

DE BLAUWE PARADE

WELCOME TO DE BLAUWE PARADE

Take a journey back in time to late 19th century Amsterdam with a visit to bar-bodega De Blauwe Parade. We are home to the worlds largest Delftblue tile tableau in the world, which showcases the inauguration of Emperor Maximiliaan in Amsterdam and allowed Amsterdam to feature a crown on its city crest. The tile tableau got installed when this building got added to beerhouse Die Port van Cleve in 1888 as tasting room for port and sherry wines. From that moment on it became a special place in the heart of Amsterdam. Nowadays we are serving a variety of local beers and spirits as well as our signature cocktails, selected wines and a food menu with authentic Dutch snacks and dishes.

Have a taste of 1888 Amsterdam and be surprised by what De Blauwe Parade has to offer.

DRINKS

DRAUGHT BEER

Heineken 0.25/0.50	4,50/8,00
Texels 0.33/0.50	6,50/11,50
'Brouwerij 't IJ' Ijwit 0.33/0.50	6,50/11,50

BOTTLED BEER

'Brouwerij 't IJ' Zatte	6,00
'Brouwerij 't IJ' I.P.A	6,00
Lowlander Tropical Ale	7,00
Heineken 0 %	4,00
Amstel Radler	5,00
Apple Cider	5,00

SOFT DRINKS

Spa blue/red 0,25/0,75	3,60/7,00
Sprite	4,10
Coca Cola / Zero	4,10
Fanta	4,10
Iced Tea Peach	4,10
Red Bull	4,10
Royal Bliss Signature tonic	4,10
Ginger Beer	4,10
Bitter lemon	4,10
Local Schulp juice:	4,50
Orange Juice	
Cranberry juice	
Tomato juice	
Apple juice	

ROZE BUNKER SOFT DRINKS

Roze Bunker Soft Drinks	4,00
<i>Roze Bunker drinks are locally harvested biological soft drinks</i>	
People's Magnolia	
Thirsty Tulip	
Smoked Lime	
Madame Ginger	
Citrus Movement	
Crazy Berries	
Dhr. Peer	
Wilde Ijsthee	

DUTCH SPIRITS

All of our spirits are local to Amsterdam or The Netherlands.

Bols Vodka	6,00
LALA Tequila	7,00
Milestone Peated Whiskey	5,50
Milestone Whisky	8,00
Willem's Rare Vermouth cask Whisky	8,00
Golden Spirit of Frisia Single Malt	7,50
Ketel One Vodka	6,50

We have other spirits available - ask your server for current selection.

THE STILLERY SPIRITS

The Stillery is a distiller of Organic Craft Spirits in West of Amsterdam, founded in 2015 by two friends Pascal and Robin.

Vodka	6,50
Old Style Jenever	6,00
Dutch North Sea Gin	6,50
Most Floral Gin	6,50
0,0% Floral Gin	6,50
Eau De Vie	6,50

WYNAND FOCKINK SPIRITS

Since 1679, Wynand Fockink has been handpicking their ingredients, crafting delicious Dutch spirits right beside Dam Square. If you, like us, have fallen in love with them, pay a visit to their tasting room on Pijlsteeg.

Young Jenever	5,00
Old Jenever	5,50
Superior Jenever 5y	6,50
Superior Jenever 11y	7,50
Amsterdam Dry Gin	6,50
Flavored Liqueur:	6,00
Drop Liqueur	
Passionfruit Liqueur	
Fennel Liqueur	
Orange Liqueur	
Kopstootje, a.k.a. 'little headbutt'	11,50

SPIRITED UNION RUM

Spirited Union is Amsterdam's first botanical rum, crafted by infusing or re-distilling classic rum with natural herbs, spices, and botanicals.

Spirited Union Coconut Rum	7,00
Spirited Union Lemon & Leaf Rum	7,00
Spirited Union Pink Grapefruit & Rose Rum	7,00
Spirited Union Spices & Sea Salt Rum	7,00
Spirited Union Honey Rum	7,00

COCKTAILS

SIGNATURE HERITAGE COCKTAILS

The Discovery

12

A short time before the 'Die Port van Cleve' stone tablet got discovered, the very first cocktail was created, the old-fashioned. For a Dutch take on it, we use 5-year-old Jenever and Orange liqueur from Wynand Fockink.

Ingredients: WF 5Y Jenever, WF Orange Liqueur, Angostura bitter.

The Glory

12

The first glory years of Die Port van Cleve are marked by the relationship with Heineken and that is why this cocktail is made with Heineken beer and a blossoming touch of elderflower liqueur, as a reference to these glory years.

Ingredients: Heineken beer, Bols Elderflower, lemon juice, Sprite.

The Garden of Cleve

12,50

Our take on the classic Long Island Iced Tea as woman of the late 19th century would secretly mix liquers in their tea, while gathering outside. Women were not allowed to enter beer houses or cafes, but Die Port van Cleve allowed them to have 'tea' in the Garden of Cleve behind the beer house. A step forward in womens rights.

Ingredients: Bols Vodka, WF Gin, Spirited Union Lemon & Leaf Rum, LALA Tequila, Bols Triple Sec, Cola, lemon, flowers.

The Unity

12

Die Port van Cleve has always been a place where everyone could go, no matter your wealth or status. When you entered the place all these differences blend in perfectly and that's why we created an unexpected but good blend, uniting our best and least selling liquor.

Ingredients: WF Fennel Liqueur, Amaretto, Havana Club 3, lime juice, cinnamon stick.

The Celebration

12

Die Port van Cleve has always been a place to celebrate and for the birthday celebration of King William III a wooden façade was made of 7500 oil lamps. Our current king is named Willem-Alexander so, this is our twist on the classic Alexander cocktail.

Ingredients: White Chocolate Liqueur, Culinary Cream, The Stillery Eau de Vie, cinnamon.

The Source of Light

13

Die Port van Cleve was a place of innovation and the first establishment to have electrical lights. To represent this innovation this cocktail starts translucent and then transforms by a pour of grenadine syrup, symbolising the succes that followed with everyone coming to drink a beer under the electric lights.

Ingredients: Peach Tree, Bols Vodka, lime juice, grenadine syrup.

The Emperors Crown

13

This cocktail reffers to the delftblue tile tableau in De Blauwe Parade. The tiles show people bringng lots of fruits and gifts for the newly crowned Emperor Maximilian. Experience this fusion of tropical fruits and royal flavors, like Emperor Maximilian.

Ingredients: Willem's Royal Orange/Aperol, Peach Tree, De Kuyper Passionfruit, lime, rosemary.

The Numbered Steak

12,50

Die Port van Cleve owes a big part of its fame to the numbered steaks served in the restaurant. To honour this famous dish we created a Dutch smokey and herbaceous Manhattan cocktail with charred rosemary. A reference to our use of basting technique and jus de veau with rosemary for the steak.

Ingredients: Millstone 92 Rye whiskey, Willem's Original Vermouth, Angostura bitter, charred rosemary, orange peel.

Our bartenders can make classic cocktails such as Negroni, Spritz, Pornstar Martini, Espresso Martini, Mule etc with Dutch ingredients upon requests.

THE DUTCH COCKTAIL CLUB

Bottled cocktails are a rising trend. Dutch Cocktail Club specializes in creating premium 'ready to drink' cocktails that are ready in seconds and perfect for every occasion. Dutch Cocktail Club 0.0 is a bold and colorful non-alcoholic formula, created by a team of professional bartenders and mixologists.

La La Paloma	10
Back to Bali	10
Paloma 0.0	10
Passionfruit Mojito 0.0	10

