

# FC HYENA

<b>mineraalwater (bruisend)</b>	<b>2,85</b>
<b>badoit, 1/2 liter</b>	<b>4,10</b>
<b>fentimans tonic water</b>	<b>3,00</b>
<b>limonade (bessen, gember-grapefruit)</b>	<b>2,00</b>
<b>biozisch rabarber</b>	<b>4,00</b>
<b>leppa limo</b>	<b>3,00</b>
<b>tomatensap</b>	<b>2,60</b>
<b>eistee (perzik-citroen)</b>	<b>3,60</b>
<b>super soda (gemberbier)</b>	<b>3,60</b>
<b>fountain of youth, kokoswater</b>	<b>5,25</b>
<b>cola</b>	<b>3,50</b>
<b>neko jusu (sinaasappel-gember)</b>	<b>3,50</b>
<b>perensap</b>	<b>3,00</b>
<b>gulpener ur bio (pilsner)</b>	<b>3,30</b>
<b>budels weizen</b>	<b>3,50</b>
<b>playground ipa (&lt;0,5 %)</b>	<b>3,75</b>
<b>erdinger malt (&lt;0,5 %)</b>	<b>4,00</b>
<b>erve / weide (nevel)</b>	<b>6,00</b>
<b>animal space (butchers tears)</b>	<b>5,50</b>
<b>the martian (butchers tears)</b>	<b>5,50</b>
<b>hit parade (butchers tears)</b>	<b>5,50</b>
<b>polyamorie (oedipus)</b>	<b>5,00</b>
<b>país tropical (oedipus)</b>	<b>5,00</b>
<b>strip (oedipus)</b>	<b>5,00</b>
<b>westvleteren 12</b>	<b>22,00</b>
<b>vodka</b>	<b>4,50</b>
<b>calvados</b>	<b>7,00</b>
<b>eau-de-vie 00 - cyril zangs</b>	<b>7,50</b>
<b>grappa</b>	<b>7,00</b>
<b>lillet rose</b>	<b>4,00</b>
<b>grim' de poire</b>	<b>5,00</b>
<b>gin &amp; tonic</b>	<b>8,00</b>
<b>espresso martini</b>	<b>8,50</b>
<b>kombucha (jasmijn, lapsang)</b>	<b>3,00</b>
<b>jus de poire - pacory</b>	<b>4,00</b>
<b>poiré domfront 2016 - normandie - jérôme forget - peer</b>	<b>4,50 / 25</b>
<b>brut cidre - bretagne - le brun - appel</b>	<b>4,00 / 21,5</b>
<b>le temps des gitans 2018 - languedoc - frères julien - sauvignon blanc</b>	<b>4,80 / 26,5</b>
<b>el clar 2017 - penedes - finca parera - chardonnay, xarel.lo</b>	<b>6,20 / 34</b>
<b>riesling natur 2017 - rheinhessen - bianka &amp; daniël schmitt - riesling</b>	<b>7,10 / 39</b>
<b>perill blanc 2011 - penedès - clos lentiscus - xarel.lo</b>	<b>7,70 / 42,5</b>
<b>vino de mesa 2017 - rioja - bodega puelles - tempranillo</b>	<b>4,80 / 26,5</b>
<b>fins als kullons 2019 - catalunya - finca parera - o.a. xarel.lo, sumoll (L)</b>	<b>6,30 / 46</b>
<b>rapatel 2012 - rhône - christine eyraud - cabernet sauvignon, merlot</b>	<b>6,20 / 34</b>
<b>scapigliato 2018 - toscane - calafata - o.a. aleatico, ciliegiolo</b>	<b>6,90 / 38</b>
<b>rot 2017 - rheinhessen - b&amp;d schmitt - o.a. spätburgunder, dornfelder</b>	<b>7,10 / 39</b>
<b>saittole 2017 - lazio - ribela - malvasia, trebbiano, bombino, bellone</b>	<b>7,60 / 42</b>
<b>riflessi rosato - veneto - alla costiera - garganega, moscato</b>	<b>7,10 / 39</b>
<b>pet'sec 2018 - loire - les capriades - chenin blanc, cabernet franc</b>	<b>7,80 / 43</b>

# ANBYH CF

**brood, boter, augurk 4,5**

**pimentos de padron 6,5**

**droge worst (brandt & levie) 6,5**

**kaas 12,5**

**hummus, auberginekaviaar, brood 9,5**

**zoete aardappel, hangop, chimichurri 9,5**

**burrata, meloen, fiocchetto di prosciutto 12,5**

**pulpo, zwarte bonen, tomatillo salsa 14,5**

**cecina, cicoria, gerookte ricotta 11,5**

**kippenbout, aardappel, tzatziki 15,5**

**zeebaars, caponata, sesam 17,5**

**bbq ribs, lente-ui, sesam 9/16**

**vijgencake, ricotta 5,5**

**tiramisu 5,5**