

HI FROM MR LYAN & FRIENDS!

WELCOME TO SUPER LYAN,

We love things that help bring people together. There's a magic to catching up over a cocktail (boozeless or otherwise) – or a beer or wine – so we've compiled some of our favourite things to share that suit our beautiful space. And our mission is to find alternative versions to what you may be familiar with – they reflect our passion, love of flavour and some pretty mad Research & Development.

NA REGEN KOMT ZONNESCHIJN

The changing of the seasons in Amsterdam are about much more than the weather! During the summer months, there's a desire to embrace any glimpse of sun and to be outdoors as much as possible. But as the weather turns, not only is there a movement indoors, there's a full embrace of a different attitude – across museum exhibitions, shows, dishes, and over the reasons people gather. It extends beyond the winter retreats, it permeates all aspects of life until the new beginnings of spring. So with this menu, we channel the shift of habits and approaches, but also embrace the optimism that comes with these moments – a togetherness, as well as a closer cosiness that can help us get together in lovely ways. This period is coloured by traditions, cultural celebrations, and other events which serve to bring people together and tighten communities. Furthermore, many of the city's brown cafe's, restaurants, and other local venues find themselves bustling with life once again. From ice skating races, to indoor festivals, and passing through various other local traditions, this menu is a love letter to the resilience of this city's locals, and their means of finding the joy amidst difficult conditions, and perpetuating the ideal of knowing that after the rain, comes the sun!

@MrLyan

@Super.Lyan

www.SuperLyan.com

#SuperLyan



BITES

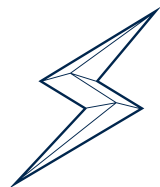
Kitchen is open until 22:00

SPICED OLIVES	€3
BOMBAY MIX	€3
ANCHO SPICED PICKLES	€4
SKIN ON FRIES	€5
BEEF BITTERBALLEN, MUSTARD	€8
JACKFRUIT BITTERBALLEN	€8
CUBANO SANDWICH	€12
PIZZA BREAD	€12
MUSHROOM TACO, TOMATO SALSA, QUESO FRESCO	€12
CHEESEBURGER 220 GR, BRIOCHE, TOMATO	€21
66% CHOCOLATE MOUSSE, CARAMEL, SEA SALT	€10

DIETARY REQUIREMENTS

Should you have any food allergies or specific dietary requirements, please let our staff know and we will be happy to accommodate.

Please also let us know any dietaries or aversions if you're just having drinks – we don't list every ingredient!



LYAN ALL STARS

All at €16

BEESWAX OLD FASHIONED WHISKEY BOURBON / DUTCH RYE RICH
Maker's Mark, Millstone Rye, beeswax, flamed orange, raw sugar, bitters

FROSÉ MARGARITA TEQUILA HIGHLAND BLANCO BRIGHT
Patrón Blanco, Belsazar rosé vermouth, Waldorf cordial, peychaud

LYAN NEGRONI BOOZY BITTER SAVORY
Bombay Sapphire, Martini Bitter, vermouth, olive, celery


 **EAST 8 STRAIGHT UP** VODKA KETEL ONE PORNSTAR KILLER
Vodka, Aperol, lychee, passionfruit, nitro

 **MAYAIMI VICE** RUM BACARDI TROPICAL FUN
Cocchi Rosa strawberry colada, coconut daiquiri foam

 **ESPRESSO MARTINI 61** VODKA BELVEDERE PICK ME UP
Rye Vodka, espresso, kvass liqueur

 **LOOSTRIFE GIMLET** SPIRIT FORWARD TART MINERAL
Roku Gin, flint, pomegranate cordial, angelica root

MARY PICKFORD TIKI PARTY STARTER FRUITY
Bacardi Carta Blanca, Wray & Nephew, pineapple, cherry spices, wine float

 Not drinking today? Not to worry! We've taken the flavour profiles of some of our cocktails and re-imagined them in to boozeless delights, just follow the Lyan to find them above.

ALL OUR BOOZELESS COCKTAILS ARE €8

AFTER THE RAIN COMES THE SUN

All at €16



COLOUR ME ORANJE

CRISP REFRESHING GENTLE SPICED SWEET

Bobby's Gin, carrot, Cedro, Persian bitters, tormentil tonic

Carrots came to the Netherlands in the 17th century. Moreso, they were not always orange! As trade became more global, the Iranian vegetable made its way to the country and began to be cultivated locally, with selective breeding helping the root adapt to the comparatively harsh conditions of the Dutch climate. The move from starchy purple to a more Dutch orange (especially for Willem van Oranje) through careful cultivation also led to a sweeter profile in the vegetables.

WINTER FRENCH MARTINI

REIMAGINED CITRUS WARM SNAPPY

Toki, preserved apple & pumpkin, passionfruit vinegar, potato foam

Fall marks the harvest season for apples and pumpkins in the Netherlands. These two vegetables have been ingrained in Dutch culture for a long time, resulting in a variety of local traditions associated with their cultivation. Apple farms open their doors to locals who come and collect the fruit as they desire, and by the volume they require. On the other hand, pumpkins are grown at home by locals, who share them with their communities – putting them out as advertisement, and even holding competitions for the largest pumpkin. Furthermore, this harvest drives many traditions of apple preparations and varieties meant to last through the colder months with the fruits stretching all the way through until spring.

ST. MAARTEN'S COSMO

TART EARTHY SWEET ROUND MINERAL

Grey Goose, Speculoos wine, citrus-baked sugar beets, bonfire bitters

Every November marks the St. Maartens feast celebrations in the Netherlands. Stemming from a food sharing festival for the less fortunate, this now takes shape as a celebratory feast, with children going around their neighbourhood seeking candies and treats from their neighbours. This feast honours the generosity of Saint Maartens, who was known to help out local communities in whatever way possible. Moreover, it has become tradition to craft a lantern made from sugar beets, which is released into the night sky.

BILLY BOCK

ENERGETIC UPLIFTING BRIGHT

Johnnie Walker Black Label, malted goat's whey, redcurrant nitro

Bock Beer has long been a tradition in the Netherlands during the latter half of the year. Originating in Germany, this heavy, deep beer is fermented from the first autumn harvest of Barley. Named after the Billy Goat, Bock beers' alcohol content stems from attempts to store better during the more challenging months of the year, offer a more fortifying brew, as well as warming those who choose to indulge. This led to its now common name, meant to resemble the noise of a Billy Goat's headbutt!

BORREL GIBSON

PLAYFUL ELEGANT COMPLEX

Bombay Sapphire, Toki, white vermouth, cheese and pineapple pickle

Fun fact: the oldest brown cafe in Amsterdam is just down the road from us. In fact, De Drie Fleschjes opened its doors to locals in 1619, and has been serving traditionally Dutch liquids since then. Surviving 4 centuries in Amsterdam's hospitality scene comes with a handful of creative problem and space solving issues, resulting in common practices like pickling foods in order to more easily store them, and walls made from barrels in which Genevers, and other spirits are set to age, until they in turn are ready to be enjoyed.

POLAR BEAR FIZZ

RICH WARM HUG SILKY

Dewar's White Label, sugar snap pea amazake, white grape & cabbage soda

While New Year's celebrations often call for Champagne and parties, a group of Dutchies have turned the day into a tradition of diving into the ice cold waters of the North Sea. First orchestrated in the 1960's, Scheveningen's beach hosts the main plunge, while others around the country have adopted the tradition over the years. Meant to signify a (very) fresh start to the year, participants are served warming pea soup, Duiverkater, and more dishes traditional to the region that are meant to signify new beginnings, as well as contrasting the icy leap.



FRIESLAND HIGHBALL

REFRESHING CREAMY GOLDEN ZESTY

Porter's Tropical Old Tom, eggnog-washed brandy, orange vermouth, turbo cream soda

The canals that course through the Netherlands have the habit of freezing over during the winter months. Though some may see this as a challenge, others found an opportunity. Thus came the birth of the Elfstedentocht, a 200 kilometer ice skating race held on the frozen canals of Friesland. Competitors embark on the treacherous race, fueled up on hot drinks, and oats. The most perilous year of the tour saw over 15,000 competitors take the start, with only 69 skating through the finish line. Winners of the tour became known for sharing their hearty breakfast of eggs, oats and booze, in order to demonstrate to others what it took to make it to the end.

FESTIVITIES PUNCH

TROPICAL BRIGHT REIMAGINED

Woodford Rye, UV coco butter, light-aged pineapple, salt herbs

While summer in Amsterdam brings life to countless outdoor events and festivals, locals flock back inside once the latter months arrive. This shift is often characterised by the Amsterdam Dance Event, a community built music and culture festival split up into venues across the city. This invitation back inside sets the tone for the coming months, as people once again get a taste of indoor life through cultural celebrations. This chance to fall back in love with time spent indoors is the perfect palate cleanser after a summer of outdoor festivities.



BEERS

OEDIPUS MADELEINE €6/€9

Bock Lager, local draft beer, notes of malt, toast, subtle caramel and chocolate. A complex beer that is surprisingly easily drinkable

OEDIPUS GAIA €6.5

Indian Pale Ale - bright and aromatic

OEDIPUS MANNENLIEFDE €6.5

Saison - bright and herbal

OEDIPUS MASH €6.5

Belgian Blond Ale - Fruity and sweet

GUINNESS €7.5

Flutey favourite and easy session Stout

HEINEKEN €5

Easy drinking lager, ideal with a cocktail chaser

HEINEKEN 0.0 €4.5

The lager you know and love, minus the alcohol

NOAM €7.0

Light, refreshing lager, floral and savoury flavours of the delicate "Smaragd" hop

SPARKLING

DRUSIAN VALDOBBIADENE €8/39

PROSECCO/FIZZ

Classic pear and apricot aromas, with a richer depth to balance

MICHELE GENET 'GRAND CRU' €14.5/75

CHAMPAGNE/BRIGHT

Citrus dominated with lemon, tangerine and grapefruit with a complex finish

WINES

FAMILLE LIEUBEAU 'MUSCADET' €8/40
WHITE/FLINTY/FRANCE
Light, dry with taste of green apples and minerals

FAMILLE GIRIN 'SÉDUCTION' CHARDONNAY €8/40
WHITE/FRUITY/BEAUJOLAIS/FRANCE
Suave and easy on the palate with fruit flavors
between honey and freshness

MOTHER ROCK WINES 'FORCE CELESTE' CHENIN BLANC ... €9/45
WHITE/FRESH/SOUTH-AFRICA
Well-balanced, with a refreshing acidity that
perfectly complements its rich fruit flavors

LAVILA ROSÉ, IPG PAYS D'OC, GRENACHE, CINCAUL €7/35
ROSÉ/DRY/FRANCE
Refreshingly fruity, ripe red berries and subtle
citrus

FAMILLE FEZAS 'EXPRESSION' €7.5/37.5
RED/SOFT/FRANCE
Prunes and leather, combined with enough freshness
to stay in perfect balance

CHÂTEAU DE MONTFRIN, GRENACHE, SYRAH, CARIGNAN €8.5/42
RED/RICH/FRANCE
Roundness, sour cherry, raspberry, pepper.
Unctuous and charming finish

PEREZ PASCUAS 'CEPA GAVILAN CRIANZA' €11/55
RED/FULL/RIBERA DEL DUERO, SPAIN
Expressive nose of black fruit, with spicy and
mineral undertones. Well integrated tannins, hints
of wood and some vanilla

SUPER PRIVATE

Want to privatise an area with your work crew or best pals to catch up over a cocktail or two? We can reserve an area just for you!

Our Living Room is the perfect fit for groups up to 25 people. Want to go bigger, better, bolder? The whole Super Lyan Bar can be rented out for groups up to a maximum of 80 people, ideal for walking dinners, receptions or just for fun.

Sounds like a plan? Contact us directly during office hours to discuss your Super Private Event. superlyan@kimptondewitthotel.com / +31 638329075

SUPER PINS

Our very beloved Super Lyan icons are actually available as pins! You might have spotted them around as they really are great, and can be yours to take home for €5!

