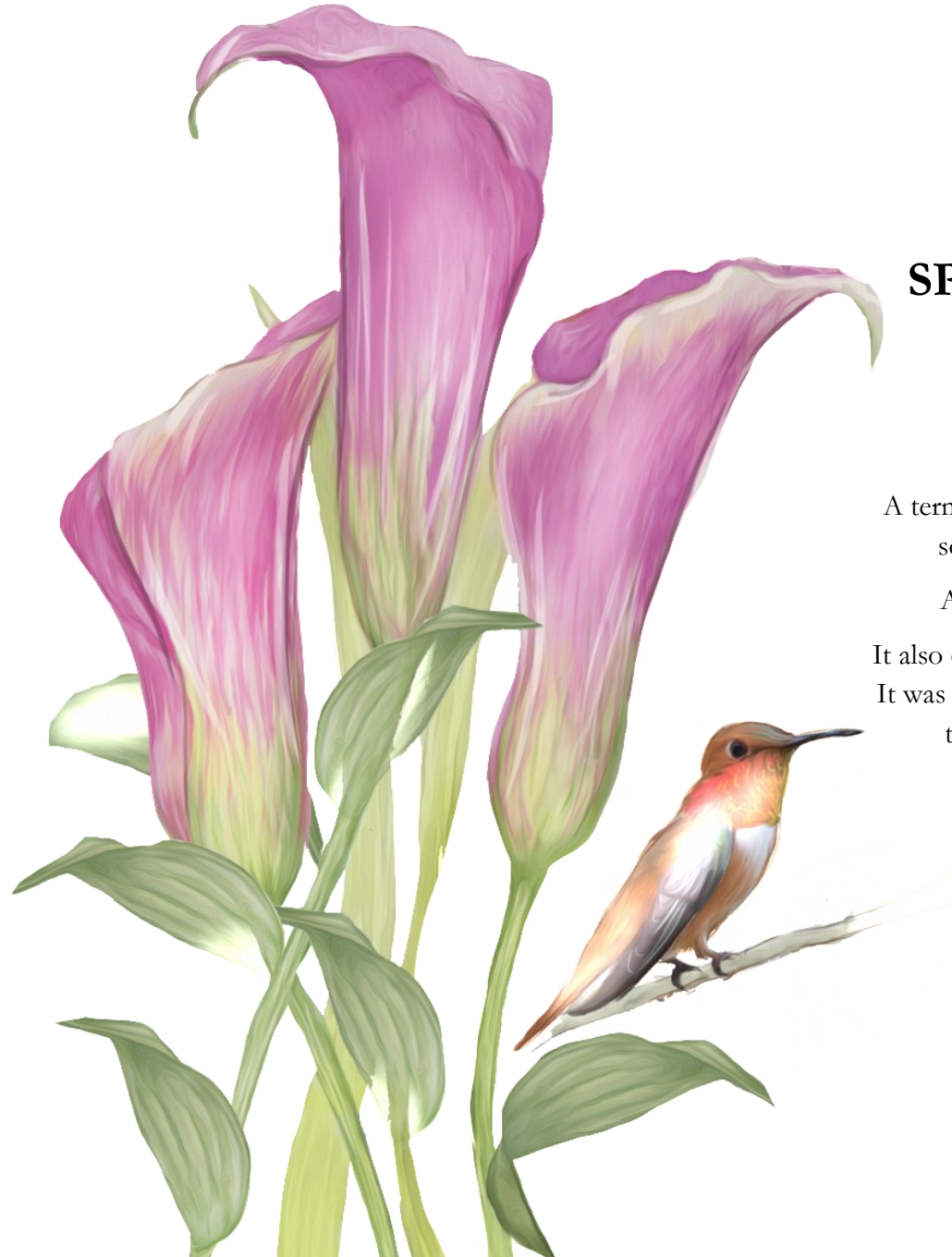




Cocktails
Foodsharing
Music

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 ‘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, American Express, Visa, V-Pay, Diners club, Payconiq

1 table = 1 bill

No cash

Reservation

Reservations are recommended.

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

Hungry?

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

Many bites make a meal.

Private events

Workshops

Private dinner

sprezza@hoteldamier.be

056 22 15 47



SIGNATURE COCKTAILS

Averna’s Handshake

13.00

Averna Amaro - Coffee liqueur -
Fernet Branca - Honey Syrup - Lime Juice
Chocolate Bitters - Egg white

*Have you ever heard of a bartenders handshake
or fernet branca? This awesome herbal liqueur
from Italy bosts some serious flavors, and adds a
nice refreshing note to this otherwise bitter
cocktail.*

Fleur de Madras

12.00

Copperhead Gibson Edition -
Kummel Liqueur - Curry Shrub -
Fennel

*Yes, the ingrediënts do make it sound more
like food then a cocktail. But don’t be fooled.
Let yourself get surprised!*

Lotus on the side

14.00

Remy Martin 1738 -
Dry Madeira Wine - Cointreau Noir - Lemon Juice - Honey Syrup—Speculoos Whipped
cream

*A twist in a clasic sidecar we made for a competition.
We made it to the top 15 in BeLux. Think
dessert.*

Monkey in Limbo

13.00

Orange Juice - Monkey Shoulder -
Worlds End Tiki Spice - Cane Sugar Syrup - Lime
Juice - Figue - Angostura Bitters

*Whiskey and rum usually don’t get mixed in cocktails.
But the honey and vanilla notes of the monkey shoulder just
work too well with the spices from the rum.*



Senior Negroni

13.00

Copperhead infused with orange peel, cinnamon, cloves and
star anise - Campari - Antica Formula Vermouth

*A more aromatic and warmer version of a negroni. Infusing our gin with
flavors already found in a negroni doubles down on them and makes it even
more epic.*



CLASSIC COCKTAILS

Espresso Martini

13.00

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.*

Anything Sour

12.00

Any Spirit - Lemon - Sugar Syrup -
Egg white

*A sour is a type of cocktail in which we
combine any spirit with sugar, lime juice
and eggwhite. The perfect way to experience
your favorite spirit in a cocktail.*



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

Sober Songbird	New Alchemist
11.00	12.00
Copperhead N/A - Elderflower - Pea Blossom Flower	Copperhead N/A - Lime - N/A Merlot - Tonic
<i>This one comes with a small chemistry lesson. If you know what a natural pH indicator is, this one might excite you.</i>	<i>The world of non-alcoholic drinks is still fair- ly new. We combined the awesome NA Cop- perhead with a epic NA red wine to bring you a new mocktail experience.</i>
<i>If you don't, ask us!</i>	

Honey, pop the champagne!

13.00
Champagne and Thyme Shrub - Honey Syrup - Lime Juice - Tonic
<i>Got something to celebrate? But it's not "that" kind of party. Then this one is perfect for you!</i>
<i>No alcohol, I promise.</i>

HOUSE APERO - WINE - BUBBLES

House aperitif

Chandon Garden Spritz	11.00	55.00
Exceptional sparkling wine - orange - herbs <i>(rosemary - dried orange)</i>		

White

House wine	6.50	29.00
Cloudy Bay <i>(Chardonnay - Languedoc)</i>	12.50	60.00

Red

House wine	6.50	29.00
Chianti Classico <i>(Riecine - 2018 - Toscane)</i>	10.00	45.00
Ch. Croque Michotte St-Emilion <i>(Merlot/ Cabernet - Bordeaux)</i>	13.50	68.00

Rosé

House wine	6.50	29.00
Whispering Angel <i>(Côtes de Provence)</i>		55.00

Bubbles

Prosecco 'De Faveri'	8.00	35.00
Cava Brut - René Barbier	7.00	35.00
Ruinart Brut	16.00	90.00
Laurent Perrier		85.00
Laurent Perrier - Cuvée Rosé		115.00
Bollinger		95.00
Krug - Grand Cuvée		250.00
Louis Roederer - Cristal Brut		295.00

Non-alcoholic wine

White & Red

Carl Jung	6.20	28.00
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SOFT DRINKS

Coca Cola / Zero 3.00

Ice-tea 3.00

Perrier 3.00

Vittel 3.00

Tomatensap 3.50

Ritchie

Grapefruit 4.00

Orange 4.00

San Pellegrino

Aranciata 3.90

Aranciata Rossa 3.90

Limonata 3.90

Schweppes

Tonic 3.00

Agrum 3.00

Soda 3.00

Fever-Tree

Indian Tonic 3.50

Mediterranean Tonic 3.50

Elderflower Tonic 3.50

Ginger Beer 3.50

Sicilian Lemonade 5.00

Ginger Ale 3.50

BEERS

Draught beer

Stella Artois 3.40

Local beer

Julia 5.50

Omer 5.50

Duvel 5.00

HOT DRINKS

Classics

Espresso 3.50

Lungo 3.50

Deca 3.70

Cappucino 3.70

Latte Macchiato 3.70

Tea Time by Newby

Green tea 3.90

Jasmine Princess

Hunan Green

Black tea 3.90

Earl Grey

Herbs and spices 3.90

Ginger Lemon

Fruit tea 3.90

Strawberry & Mango

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

Non-alcoholic

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	Goslings ‘Black Seal’	8.00
		Doorly’s XO ‘Sherry Finish’	9.00
		Don Papa	10.00
		Ron Abuelo 12y ‘Gran Reserva Panama’	12.00
		Ron Abuelo 30y ‘Centuria Panama’	21.00
		Plantation Barbados Rum - 5 YO - 40 %	8.00
		Plantation Single Cask - Trinidad 00 - 16YO	13.00

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
Pica Barsol	8.00

MEZCAL (5CL)

Animas ‘Espadin’	12.00
Mala Idea ‘Tobala’	15.00
Mala Idea ‘Cuishe’	15.00
Balam Raicilla ‘Sierra’	12.00

CACHACA (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
Beluga	10.00
Belvedere	10.00
COGNAC (5CL)	
Hennessy VS	7.00
Rémy Martin 1738 “Accord Royal”	8.00
Hennesy Fine de Cognac	9.00
Hennessy XO	20.00
Rémy Martin VSOP/XO	16.00/32.00
CALVADOS (5CL)	
Du Breuil Fine	7.00
Du Breuil 15y	11.00
Du Breuil ‘Chocolat blend’	12.00
GENEVER (5CL)	
Filliers ‘grain genever’	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 (5CL)	
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
Cointreau	7.00
Disaronno Amaretto	7.00
Le Foglie e i Frutti Amaretto	8.00
Elixir D’Anvers	11.50
Villa Massa Limoncello/Amaretto	9.00

Work is the curse of
the drinking class

TYPES & REGIONS OF WHISK(E)Y

Scotland

Highland: Subtle and floralwith heathered-honeyhed tones, although there 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 innew, 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 days. They must be made in the state of Tennessee, and generally use the Lincoln County Process, whereby the whiskey is filetered 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 molases derived spirit (and therefore, according to EU legislation, not whiskey at all).

WHISK(E)Y

Highlands (5cl)

Dalwhinnie 15y	10.00
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Edradour 10y	12.00
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Glegoyne 21y	20.00
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Glenmorangie Original 10y	9.00
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Glenmorangie ‘Lasanta’	11.00
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Glenmorangie ‘Quinta Ruban’	11.00
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Glenmorangie ‘Nectar d’Or’	13.00
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Glenmorangie ‘Signer’	39.00
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Knockando	11.00
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Oban 14y	12.00
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Auchentoshan 12y	12.00
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Auchentoshan Three Wood	14.00
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Glenkinchie 12y	9.00
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Clynelish 14y Highland Malt	11.00
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Glendronach 15y Sherry Cask	13.00
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Old Glenn 12y	11.00
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Old Pulteney 21y	29.00
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Tamdhu 12y	12.00
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Tamdhu 10y	12.00
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Rare Malts (5cl)

Invergordon ‘72 Cadenhead’ 43y	50.00
Invergordon ‘73 Nectar Daily Dram’ 44y	38.00
Macallan 1824 ‘Rare Cask’	34.00

Blended scotch (5cl)

Ballantines Fines	7.00
Chivas Regal 12y	9.00
Chivas Regal 18y	14.50
Dewar’s 12y	10.00
Famous Grouse	7.00
William Lawson’s	7.00
Johnnie Walker ‘Red Label’	7.00
Johnnie Walker ‘Black Label’	9.00
Johnnie Walker ‘Geen Label’	9.00
Johnnie Walker ‘Gold Label’	12.00
Johnnie Walker ‘Blue Label’	33.00

Cambeltown (5cl)

Wemyss Malts Strawberry Ganache	31.00
Hazelburn 9y ‘Barolo Finish’	15.00
Springbank 10y	12.00

Speyside (5cl)

Abelour 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’	25.00
Macallan 1824 ‘Ruby’	33.00
The Glenlivet 18y	15.00

Islands (5cl)

Highland park 18y	24.00
Isle Of Jura ‘Superstition’	11.00
Scapa Skiren 16y	14.00
Talisker Skye 10y	11.00
Talisker 10y	11.00

Islay (5cl)

Ardbeg 10y	11.00
Ardbeg ‘Uigeadail’	15.00
Ardbeg 10y ‘Corryvreckan’	17.00
Bowmore 12y	9.00
Bowmore 15y ‘Darkest’	12.00
Bunnahabhain 12y	21.00
Bruichladdich 22y	17.00
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 Quarter Cask	9.00
Laphroaig 10y	10.00
Laphroaig PX Cask	13.00
Port Charlotte	14.00

Indian (5cl)

Amrut Fusion	12.00
Amrut Single Malt	14.00

Irish (5cl)

Readbreast 12y	13.00
Jameson	8.00
Tyrconnell 10y ‘Sherry Finish’	15.00
Tyrconnell 10y ‘Madeira Finish’	15.00
Connemara 12y Sinlge Malt	28.00

American (5cl)

Bulleit Bourbon	7.00
Bulleit Rye	8.00
Maker’s Mark	10.00
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
Hibiki Harmony	21.00

MENU SMALL BITES

Appetizers - Fingerfood to share

Cold cuts	19.00
Cheese plate	16.00
Mini shrimp croquettes / mini cheese croquettes	12.50/9.00
Beef croquette ‘Dierendonck’ - homemade tartare sauce (4 pieces)	16.00
Nacho’s - guacamole - cheddar cheese - chili con carne (fits for 2)	9.00
Tzatziki - flatbread (fits for 2)	14.00
Bruschetta - tomato - basil - burrata (4 pieces)	15.00
Toast Cannibal - raw minced meat (4 pieces)	14.00
Scampi Tempura - soja glaze - hijiki (6 pieces)	16.00
Calamari - tomato mayonnaise (4 pieces)	19.00

Small dishes

Angusburger ‘New York Style’ - Cheddar - bacon - ketchup	18.00
Beef Teriyaki – marinated beef - Japanese style	17.00
Tuna Teriyaki - marinated tuna - Japanese style	20.00

Desserts

Chocolate mousse	10.00
Homemade crème brûlée	10.00
Vanilla ice cream – hot chocolate sauce	10.00

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

There is clearly room for more.

Kitchen open 6 pm to 9 pm - Friday and Saturday.



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