

Remy Martin XO.
Remy Martin Carte Blanche
Remy Martin Centaure.



Green Clubcard



Bar BurBure

The House of Rémy Martin will forever be intertwined with the lands of Charente where it was founded in 1724. It is in this small piece of French terroir that our signature blend of Grande and Petite Champagne crus was born, together forming Cognac Fine Champagne. The secret to the most aromatic grapes lies in the soil in which the vines grow. Using fruit from only quality vineyards, the pale and chalky soil of the region provides the ideal conditions to ripen the grapes to perfection.

Sazerac from Outer Space.

Cocktail Description:

€120

When we say “outer space,” we’re not overreacting at all. We serve three smaller portions - 3x 5cl. - of one of the world’s most iconic cocktails, The Sazerac, in its original form, with a super premium cognac and an artisanal Suisse absinthe.

We start with:

Remy Martin XO, a cognac with a blend of more than 400 different eau de vie from the region Grand Champagne and Petite Champagne in cognac.

Remy Martin Carte Blanche, an exclusive cognac of only 7,000 bottles. For cognac lovers, each bottle represents an exceptional opportunity to sample this blend. More than 20-years old and bottled at a percentage proof that naturally occurs in the vat to preserve its original attributes: 41.1%

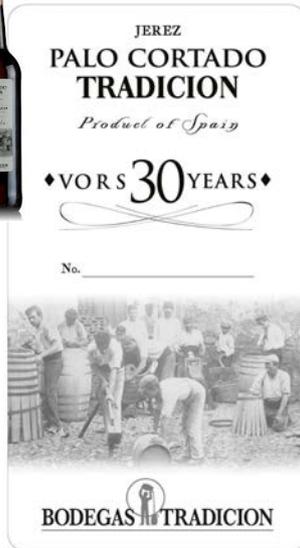
Remy Martin Centaure, Cellar Master Pierrette Trichet created Rémy Martin Centaure de Diamant in 2010. It contains only the most elegant eaux-de-vie from Rémy Martin’s precious reserves, making it the jewel of the Fine Champagne.

As a foodparing, we propose 10 grams of Caviar Impérial Heritage Oscietra.



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Palo Cortado Tradicion VORS 30 Years Bodegas Tradicion



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The Palo Cortado solera started with stocks bought from Bodegas Croft (their 1970 and 1982 vintages) and 18th Century casks from Bodegas Domecq, which helped get a high average age right from the start.

Back in 2012, Bodegas Tradición sold one of their Palo Cortado casks (approximately 50-years old) to the Scotch whisky distillery Glengoyne. They filled the cask with one of their whiskies (a 12 year old 1999 vintage) and let it mature further for one year. It was taken out and bottled in 2013 for the German market, where it is presented in a wooden box containing a bottle of both the Glengoyne and the Palo Cortado.

Andalusian Dry Martini.

Cocktail Description:

€25

We made a dry martini with Grey Goose Vodka and Fino Bodegas Tradición to replace the dry vermouth while imbuing a real Andalusian touch. Perfumed with the most premium of sherry: The Palo Cortado of Bodegas Tradición.

The Palo Cortado solera from Bodegas Tradición has an average age of 32 (the youngest wine in their dry range!). Every year, no more than ± 2,000 bottles are taken out of this solera in different sacas throughout the year. This release had 477 bottles.

For the foodpairing, the perfect combination is found in a cheese masterpiece, the Grano Padano. Reminiscent of the the milky fattiness found in Parmegiano Reggiano but less salty, Grano Padano is delightful with our Andalusian Dry Martini.



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Whisky Benromach 35Y



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This 35 years old single malt is the latest limited edition release from the multi-award winning distillery of Benromach. It is said to be one of the oldest ever bottling from the Speyside distillery. The whisky was distilled and casked in the early 1980s before current owners Gordon & MacPhail took control, and is taken from some of the rarest casks that they inherited. The 35 year old has been matured in first fill ex-sherry casks and is housed in a specially designed decanter-style bottle and a wooden presentation casket, both decorated with copper detail.

Blood & Sand #♥.

Cocktail Description:

€39

Our tribute to this classic cocktail that was first published in The Savoy Cocktail Book in 1930.

A fabulous and complex (Scotch) whisky cocktail with Forest Vermouth Red, Cherry Heering Liqueur, and fresh orange juice.

For a tempting artisanal pairing, try it with a Kumquat & Orange macaron from Master Chocolatier Joost Arijs.



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Coal Ila 25 Years



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*Introduced in 2010, after cask strength versions in 2004 and 2005, this is the first official 25 years-old **Caol Ila** to be bottled at 43%. It's nice to see both a growing recognition for this excellent distillery and have a welcome addition to the official range, with a rich, gentle mouthfeel and restrained, coal-inspired phenols*

Figs on the Island

Cocktail Description:

€35

In the Coal Ila Whisky a little hint of peat comes through the aroma and taste. There is a nice balance between this whisky, fresh figs, cherry Heering liquor and chesnut bitters. The final result is a dry shaken cocktail served in a large coupe and finished with a bar-spoon Whisky Octomore 7.2.

For the pairing, we selected smoked and dried wild duck with fresh fig.



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Rhum Trois Rivières Oman



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The Martinican Rhum Agricole Trois Rivières is launching a new trio of “hors d’age” Rhums, with Oman as the first release. The exotic name pays homage to the three rivers which cross the estate: Bois d’Inde, Saint-Pierre and Oman. With its Eastern-inspired name, Oman simply had to be a spiced blend. Makers Christian Vergier and Daniel Baudin have been hard at work - creating a Rhum made up of no less than 12 great vintages

It could be a Negroni...

Cocktail Description:

€35

The ever-exciting aged Rhum Agricole is hard to analyze for making a simple but fabulous cocktail. We revere all the typical Rhum Agricole aromas and tasted, so we searched this time for fruity bitterness with Suze and a Belgian Dry Vermouth. It's like a Negroni but from the Caribbean.

Complements beautifully with slices of fennel with orange and smoked sesame seed.



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Calvados Cœur de Lion 1939



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Vintage Calvados comes from family stocks and from a collection of very old Calvados acquired when the estates of well-known producers were dispersed. Many of them have obtained the highest awards. The vintage years correspond to the year of distillation and not to the apple harvest. Vintage Calvados is stored in casks, and the year of bottling appears on the label.

The Normandy Eggnog

Cocktail Description:

€45

Our British friends are very keen on this classic egg cocktail. Also known as a "Flip," we made a special eggnog based on one of the rarest Calvados: a cordial of Meursault wine plus pimento dram bitters served with cream.

Together with this creation we serve it with Brie de Meaux cheese and a slice of gingerbread.



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Graham's 40 Years Tawny Port



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Graham's 40 Year Old Tawny is witness to a long-standing tradition. This wine is composed by Graham's Master Blender from wines put aside in the cellar by his great-grandfather, grandfather, father and uncles. The Master Blender also sets aside wines for future generations. Graham's 40 Year Old Tawny Port is for those who appreciate the extraordinary, complex and subtle taste of time.

Remember Orléans

Cocktail Description:

€35

We created this old-fashioned type of cocktail to respect two of the greatest and classic spirits of Europe, A 40 year old tawny port and a fine cognac, A.E. Dor Legend. We could say it's a sazerac but we made it more complex not only by adding absinthe, but also topping it off with an old tawny port.

Nothing less than a heart-warming feeling in a cocktail. We serve it with a cold anise soup garnished with macerated cherries.



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Mezcal del Maguey Ibérico



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Ron Cooper, Del Maguey Single Village® Mezcal's Founder and Chef, José Andrés, and his team at ThinkFoodGroup, worked collaboratively to create Del Maguey Ibérico, a unique mezcal made with Ibérico de Bellota ham, the legendary ham made of free-range, acorn-fed, black-footed Ibérico pigs from Spain.

This expression of Del Maguey has a spicy floral nose of carnation, tropical aromatics of gardenia and jasmine, ripe pear, dark fig, notes of wet green hay and forest floor. It enters the mouth like a caramel, and is round, soft and gentle, full-bodied, with a big middle palate. The long finish tastes of roasted root vegetables and umami, leaving the mouth with terracotta, a slate-like minerality and a touch of salinity.

Ron Cooper

Cocktail Description:

€39

A shaken cocktail based on this truly special mezcal with hints of dried Ibérico ham and pear aromas. We created this drink with

a puree of Poire Williams, Forest vermouth white and serve it with - sí, cómo no - a toast with Ibérico ham.



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Whisky Balvenie 25 Years



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The Balvenie 25-Year Old Single Barrel Traditional Oak, was introduced to the Balvenie single malt Scotch whisky range in 2014. Released in batches, each bottle is one of no more than 300, drawn from a single cask, all of which are filled in American oak casks. There will be slight variations between batches, but the casks selected by Malt Master David Stewart for this release are chosen for having the richly spiced, sweetly honeyed character you'd expect from 25 year old Balvenie single malt aged in American oak. This means there is an overarching consistency between batches.

Sir David.

Cocktail Description:

€39

A Manhattan-style which respects the true spirit of the cocktail, but gives a little bit more thanks to Forest Vermouth, the first Belgian vermouth. The main spirit is augmented by a little bit of Overproof, a true rye whiskey and a maraschino liqueur.

The foodpairing with this Sir David Cocktail are some thin slices of dried tuna fish with dashi dressing and fresh zest of orange.



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Facundo Exquisito by Bacardi



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Facundo Exquisito Rum is a blend of rums aged between 7 and 23 years and finished for at least a month in sherry casks. The nose on Exquisito combines classic rum notes of vanilla and brown sugar with solid oak and dried cherry. Like the Eximo, Facundo Exquisito does a great job of integrating these aromas into a complex and well integrated nose. The entry is slightly softer than the nose, with vanilla and brown sugar notes leading the charge. These sweet and soft notes are quickly followed by an undercurrent of oak. This oak ramps up in the mid-palate where it's met with dried cherry, raisin, and sherry. One of the great things about Exquisito is that the initial sweet notes also intensify in the mid-palate and help balance out the drier and spicier notes. Towards the end of the mid-palate, Exquisito becomes a lot more spicy with the addition of black pepper, clove, and an additional smoky oak note. This spice helps define the finish which is quite long and slightly dry, showcasing smoky oak and vanilla with a touch of sherry.

Smoked Old Fashioned

Cocktail Description:

€29

The perfect medium-sweet Old Fashioned rum cocktail with an extra dimension due to the last minute smoking process that stirs gentle wafts of Danish Tobacco enriched with vanilla, pineapple, plum, and rum.

After stirring and the tobacco smoking all together in the beautiful Exquisito bottle and we serve it over a massive lump of ice with a touch of Bar Burbure chocolate.



Bar Burbure

Jenever Notaris 1988
Calvados Lemorton 10y
Poire William by Dom. Roulot



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Jenever Notaris 1988 is maybe the most complex, and for sure, the rarest jenever on the planet. Calvados Lemorton is destined for the real pear and apple lover. Distilled in the Domfrontais region in Normandy where more pears are allowed to be used in the still.

The best and hard-to-find Meursault wine producer Domaine Guy Roulot in Burgundy is also know for his eau de via, the Poire William.

The Dutch Monument

Cocktail Description:

€39

To find the perfect combination with such delicate spirits was difficult. Our promise was to respect each spirit's character but bring it to an even higher level of expression.

A perfumed, dry and lightly-sweet cocktail should be served with the same: homemade apple-almond pie. They taste delicious together.



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Cognac Pierre Ferrand 1975
Whiskey Michter's Rye 10Y
Dom Bénédictine
Forest Vermouth Red



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The year 1975 in Cognac was one that showed four distinct seasons. A remarkably mild winter led to a pleasantly cool spring followed by a hot and sunny summer that gave the grapes the necessary maturity to produce this aromatic and well-balanced cognac. Long ageing, mostly in humid cellars, has enhanced the richness of this unique vintage. The nose reveals an elegant, perfectly-balanced cognac with initial fruit aromas that gradually evolve towards rancio notes.. On the palate

The Elite Carré

Cocktail Description:

€39

A tribute to Walter Begeron, head bartender at Hotel Monteleone in 1938, created this fabulous stirred drink. We took only the best selection available on the market and present this cocktail for the happy few, aptly named "The Elite."

Keep it simple, but delicious, and serve some "Orangettes" by the famous Belgian chocolatier Del Rey.



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Whisky Octomore 7.3



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THIS, OCTOMORE 07.3, IS THE SECOND RELEASE OF OCTOMORE OF OCTOMORE – OCTOMORE WHISKY MADE FROM BARLEY GROWN TWO MILES ALONG THE COAST FROM THE DISTILLERY AT FARMER AND FRIEND JAMES BROWN'S OCTOMORE FARM.

Distilled in 2010 from grain harvested the previous summer on Lorgba Field and peated to 169 ppm. Matured on Islay in American bourbon barrels and Spanish wine casks of Ribera del Duero.

Exceptional provenance, über-experimental, Octomore of Octomore embodies the epitome of our philosophy.

The Fentanyl

Cocktail Description:

€35

Uitleg van de cocktail: A Highland Whisky cocktail based on the most heavily peated whisky on the planet, Octomore 7.3 topped off with fresh ginger.

Go Asian with the foodpairing: bitter chocolate – ginger candy.



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Tequila Patron Piedra



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*Piedra was Patron's first ever extra añejo tequila initially released for travel retail in 2013. Produced from 100% Blue Weber agave and grown in the Jalisco highlands, it is crushed in the traditional Tahona process. Aged for three years in a combination of new American and French oak, **Piedra** is an exceptional example of aged Tequila.*

The French Piedra

Cocktail Description:

€35

Served as an Old Fashioned, we think that the taste and smell of fresh Provençal lavender marries beautifully with this unique tequila.

For a fine foodparing, we selected a black currant and lavender macaron.

The earthiness from the tequila blends naturally with the floral character of the fresh lavender.



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Facundo Paraiso Rum by Bacardi



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Paraiso is the oldest expression in Bacardi's Facundo range of premium sipping rums. Aged initially in white oak, the rums are married and rested in French oak casks before bottling. Rich but not sweet with notes of nutmeg, sultanas and stem ginger, this is one to sip neat and savor.

The Golden Line

Cocktail Description:

€45

Facundo Paraiso Rum is a special and highly unique rum that requires your complete attention to appreciate. It would be easy to dismiss Paraiso's subtle nature and overlook the elements that really make it special, including one of the finest and most exquisite flavor integrations we've seen in a rum.

Paraiso isn't just some dressed-up rum aimed at the high-end consumer, it's an absolute love letter from Chairman Facundo L. Bacardi, and Global Master Blender Manny Oliver, to Don Facundo Bacardi Massó. Paraiso is Bacardi in a glass and it sums up the sensibilities and style of this great rum company.

We made a typical after-drink with this beauty, stirred over ice with a hint of Mozart chocolate liqueur, Frangelico liqueur and a touch of coffee. Finished with 24-carat gold leaves and Callebaut's caramel crispy chocolate balls.



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Whiskey Michter's Bourbon 10Y



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Mature in age and truly exceptional in quality, Michter's 10 Year Single Barrel Kentucky Straight Bourbon has earned its place as an enduring favorite of the most discerning whiskey connoisseurs. The "Best American Whiskey" according to Food & Wine magazine, our 10 Year Single Barrel Bourbon represents the culmination of over a decade of patient aging in our specially chosen, new charred American white oak barrels

Truffle Old Fashioned

Cocktail Description:

€39

A truffle is an aromatic product of nature with great taste. But how could we mix this delicacy and respect nature in a spirit without losing the delicate flavors or dominate its precious essence? Well, we figured out how with the perfect Truffle Old Fashioned comprised of this wonderful bourbon of 10 years. Michter's is a rather dry style of bourbon and that's what we needed for this distinct cocktail.

The aromas of truffles and flavors of this wonderful bourbon whiskey in one glass. As a pairing, we couldn't do less than serving you toast with slices of truffle finished with an 75-year old balsamic vinegar.



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