

BORREL BITES

Cold

Elixer's pickles 🍀	5,5
Spiced nuts 🍀	4
Bread with vegetable dip 🍀	6,5
Dutch cheese platter with compote	14,5
Smoked eel with toast	11,5
Nut pâté with piccalilly 🍀	8,5

Warm

Mushroom bitterballen (6 pcs) 🍀	8,5
Fries with mayonaise 🍀	5,5
Jamaican vegetable fritters 🍀	8,5
Small cheese fondue	10,5
Fish croquettes (4 pcs)	8,5
Falafel with salsa of coriander and pickled lemon 🍀	8,5
Calvados sausage with apple and nuts served with mustard	8,5

BAR FOOD

Kids pasta alla Sorrentina (🍀)	
€1 per year of life	
Vegan burger, chips and salad 🍀	18,5
made of black rice, smoked oyster mushrooms and paprika powder	
Circulair dish of the day (🍀)	17,5
with meat or fish	+8,5

🍀 is vegan
(🍀) can be vegan

Do you have an allergy? Please inform our staff and we will help you!

ABOUT ELIXER

Elixer, with chefs Eva and Valentijn in charge, is a social enterprise with a sustainable character. In November 2023, we moved from the Bijlmer to East. Here we will continue and expand our culinary, sustainable and green plans.

Culinary

The menu changes weekly and allows us to respond promptly to the offerings of local suppliers. We want to create as little waste as possible. From vegetable peelings, for example, we make crisps and from aquafaba we make mayonaise. In this way, we maintain a wide, healthy and circular supply.

Sustainability

Solar panels provide us with electricity and the extractor has a recirculation system: warm air is captured, purified and returned to heat our rooms. Our next goal is to create a closed waste circuit with a composter.

Green

In the future, we want to open a vegetable garden. By gardening with neighbours, we want to give our neighbourhood and guests a low-threshold taste of the possibilities of urban agriculture.

ELIXER

SPECIALITIES

Elixers hibiscuspunch hot or cold	
without Rummieclub rum	5,7
with Rummieclub rum	8,9
Glühwein	7,5
without alcohol	5,5
Frisian Mule	8,5
Frisian bitter, ginger beer, lime and Angostura	
Stoofpeer	11,5
whiskey, port, stewed pears juice and spices	
Rabarpapa	8,5
young jenever, Fritz rhubarb	
Gin Tonic	9,5
with orange and clove	

LUNCH AND DINNER

Every week our chefs think of a new surprise menu. The menu is based on what our local suppliers have to offer and barter deals with gardeners from nearby.

Three courses from €42,50

Don't you want to be surprised? Then ask for our menu with fixed and weekly changing dishes.

WINES

Sparkling

Zellertaler Riesling sekt 7,5/37,5

White

Ribera del Segura verdejo 4,8/24

Bleu Blanc Thau i.a. picpoul 5,2/26

Red

Amonte barbera 4,8/24

Valmas merlot 5,2/26

Ask our staff for our extensive wine list!

SODA'S

Homemade lemonade
glass 3,6
carafe 15

Sparkling water
glass 2,7
carafe 11

Apple juice 3,2
Fresh pressed citrus juice 5,5
Home made tomato juice 5,5
Mama Klap's grape juice 5,5
Africola (zero) 3,7
Almdudler 3,7
Fritz orange soft drink 3,7
Fritz rhubarb soft drink 3,7
Fritz lemon 3,7
Fentimans ginger beer 3,9
Fentimans tonic 3,9

BEERS

Draught

Gulpener pilsner 5%, 18cl 2,9
Gulpener pilsner 5%, 25cl 3,7
Elixer ale 7%, 25cl 5,4
Eeuwige Jeugd Lellebel blond 5,7%, 30cl 5,5
Seasonal beer va. 5,4

0,5l - pilsner 7,4 /craft from 11,2
pitcher - pilsner 19 /craft from 27,5

Bottle or can

Cider
Kerné cider 4,5%, 18cl/75cl 5,7/23

New style lager
Bruut Skøll 5%, 33cl 6,6

Fruity
Fritz Rabarber-bierschorle 2,5%, 25cl 3,7

Saison
BIRD Andere Koekoek 5,6%, 33cl 6,9

Weizen
Gulpener Ur-Weizen 5,3%, 30cl 4,9

Weizen tripel
Eeuwige Jeugd Bullebak 7,7%, 33cl 6,5

IPA/Session IPA
Two Chefs Green Bullet 6,5%, 33cl 7,2
Poesiat&Kater Little Smulling 3,1%, 33cl 6,9

Dark
Gerardus Dubbel 7%, 30cl 4,5

Low alcohol-beer

Gulpener Zwarte Ruiter 0,0%, 30cl 3,7
Gulpener Zwarte Ruiter Weizen 0,3%, 30cl 3,7
Eeuwige Jeugd Vrijer Blond 0,4%, 33cl 5,9

WARM DRINKS

Americano 2,7
Espresso 2,7
Doppio 3,9
Cappuccino 3,1
(Caffé) latte 3,3
Fresh tea 3,1
Tea 3,1
Home made chai latte 4,2
Hot chocolate 3,7
whipped cream 0,5

Elixers hibiscuspunch 5,7/8,9
without or with Rummieclub rum
Glühwein 7,5
without alcohol 5,5
Hot chocolat 8,5
with rum and whipped cream
Hot cider 6,5
Elixer's coffee 7,2
with Elixer's bitter and whipped cream

*You can order your coffee with
cow milk or plant-based milk!*

TO ORDER WITH OR AFTER

We have an alternating selection with home made pies, ice cream and a chef's dessert, Ask the staff for today's selection or take a look at our showcase!

Pie 6,5
Ice cream coupe 6,5
Chef's dessert 9,5
Dutch cheese platter with compote 14,5
Affogato 5,6