

# JUNIPER & KIN

KITCHEN GARDEN — BAR

Worlds come together 21 floors above ground at Juniper & Kin. Come by for grand drinks & bites. For fresh ingredients handpicked from our very own greenhouse & from local farms. For local liquors & innovative recipes. For cosy vibes & spectacular views. For convivial times & drinks with friends. For somewhere to keep returning to again and again & with whomever.



# COCKTAILS

## J&K SIGNATURE 14,50

### DUTCH 75

grilled chestnut & rosemary & walnut & rose & champagne  
*sparkling | fragrant | nutty | aperitif*

### RED LIGHT MARTINI

genever & sweet vermouth & fennel & aromatic bitters  
*crisp | strong | bold | aperitif*

### SUSTAINABLE MOJITO

white rum & mint & recycled lime juice  
*refreshing | minty | all day sipper*

### GROW A PEAR

irish whiskey & pear & ginger & cinnamon & honey  
*spicy | fruity | peaty | all day sipper*

### DR. GREEN THUMB

old genever & local white vermouth & beetroot & sesame & edible dirt  
*earthy | smokey | bold | surprising*

### APPLE PIE OLD FASHIONED

dutch brandy & apple & cinnamon & hazelnut & raisins  
*sweet | fragrant | nutty | digestif*

### PUMPKIN ICED LATTE

spiced rum & espresso & pumpkin & gingerbread & cream  
*sweet | crowd pleaser | pick-me-upper*

& *Classic cocktails on request.  
Ask your bartender.*

& *Our bartender's always have something new up their sleeves.  
Ask them for their newest creations.*

## COCKTAILS

### GIN & TONIC

- DAMRAK GIN & orange | 12,50  
BOBBY'S & orange & cloves | 13,50  
LOOPUYT & basil | 13,50  
CATZ & lime & liquorice | 13,50  
TANQUERAY 10 & grapefruit | 13,50  
GIN MARE & rosemary | 14,50  
HENDRICK'S & cucumber | 15,50  
HERMIT & grapefruit & samphire | 15,50  
NOLET'S SILVER & raspberry | 15,50

### 0% GIN & TONIC 9,50

SEEDLIP SPICE & apple blossom

### OR WITHOUT (0%) 8,50

#### BUSHMAN

rooibos tea & almond & coconut  
*spicy | aromatic | refresher*

#### POPCORN TIME

green tea & caramel & popped rice  
*earthy | aromatic | refresher*

#### BERRY WHITE

white tea & honey & berries  
*zesty | sweet | refresher*

## SPIRITS

### GENEVEER

BOLS YOUNG GENEVEER	6,00
BOLS BARREL AGED	7,00
KEVER GENEVEER	9,00
BAKER'S BEST	9,00

### VODKA

KETEL ONE	8,00
KETEL ONE LEMON	8,00
KETEL ONE ORANGE	8,00

### RUM

BACARDI CARTA BLANCA	8,00
BACARDI OCHO	9,00
PLANTATION PINEAPPLE	9,00
MEYERS	9,00
THE KRAKEN SPICED	9,00
WILLIAM GEORGE	10,00
BANKS 7	11,00
EL DORADO 12	12,00
PLANTATION 20TH ANNIVERSARY	14,00
RON ZACAPA XO	22,00

### BRANDY & COGNAC

ROOSTER & WOLF	8,00
MONTIFAUD VSOP	10,00
HENNESSY XO	29,00
LOUIS XIII	10 ML. 49,00
	40 ML. 175,00

# SPIRITS

## TEQUILA

OCHO BLANCO	8,00
FORTALEZA REPOSADO	13,00
OCHO EXTRA ANEJO SINGLE BARREL	16,00

## MEZCAL

APRENDIZ ESPADIN	9,00
MONTELOBOS	10,00
DERRUMBES SAN LUIS POTOSI	12,00

## AMARO | BITTER

AMARO MONTENEGRO	7,00
CYNAR	7,00
CAMPARI	7,00
FERNET BRANCA	7,00

## VERMOUTH

MARTINI RISERVA AMBRATO	7,00
MARTINI RISERVA RUBINO	7,00
SPECTOR	7,00
COCCHI STORICO DI TORINO	7,00
COCCHI AMERICANO	7,00

# WHISKY

## BLENDDED

JOHNNIE WALKER BLACK LABEL	8,00
JOHNNIE WALKER BLUE LABEL	34,00

## ISLAY

ARDBEG 10 YEARS OLD	11,00
LAGAVUIN 16 YEARS OLD	15,00

## SPEYSIDE

THE MACALLAN 12 YEARS OLD DOUBLE CASK	14,50
GLENFIDDICH IPA EXPERIMENT	15,00
BALVENIE 15 YEARS OLD SINGLE BARREL	25,00
THE MACALLAN CLASSIC CUT	25,00
GLENFIDDICH 21 YEARS OLD	32,00
THE MACALLAN RARE CASK	49,00

## CAMPBELTOWN

SPRINGBANK 10 YEARS OLD	12,00
-------------------------	-------

## ISLANDS

HIGHLAND PARK 25 YEARS OLD	95,00
----------------------------	-------

## BOURBON

BULLEIT	8,00
WOODFORD RESERVE	9,00

## RYE

BULLEIT	8,00
---------	------

## JAPANESE

NIKKA FROM THE BARREL	10,00
YAMAZAKI 12 YEARS OLD	38,00
HIBIKI 21 YEARS OLD	145,00

## BEER

### DRAFT BEER

GULPENER CHATEAU NEUBOURG	5,50
SEASONAL BEER	6,50

### BOTTLED BEER

MALT BIO & BUDELS & ALCOHOL FREE	5,50
PILS & HEINEKEN	6,50
WEIZEN & DE PRAEL	6,50
GRAND PRESTIGE & HERTOOG JAN	6,50
PILS & MONGOZO & GLUTEN FREE	7,00
TRIPLE & LA TRAPPE	7,00
BIRI & BROUWERIJ 'T IJ	7,50

### CIDER

APPLE CIDER & BEAR CIDER	7,50
--------------------------	------

## WINE & SPARKLING

### SPARKLING

	GLASS		BOTTLE
DUTCH SPARKLING	11,50	&	67,00
CHAMPAGNE BARONS DE ROTHSCHILD BRUT	15,50	&	91,00
CHAMPAGNE BARONS DE ROTHSCHILD BRUT ROSE			125,00
CHAMPAGNE BARONS DE ROTHSCHILD BLANC DE BLANCS			135,00
CHAMPAGNE BARONS DE ROTHSCHILD VINTAGE 2008			290,00

### WHITE

	GLASS		BOTTLE
LIGHT & MILD, PINOT GRIGIO Gregoris by Giovanni Fattori of Veneto	5,50	&	31,00
SMOOTH & SPICY, VERDEJO Finca Tresolmos by Garciarevalo of Castilla y Leo	7,50	&	43,00
FULL & FLORAL, CHARDONNAY Macon Peronne by Bicheron of Burgundy	8,50	&	49,00

### ROSE

	GLASS		BOTTLE
GENTLE & ELEGANT, BLEND Le Pive Sable de Camargue of the Provence	5,50	&	31,00

### RED

	GLASS		BOTTLE
FULL & GENTLE, MERLOT Quartaut by Jeanjean of the Languedoc	5,50	&	31,00
ELEGANT & FRUITY, TEMPRANILLO Pago Malarina by Vallobera of the Rioja	7,50	&	43,00
LIGHT & SPICY, PINOT NOIR Cote de Beaune by Chanzy of Burgundy	9,00	&	52,00

### SWEET

	GLASS		BOTTLE
SWEET & RIPE, SEMILLION Sauternes by Chateau Simon of Bordeaux	7,50		



# WINE

## WHITE

BOTTLE

### REFINED & SUPPLE, SAUVIGNON BLANC

41,50

Touraine Octavie by Rouballay of the Loire

### SPICY & FLORAL, PECORINO

42,50

Belato by Carminucci of the Marken

### RICH & OAKY, VIURA

45,00

White by Muga of the Rioja

### CRISP & MINERAL, BLEND

55,00

Cuvee XII, Apostelhoeve from the Maasvallei in Limburg

### RICH & STRONG, CHARDONNAY

119,00

Meursault Les Tessons by Bouzereau of Burgundy

## RED

BOTTLE

### LIGHT & FRAGRANT, SPATBURGUNDER

45,00

Trocken by Manz of Rheinhessen

### COMPLEX & RIPE, DORNFELDER

49,00

Winery Thorn from the Maasvallei Limburg

### SUPPLE & REFINED, TEMPRANILLO

59,00

Red from Muga from the Rioja

### STRONG & FRUITY, SANGIOVESE

71,00

Chianti Classico by Querciabella of Tuscany

### FULL & RIPE, MERLOT

119,00

Château de Sales of Pomerol

## SOFTDRINKS & JUICES

### SOFTDRINKS

COCA COLA	4,50
COCA COLA LIGHT	4,50
COCA COLA ZERO	4,50
FEVER TREE TONIC	4,50
FEVER TREE GINGER BEER	4,50
FEVER TREE SODA WATER	4,50
FEVER TREE LEMONADE	4,50
FEVER TREE GINGER ALE	4,50
THREE CENTS PINK GRAPEFRUIT SODA WATER	4,50
THIJSTHEE APPLE & NETTLE	4,50

### JUICES

SCHULP DUTCH APPLES	4,50
SCHULP APPLES & ELDERBERRIES	4,50

## WARM DRINKS

### HERBAL INFUSIONS

FRESHLY PICKED BY THE GREENHOUSE GENIUS	4,50
VERVEINE   CAMOMILE   MINT   PICK OF THE DAY	

### TEA

WHITE   BLUE   GREEN   BLACK	4,50
------------------------------	------

### COFFEE

COFFEE	5,50
ESPRESSO	5,50
ESPRESSO MACHIATTO	5,50
DOUBLE ESPRESSO	6,00
CAPPUCINO	6,00
LATTE MACHIATO	6,50

## BAR BITES

At Juniper & Kin we use fresh ingredients handpicked from our very own greenhouse & from local farms, ensuring you the fullest experience of flavours in their purest form.

### OYSTERS 11,00

3x & sorrel

### VEGETABLES 9,00

crudités & yoghurt & seeds

### MEAT 12,50

raw beef sausage & dried sausage & bresaola & amsterdam pickles

### CHEESE 12,50

old gouda cheese & messeklever & lady blue & gherkins

### SMOKED SALMON 12,50

cucumber & gin & tonic & juniper berry

*& Any allergies? Please inform our staff.*

*& The kitchen is open from 17.00 - 23.00.*

*& Fancy some dinner? Ask for our Kitchen Garden menu.*

# KITCHEN GARDEN & CHEF'S MENU

KITCHEN GARDEN & CHEF'S MENU 59  
WINE ARRANGEMENT 39

## THE GREENHOUSE SALAD

vegetables & herbs & flowers

*Pecorino, Belato from Carminucci of the Marken, 2016*

## SCALLOP

apple & horseradish sorbet

*Blend, Apostelhoeve in Maastricht, 2017*

## SMOKED SALMON

radish & purslane

*Marsanne, Louis-Chèze in Rhône, 2016*

## "SUKADE" SLOW COOKED BEEF

78°C & asparagus & broad beans

*Barbera, Montej from Sparina in Piemont, 2016*

## RHUBARB

white chocolate & yoghurt

*Bartenders Cocktail Pairing*

GREENHOUSE INFUSION &  
RAW CHOCOLATE BONBON

# JUNIPER & GREENS MENU

JUNIPER & GREENS MENU 49  
WINE ARRANGEMENT 39

THE GREENHOUSE SALAD  
vegetables & herbs & flowers

*Pecorino, Belato from Carminucci of the Marken, 2016*

BLACK RADISH

enoki & horseradish sorbet

*Blend, Apostelhoeve in Maastricht, 2017*

CARROT

tartare & -18°C egg

*Marsanne, Louis-Chèze in Rhône, 2016*

ASPARAGUS

morel & broad beans

*Barbera, Montej from Sparina in Piemont, 2016*

STRING BEAN

apple & sorbet

*Bartenders Cocktail Pairing*

GREENHOUSE INFUSION &  
RAW CHOCOLATE BONBON

*& Any allergies? Please let us know.*

## WI-FI

IHG CONNECT

Welkom

## SOCIAL

FACEBOOK & INSTAGRAM & TWITTER

Juniper & Kin

TRIPADVISOR

Juniper & Kin - Kitchen Garden & Bar

# J&K

Amstelvlietstraat 4

1096 GG Amsterdam

---

[www.juniperandkin.nl](http://www.juniperandkin.nl)

[hallo@juniperandkin.nl](mailto:hallo@juniperandkin.nl)