

# 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

### GARDEN SPARKLE

dutch vermouth & lemon balm & rose & champagne  
*herbal | light | aperitif*

### DUTCH BUNNY

whisky & carrot & ginger & cloves  
*earthy | peat | malty | surprising*

### GRANNY'S MARTINI

vodka & granny smith  
*crisp | bold | refreshing*

### MARY ME SPRING

rum & bergamot & rosemary  
*crisp | aromatic | refreshing*

### HONEYCOMB

gin & sea buckthorn & honey  
*sweet | crowd pleaser | all day sipper*

### GROW A PEAR 2.0

whisky & pear & verveine  
*fruity | herbal | peaty | all day sipper*

### BERRY'S FIZZ

genever & raspberry & blueberry & cranberry  
*sweet | fruity | malty | all day sipper*

### BEAUTY & THE WOLF

brandy & tea & elderflower & thyme  
*sweet | bold | strong | digestif*

& *Classic cocktails on request.*

& *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 & 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

*spicy | aromatic | refreshing*

#### BITTER HONEY

seedlip & honey & rosemary

*earthy | aromatic | refreshing*

#### BERRY WHITE

white tea & honey & berries

*zesty | sweet | refreshing*

## SPIRITS

### GENEVEER

BOLS YOUNG GENEVEER	6,00
BOLS BARREL AGED	7,00
VØRDING	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
DIPLOMATICO RESERVA EXCLUSIVA	12,00
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

BEAR CIDER	7,50
APPLE 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

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

### ROSE

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

### RED

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

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

### 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  
DRINK PAIRING 39

## THE KITCHEN GARDEN

vegetables & herbs & flowers

*Blend, Apostelhoeve from Maastricht, the Netherlands, 2018*

## OOSTERSCHELDE

zeeuwse yellowtail & oyster & sea vegetables

*Cocktail Pairing*

## 41°C HALIBUT

tomato & greenhouse herbs & elderflower

*Chardonnay, Genoels-Elderen from Riemst, Belgium, 2015*

## SIMMENTALER DRY AGED

entrecote & preserved vegetables & mushroom

*Grenache, Châteauneuf-du-Pape from the Rhône, France, 2014*

## BLACKBERRIES

goat yoghurt & beetroot & liquorice-anis basil

*Vuurzee, De goede & de Stoute from Amsterdam, the Netherlands*

# JUNIPER & GREENS MENU

JUNIPER & GREENS MENU 49  
DRINK PAIRING 39

## THE KITCHEN GARDEN

vegetables & herbs & flowers

*Blend, Apostelhoeve from Maastricht, the Netherlands, 2018*

## WATERMELON

rettich & dutch soy sauce

*Cocktail Pairing*

## 41°C TOMATO

zucchini & greenhouse herbs & elderflower

*Marsanne, Louis Chèze from the Rhône, France, 2017*

## POINTED CABBAGE

sunflower seeds & summer truffle

*Tempranillo, Muga from Rioja, Spain, 2015*

## 'CARROT CAKE'

baby carrot & prune & sorbet

*Thai Thai Tripel, Oedipus from Amsterdam, the Netherlands*

*& 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)