

WELCOME AT THE SKYLOUNGE AMSTERDAM

Each metropolis has a unique spot to discover the city from great heights. Amsterdam has the SkyLounge Amsterdam, an award winning roof-top lounge bar overlooking our unique metropolis. The SkyLounge Amsterdam offers you a panoramic view of the most energetic capital of Europe, 365 days a year.

OPENING HOURS

Sunday to Thursday 11.00 AM – 1.00 AM

Friday & Saturday 11.00 AM – 03.00 AM

Before 11:00 AM VIP breakfast groups tel: 020-5300 800

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Hot Summer Specials

Frozen Margarita	12.00
frozen Margarita made with Hornitos tequila, Cointreau and fresh lime juice	
Frozen Tropicana	12.00
frozen tropical cocktail with mango, strawberry, passion fruit, pineapple and Bacardi rum	
Frozen Tropicana virgin	10.00
SkyLounge Pitaya Sangria	30.00
Pitaya, also known by the name dragon fruit. This fruit originally comes from Mexico. This special fruit mixed together with white wine, Cointreau and fresh rosemary creates a beautiful pink color. With all these beautiful products, SkyLounge made a sensational drink	
Homemade ice tea	20.00
fresh home made ice tea. Based on three types of tea, rose water, fresh lemon and orange	
Ice cream	3.50
American ice cream, mix 'n match, create your own combination	
Cookie crunch	
vanilla ice cream with chocolate cream cookies, chocolate chip cookies and chunks of chocolate	
French vanilla	
french vanilla ice cream, like an old-fashioned French vanilla custard	
Strawberry	
vanilla ice cream with strawberries	
Liquid chocolate	
Belgium chocolate ice cream	

Bites

Fresh baked bread from “Desem en Zo” served with different kinds of dips: garlic butter, pesto and tomato dip		✓	8.50
”Bitterballen” of MRIJ	6 pcs		8.50
Crunchy chicken with ginger and garlic	6 pcs		8.50
Oven roasted spicy buffalo chicken wings with a crème fraîche dip	8 pcs		9.00
Portion of “Bella Cerignola” olives green olives from Puglia, Italy		✓	7.50
Holtkamp Dutch shrimp ‘kroket’ served with Dijon mustard	4 pcs		9.50
Fried Dutch cheese sticks served with chili dip	6 pcs	✓	8.50
Edamame beans hot edamame beans with fleur de sel	8 pcs	✓	5.50
Chicken gyoza pan-fried with ponzu and spring onion	6 pcs		9.50
Fried mix platter ‘bitterballen’, Dutch cheese sticks, ‘edamame’ beans, Dutch shrimp ‘kroket’	22 pcs		26.50
Irish Tara Oysters from David Herve served with red wine vinegar and lemon	6 pcs 12 pcs		17.50 32.00
Caviar, Anna Silver Label served with blinis and crème fraiche	10 gram		27.50
Dutch cheese platter by Fromagerie L’Amuse			14.50

✓ = vegetarian

Sushi

Maki with salmon and avocado	7 pcs	14.50
Maki Californian roll with crab and cucumber	7 pcs	13.50
Maki spicy shrimp and basil	7 pcs	15.50
Sushi mix platter a combination of all sushi above	21 pcs	33.50

All sushi is served with soy sauce, wasabi and pickled ginger

Salads

Wagyu beef carpaccio served with Parmesan cheese, truffle cream and crunchy shallots.		16.50
Caesar salad with Romaine lettuce, Parmesan cheese, brioche, anchovies and a poached egg <i>add grilled chicken</i>		16.50 3,50
Spicy noodle salad with grilled vegetables and Thai basil <i>add grilled beef</i>	✓	13.50 5.50

Soup

Miso noodle soup with confit of duck, poached egg, spring onion and nori		14.50
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Salads and soup are served with fresh baked bread from 'Desem en Zo' and salted Guernsey butter

V = vegetarian

Sandwiches

The Lounge Club		16.50
sandwich with bacon, boiled egg, smoked chicken, mayonnaise, tomato, avocado and crisps		
The Lounge Club salmon & fried egg		17.50
sandwich with cucumber, tomato, mayonnaise, avocado smoked salmon and pan-fried egg		
Croque Monsieur		12.50
toasted sandwich with Gruyère cheese and ham		
Grilled sandwich	V	12.50
grilled sandwich with tomato, red onion, basil, pesto and mozzarella		

Dishes

Grilled burger of MRIJ beef		18.50
caramelized Cévennes onions, crispy bacon and Cheddar cheese, served with organic Agria fries		
Fish and Chips		17.50
Haddock in beer batter served with homemade fries, minted mushy peas and tartar sauce		
Lasagne	V	17.50
made with goat cheese, grilled vegetables and tomato		
Dish of the day		18.50
please ask your waiter for the day special		

V = vegetarian

Sweets

NY lemon cheesecake with red fruit chutney	7.50
Warm apple pie served with whipped cream and vanilla sauce	7.50
Sticky toffee brownie with almonds and caramel sauce	7.50

Coffee and tea service

Espresso
Double espresso
Coffee lungo
Decafé
Latte
Macchiato
Latte macchiato
Cappuccino
Hot chocolate
Tea pot



6.25

*Irish coffee	12.50
Whipped cream	0.50


**Ask for the special coffee's*

Mineral waters

Spa sparkling	25 cl	4.50
Spa still	25 cl	4.50
Spa sparkling	75 cl	7.00
Spa still	75 cl	7.00

Soft drinks

4.25

Coca-Cola Regular	
Coca-Cola Light	
Coca-Cola Zero	
Nestea Sparkling	
Nestea Green Tea Citrus	
Nestea Lemon non sparkling	
Orangina	
Perelaere (pear juice)	
Appelaere (apple juice)	
Red Bull	
Red Bull Sugarfree	
Crodino	
Fanta Cassis	
Fever-Tree bitter lemon	
Fever-Tree lemonade	
Fever-Tree ginger ale	
Fever-Tree soda water	
Fever-Tree ginger beer	
Fever-Tree tonic	
Fresh orange juice	
Cranberry juice 'Canadian Red'	
Blueberry juice 'Canadian Blue'	
Big Tom spiced tomato juice	

Draught beers

Heineken	25cl	4.50
Heineken pint	50cl	8.00
Vedett extra white	25cl	5.00
La Chouffe	25cl	5.00

Beers by the bottle

Heineken Star Bottle	5.00
<i>Exclusive Aluminum Bottled Pilsner</i>	
Heineken Star Bottle 'bucket' of 6 bottles	25.00
Amstel Malt non-alcoholic	5.00
Strongbow	5.00
Duvel	5.00
Corona	5.00
Corona 'bucket' of 6 bottles	25.00
Vedett extra white	5.00
Bacchus Framboise (Raspberry) 5.0%	6.00
Budweiser	6.00

Wines

Vintage

Glass

Bottle

White wines

L'Auréole, Colombard & Sauvignon blanc, Cote de Gascogne, France	2013	6.50	35.00
Misty Cove, Sauvignon Blanc, Marlborough, New Zealand	2013	8.00	45.00
Bellow's Rock, Chardonnay, Coastal Region, South Africa	2012	8.00	45.00
Alois Lageder, Pinot Grigio, Alto - Adige, Italy	2012	9.50	55.00
Domaine Paul Prieur, Sancerre Loire, France	2012	10.00	57.00
Bernard Defaix, Chablis, Bourgogne, France	2012	12.00	69.00

Red wines

Lavila, Merlot, Languedoc, France	2013	6.50	35.00
Corette, Pinot Noir, Languedoc, France	2012	7.50	40.00
Bodegas Enate, Cabernet Sauvignon & Merlot, Somontano, Spain	2010	8.00	45.00
Bodegas Artadi, Rioja, Spain	2011	9.00	50.00
Tenuta Saint Antonio, Valpolicella Ripasso, Monti Garbi, Veneto, Italy	2011	9.50	55.00
Coltibuono, Chianti Classico, Tuscany, Italy	2011	10.00	57.00

Rosé wine

Domaine Sainte Lucie, MIP classic, Provence, France	2013	7.50	40.00
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Champagnes

Laurent Perrier

	Glass	Bottle
Laurent Perrier, Brut, Tours-sur-Marne France, non vintage	14.00	81.00
Laurent Perrier, Brut, Cuvee Rosé, Tours-sur-Marne France, non vintage	21.00	126.00
Laurent Perrier Magnum, Brut, Tours-sur-Marne France, non vintage		148.00

Billecart Salmon

Billecart Salmon, Brut reserve, Mareuil-sur-Aÿ, France, non vintage	15.00	86.00
Billecart Salmon, Brut Rosé reserve, Mareuil-sur-Aÿ France, non vintage	22.00	131.00

Dom Pérignon

Dom Pérignon, Brut Vintage, Epernay, France	2004	325.00
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Louis Roederer

Louis Roederer, Cristal, Brut Vintage, Reims, France	2004	400.00
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Sparkling wine

Prosecco

La Tordera, Prosecco Spumante Saomè, Veneto, Italy, NV	7.50	38.00
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Cocktails

Shorts

12.50

Our cocktails are made from the finest ingredients and prepared with passion by our bartenders. The following cocktails are the signature cocktails created by our bartenders, however any classic or custom drink you prefer is always available upon request.

Shorts are typically served on the rocks with one or two spirits. Drinks of this style may also be called lowballs because they are short and served in a short or old-fashioned glass.

Cuzco

Aperol, Pisco, homemade syrup, fresh orange, lime and grapefruit bitters
All ingredients are shaken to bring you an unusual drink that is sweet yet bitter

Black angel

muddled fresh black berries, shaken together with Finlandia vodka, Chambord, Grand Marnier, cranberry juice and fresh lime juice

Red bush

red port, Calvados, fresh lime juice, raspberry and strawberry puree shaken together with a dash of homemade vanilla syrup

Caipirão

muddled fresh lime wedges, cane sugar and Portuguese Beirao

Peach & passion sour

Jack Daniels, Liquor 43, Ricard, peach and passion fruit puree and lime.
All ingredients are shaken to bring you an explosion of taste

Tropical sky

tropical drink with melon and banana liquor, coconut rum, fresh lime juice with a dash of peach bitters

Cocktails

Slings

12.50

The tradition of serving this drink came into popularity in the early 20th century. The typical sling usually has several base ingredients, some type of alcohol, fruit flavours and sugar and is served in a longdrink glass.

Voodoo

Ketel One vodka, homemade sugar syrup, brown sugar, mango puree and lime. This is a variation on the all-time classic Mojito.

Infinite

Hendricks gin, homemade cucumber & rosemary syrup, lime and Fever Tree tonic. A cocktail based on the refreshing Gin & Tonic.

Vanilla & passion mule

Carriel vanilla vodka, homemade vanilla syrup, passion fruit puree, lime and Fever-Tree ginger beer. Sweet and sour by definition, this drink is a hybrid of the Porn Star Martini and the Disco Mule.

Dutch Sky

Zuidam Corenwyn and Grand Marnier shaken together with cranberry juice, lime juice and sugar syrup topped with gingerale

Watermelon cloud

refreshing taste with fresh watermelon, Bols watermelon liquor, Finlandia vodka and fresh lime juice topped up with Fever Tree lemonade

Cocktails

Martini

12.50

The martini cocktails are shaken and strained.

Charisma

muddled fresh raspberries, shaken together with Ketel One citron vodka, Bols Melon liquor, fresh lime juice, cranberry juice, grenadine syrup and 2 dashes of Angostura bitters

Green dragon

Tanqueray gin, Chartreuse, fresh lime juice, passion fruit juice, wasabi and a dash of sugar syrup

Cruella

Sagatiba Cachaça, Galliano, Bols White Cream de Cacao, Bols Maraschino liquor shaken together with fresh lime and orange juice with a dash of Peychaud bitters

Hop toad

classic creation from the year 1910 with Eldorado 12 yrs. rum, Bols apricot brandy, fresh lime juice, aromatic bitters and a dash of sugar water

Rha No: 2

Edinburgh gin, fresh lime juice and homemade rhubarb syrup, rhubarb bitters with a hint of sparkling wine

Champagne cocktails

17.00

Amazonia

Velho Cachaça shaken with Parfait Amour, fresh lime juice and sugar syrup, topped up with champagne

Sparkle

Luxardo Limoncello, Bols Melon liquor, lime and Champagne

Cocktails

Tiki

13.50

The word Tiki is part of the Polynesian mythology. The Tiki cocktails were created in the 1940's by Trader Vic's or possibly in the 1930's by his rival Don the Beachcomber. Even though we will never be sure who is the legitimate father of the Tiki trend, we are blessed with their heritage and endless wonderful drinks.

Nowadays, Tiki cocktails are the closest thing to a sunny beach on a rainy afternoon. These rum based cocktails will sweep you off your feet and take you to a faraway Polynesian paradise in the comfort of your seat.

Caribbean exchange

Sagatiba Cachaça, Havana Club 3 years, homemade vanilla syrup, strawberry puree, pineapple juice and lime. A fantastic meeting of different culture that will allow you to travel from Brazil to Cuba with this sweet cocktail.

Mora Mora

Havana Club Especial infused with vanilla, Bacardi superior infused with ginger, homemade vanilla and blueberry syrup, homemade yuzu syrup, passion fruit puree and pineapple juice. A fantastic conjunction of ingredients that will make you feel in a mystic dimension.

11th heaven

Makers Mark infused with strawberries, homemade vanilla syrup, raspberry puree and lime. Heaven is not in the sky but within this drink according to our bartenders. Experience their interpretations of the unknown with this sweet bourbon drink.

Meihana

Havana Club Especial, Grand Marnier, coconut liquor, pineapple juice, fresh orange and lime. A coconut drink that is not too sweet, but rather sharp and strong to the nose.

Cocktails

Gin & tonic specials

15.00

Gin mare

a wonderful Mediteranean taste with Fever Tree tonic water, lime and rosemary

Mombasa

an aromatic taste with Fever Tree tonic water, cinnamon sticks and slices of apple

Edinburgh

a fresh taste with Fever Tree tonic water, elderflower liquor, slices of orange and lime

Barrel-aged

15.50

These cocktails are aged for 3 weeks in our oak barrels. These barrels add a unique oaky taste to our wonderful drinks , the Oakley maple and the Aromatic Manhattan.

Oakley maple

Elijah Craig, Havana Club, Grand Marnier, maple syrup, Angostura bitters

Aromatic Manhattan

A martini style drink with scotch spice infused, Martini Rosso, Martini Bianco and a dash of Angostura bitter

Drink & Share

1500ml

35.00

Start your evening sharing a cocktail, perfect for groups and couples

Punch Skull tiki

Appleton rum, Gosling spicy rum, Bacardi, fresh lime juice, sugar water and fresh rosemary

Bartender's skull

let our bartenders surprise you with a unique creation

Cocktails

Tea cocktails

12.50

These cocktails are based on tea

Aïda tea virgin cocktail

Aïda tea is based on hibiscus, apple, papaya, elderflower, raisins, red berries, strawberries and cornflower. The tea is combined with raspberry puree, fresh lime juice, cranberry juice and grenadine syrup

Magic Elixer

Magic Elixer tea is based on apple, tarragon fruits, red currants, strawberries, Acerola cherries, cranberries, elderflower, Goji berries, and natural aromas. The tea is combined with Vodka citron, Cream de banana, Cointreau, Bacardi, fresh lime juice

Fountain of orange

Fountain of orange tea is based on mango, pineapple, oranges, mandarin, strawberry, marigold, and safflower. The tea is combined with Galliano, Liquor 43, Cointreau, orange juice, fresh lime and sugar water

Virgin cocktails

10.00

Acapulco

tropical mix of raspberry and strawberry puree shaken with white chocolate syrup and pineapple juice

Aïda tea cocktail

Aïda tea is based on hibiscus, apple, papaya, elderflower, raisins, red berries, strawberries and cornflower. The tea is combined with raspberry puree, fresh lime juice, cranberry juice and grenadine syrup

Bartender's choice

let our bartenders surprise you with a unique creation

Bottled service

Suggestion

'Red & Grey' mix your Grey Goose with Canadian Red	RED&GREY	70cl	180.00
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Vodka

Ketel One		70cl	145.00
Grey Goose		70cl	180.00
Belvedere		70cl	180.00

Gin

Tanqueray		70cl	145.00
Bombay Sapphire		70cl	145.00
Hendricks		70cl	190.00

Rum

Bacardi Superior		1L	180.00
Havana Club 3 Year Old		70cl	145.00

Whiskey

Johnnie Walker Black Label		1L	180.00
Jack Daniels		70cl	145.00

With

All bottles are served with 6 soft drinks of your choice

Vodka

Ketel One	8.00
Stolichanaya	8.00
Wyborowa	8.00
Smirnoff vanilla	8.00
Finlandia	8.00
Grey Goose	10.00
Belvedere	10.00
Ciroq	12.00
Beluga	13.00
Kauffman	16.00

Gin

Tanqueray	8.00
Plymouth	8.00
Bombay Sapphire	8.00
Mombasa	8.00
Edinburgh	8.00
Monkey 47	9.00
Gin Mare	8.50
Haymen's Old Tom	9.00
Tanqueray Ten	11.50
Hendricks	11.50

Rum

Bacardi Superior	8.00
Havana Club 3 Year Old	8.00
Appleton V.X	8.00
Brugal Añejo	8.00
Gosling Black Seal	8.00
Sagatiba Cachaça	8.00
Velho Barreiro Cachaça	8.00
El Dorado 12yr	8.00
Havana Club Especial	8.50
Havana Club 7 Year Old	9.50
El Dorado 15 yr	10.00
Angostura 1919	11.50
Ron Zacapa 23 Year Old	13.50
Ron Zacapa XO	25.00

Tequila

Sauza Hornitos Reposado	8.00
Scorpio	9.50
Don Julio Reposado	10.50
Don Julio Añejo	12.00
Patron Añejo	13.00
Jose Cuervo Reserva de la Familia	29.50

Calvados

Château du Breuil VSOP	8.00
Roger Groult 8 ans	10.50

Cognac

Courvoisier VSOP	8.00
Grosperin VSOP	12.00
Martell Cordon Bleu	28.50
A. de Füssigny XO	28.50
Hennessy XO	31.00
Hennessy Paradis Rare	68.00
Hennessy Richard	185.00
Remy Martin Louis XIII	130.00

Armagnac

Cles des Ducs	8.50
Hors d'Age, Le Basque	11.00

Port, vermouths & herbal

Taylors LBV port, 2008	6.00
Lillet Blanc	6.00
Martini Bianco	6.00
Martini Rosso	6.00
Martini Extra Dry	6.00
Antica Formula	6.00
Noilly Prat	6.00
Aperol	7.00
Campari	7.00
Ricard Pastis	7.00

Liqueurs

Baileys	7.00
Disaronno Amaretto	
Cointreau	
Southern Comfort	
Drambuie	
Frangelico	
Grand Marnier	
Kahlua	
Old Krupnik	
Cuarenta y Tres	
Tia Maria	
Fernet Branca	
Galliano	
Isolabella Sambuca	
Limoncello	
Chambord	
St-Germain Elderflower	
Jagermeister	
Grande Absente 69	

Jenevers

Zuidam Jonge Graanjenever	6.00
Zuidam zeer oude Genever 3 jaar	6.00
Zuidam Korenwijn 1 jaar	6.50
Zuidam zeer oude Genever 5 jaar	7.00

Highland

Dalwhinnie 15 Year Old	9.00
Glenmorangie Original	9.50
Oban 14 Year Old	11.00

Islay

Bowmore 12 Year Old	8.50
Bowmore 15 Year Old Darkest	14.00
Bowmore 18 Year Old	17.50
Lagavulin 16 Year Old	12.50

Isle of Skye

Talisker 10 Year Old 9.50

Speyside

Aberlour Malt 10 Year Old 8.00

Macallan 12 Year Old 9.00

The Glenlivet 12 Year Old 8.50

Orkney

Highland Park 12 Year Old 8.50

Highland Park 18 Year Old 16.50

Blends

Monkey Shoulder 7.50

Dewars 12 Year Old 9.00

Johnnie Walker Black Label 10.00

Chivas Regal 12 Year Old 11.00

Johnnie Walker Blue Label 37.50

Irish Whiskey

Jamesons 6.50

Bushmills Black Bush 8.00

American whiskey

Maker's Mark 8.00

Elijah Craig 12 Year Old 8.00

Jack Daniels 8.00

Marshall's 8.00

Woodford Reserve 10.50

SAVE THE DATE!

02nd of May 2014 Rooftop Sessions

Every first Friday of the month: Rooftop Sessions Live at SkyLounge Amsterdam. The Rooftop Sessions together with Verheij & Friends. Free entrance. Live music from 7PM till 11PM. After 11PM, the DJ continues until 3AM.

11th of May 2014 Mother's Day

Try one of the signature cocktails while enjoying a manicure treatment of Sense Lifestyle. Happy Mothers Day! Beauty in the Sky! Make a reservation now: +31(0) 20 4277409

06th of June 2014 Rooftop Sessions

Every first Friday of the month: Rooftop Sessions Live at SkyLounge Amsterdam. The Rooftop Sessions together with Verheij & Friends. Free entrance. Live music from 7PM till 11PM. After 11PM, the DJ continues until 3AM.

ARRANGEMENTS SKYLounge AMSTERDAM

SkyLounge Amsterdam and Sense Lifestyle presents

Beauty in the Sky

Manicure treatments while drinking cocktails.
Make your reservation in advance: +31 (0) 20 4277409

Socials in the SkyLounge

Signature cocktails and snacks

We're as flexible as you, so for smaller events or parties up to 15 guests no reservation is required.

A Wedding in the Sky

Set your date and let us take care of the rest!

Certified as an official wedding location: DoubleTree by Hilton Amsterdam Centraal Station can offer you the complete package!

Meetings in the Sky

Meeting while you're on cloud nine

Cheers in the SKY! Dinner and Meeting possibilities with a 360 view!
Interested? Please call our Meeting and Events department: + 31 (0) 20 5300875

Scan the QR-code & discover the warm light



ADDRESS

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Oosterdoksstraat 4
1011 DK Amsterdam

www.skyloungeamsterdam.com