

YOUR
SINS
ARE
SAFE
WITH
US

hotel
NASSAU breda
AUTOGRAPH COLLECTION®
HOTELS

BAR
MENU

DEAR GUESTS

WELCOME TO HOTEL NASSAU BREDA! I AM EXCITED TO OFFER YOU A ONE OF A KIND EXPERIENCE IN A PASSIONATELY RESTORED RELIGIOUS HISTORICAL SETTING. PLEASE ENJOY OUR DELICIOUS BEVERAGES, SINNER COCKTAILS, THE PREVIOUSLY FORBIDDEN DRINK ABSINTHE, OR EXPERIENCE OUR MAD LOVE FOR FOOD THROUGH VARIOUS CULINARY BITES.

Please do not hesitate to inquire about the rich history of our beautiful hotel, which is an expansive complex of various national monuments on one of Breda's oldest streets. Our Saints would be delighted to share some fun facts and stories with you or to provide you with a tour of the hotel.

I hope you'll always choose dreams over sleep and that you will truly enjoy yourself while here. Remember... your sins are safe with us!

*"I hope you'll
always choose
dreams over sleep!"*

**Yolanda Bianca
General Manager**

AUTOGRAPH COLLECTION

WHAT DO WE PICTURE WHEN WE HEAR THE WORD "AUTOGRAPH?" AN ORIGINAL SIGNATURE, PERHAPS, OR A UNIQUE WORK OF ART. OUR AUTOGRAPH COLLECTION® OF LUXURY HOTELS IS IN A CLASS OF ITS OWN. THESE ARE PLACES THAT SURPRISE, INTRIGUE, ENCHANT, AND BEGUILLE.

Each one is selected for the Collection because it offers its visitors an experience that is *exactly like nothing else*, in landmark buildings that combine rich and compelling history, cutting-edge modern design and amenities, unparalleled levels of comfort, and a powerful sense of connection to their locale. The Autograph Collection hotels are a gateway to the extraordinary, the unconventional, and the sublime. Every hotel in the Autograph Collection is handpicked for a reason. All are bound not by their similarities but by certain distinctions: qualities that elevate them above the average or conventional.

hotel
NASSAU breda
AUTOGRAPH COLLECTION®
HOTELS

HOLY BREAKFAST

BREAKFAST ITEMS CAN BE
ORDERED TILL 12.00

HEALTHY

- Yogurt bowl, served with granola and seasonal fruit €6
- Fruit salad, served with simple syrup and Atsina cress €5

PASTRIES

- Selection of sweet pastries €6
- American pancakes, served with banana & maple syrup €8
- Carrot cake with whipped cream €8
- Cake of the day €8

SANDWICHES

- “Worstenbroodje” (regional product from Brabant) €5
- Croque Monsieur au Gratin €8
- Ciabatta with smoked salmon, boiled egg & Tartare sauce €15

EGGS

- Omelet served with ham, spinach & cheese €8
- Eggs Benedict, served on brioche with ham & Hollandaise €12

JUICES

- Fresh Orange Juice (0,2l) €3,60
- Appelaere Apple Juice €3,60
- Big Tom Spiced Tomato Juice €4,20
- Smoothie of the Day €4,90

COFFEES & TEAS

- Lungo €3
- Espresso €3
- Doppio €4,20
- Espresso Macchiato €3,70
- Cappuccino €3,70
- Latte Macchiato €3,70
- Hot Chocolate €3,50
- Pot of Newby Tea €3,00
- Fresh Mint tea €3,20
- Ginger-Lemon tea €3,20

ASK OUR BARTENDER
FOR THE DAILY CAKES
TO MAKE YOUR COFFEE
EXPERIENCE COMPLETE!



NEWBY
LONDON

AS A COMPANY, NEWBY REFUSES
TO USE ANYTHING BUT THE VERY
BEST. THEIR DEDICATION TO THE
HIGHEST STANDARDS IS THE KEY
FACTOR BEHIND THEIR STUNNING
SUCCESS.

Newby’s tea leaves are amongst
the finest available. Only 5% of
the tea leaves grown worldwide
are considered of a high enough
standard to be used for Newby
products.

Holy High Tea

Newby is proud to serve its tea at
Hotel Nassau Breda since 2017.

Curious? Enjoy the rich Newby
flavours during a Holy High Tea
or Holy High Tea Deluxe. Join us
with friends or family in one of our
authentic historical rooms, and
relive the nostalgic memories of
the rich English lifestyle. Enjoy an
afternoon full of scents and flavours,
guaranteed to stimulate your senses,
while enjoying our luxury savoury
dishes and tasty sweet appetizers.



SINNER DRINKS

SOFT DRINKS

Coca Cola - Coca Cola Zero	€3,00
Fanta Orange - Fanta Cassis	€3,00
Sprite	€3,00
Fuze Tea Sparkling Lemon	€3,00
Fuze Tea Green Tea	€3,00
Almdudler	€3,00
Chocomel - Fristi	€3,00

WATER

Chaudfontaine Still - Sparkling (0,2l)	€2,80
Holy Water Still - Sparkling (0,7l)	€5,80

DRINKS BY LONDON ESSENCE

Indian Tonic	€3,80
Bitter Orange & Elderflower Tonic	€3,80
Grapefruit & Rosemary Tonic	€3,80
Ginger Ale	€3,80
Spiced Ginger Beer	€3,80
Soda Water	€3,80

ROYAL APERITIVOS

SERVED WITH VENDRELL
OLIVELLA CAVA

Select Aperitiv	€10,50
Lillet Blanc	€11,50
Cocchi Americano Bianco	€12,50
Italicus Rosolio di Bergamotto	€14,50

SAINT SPIRITS & TONICS

Amaro Montenegro & Orange	€5
London Essence Indian Tonic	€3,80
Roku Gin & Rosemary	€8,50
London Essence Grapefruit & Rosemary	€3,80
Sipsmith Dry Gin & Lime	€8,50
London Essence Indian Tonic	€3,80
No.3 Gin & Grapefruit	€9
London Essence Grapefruit & Rosemary	€3,80
Italicus Rosolio di Bergamotto & Lemon	€9,50
London Essence Grapefruit & Rosemary	€3,80
Rutte Celery Gin & Apple	€9,50
London Essence Indian Tonic	€3,80
Monkey 47 & Orange	€11,50
London Essence Bitter Orange	€3,80

THE LONDON ESSENCE Co.

EXQUISITE DRINKS FROM DISTILLED BOTANICALS



THE LONDON ESSENCE COMPANY
USES TRADITIONAL DISTILLATION
TECHNIQUES TO CREATE LIGHT
AND ELEGANT DRINKS FOR THE
21ST CENTURY.

Using distilled essences, imagination and input from leading bartenders, they crafted a range of carefully calibrated mixers with a contemporary edge.

The entire collection is delicately light and low in calories, with naturally sourced

sweetness and no more than 20 calories per 100ml.

The result is a more sophisticated flavour profile that flatters discerning palates and allows the distinct notes of a spirit partner to shine through.

The elegant and refined luxury bottle has the appearance that perfectly matches the luxurious appearance of our hotel.



COCA COLA SIGNATURE MIXERS

Don Q – Oak Barrel Spiced €9,50
Coca Cola Woody Notes & Lime

ThreeSixty Vodka €9,50
Coca Cola Smoky Notes & Lime

NUN-ALCOHOLIC MIXERS

Seedlip Spice 94 & Lemon €6,50
London Essence Bitter Orange €3,60

Seedlip Garden & Cucumber €6,50
London Essence Grapefruit & Rosemary €3,60

FINGERFOOD

SERVED FROM 12:00 TO 22:00

Green olives 'Gordal' €3
Smoked almonds €3
Bitterballen (6p) €9
Crispy chicken (6p) €9
Oriental samosas (6p) €9
Focaccia with Mediterranean dips €9
Holy Bowl, assortment of fingerfood €16

DRAFT BEERS

BUD (0,25l/0,5l) €3,40/€6,80
Hertog Jan Pilsener (0,25l/0,5l) €3,80/€7,40
Leffe Blond €4,50

ASK OUR BARTENDER FOR
THE SEASONAL BEER

BOTTLED BEERS

Jupiler 0,0% €3,20
Hoegaarden Radler 2% €3,70
Hertog Jan Weizener €3,90
Tripel Karmeliet €5,30
Duvel €5,50
Leffe Bruin €5,80

PORTS & SHERRYS

Van Zellers Ruby Port €5
Van Zellers Tawny Port €5
Van Zellers White Port €5
Van Zellers Late Bottled Vintage €9
Van Zellers Reserve €9
Tocayo dry Sherry €3,50
Tocayo medium dry Sherry €3,50

VERMOUTHS

Select Aperitiv €4,50
Amaro Montenegro €5
Cocchi Americano Bianco €6,50
Cocchi Americano Rosa €6,50
Cocchi di Torino €6,50
Italicus Rosolio di Bergamotto €9,50

AGAVES

Calle 23 Blanco €6,50
Calle 23 Reposado €7,50

RUMS

Havana Club 3 Años €5
Havana Club 7 Años €7,50
Havana Club Selección de Maestros €12
Don Q – Oak Barrel Spiced €6,80

VODKAS

ThreeSixty Vodka €5
Belvedere Vodka €9

BOURBONS

Jim Beam €5
Jim Beam Rye €6
Jack Daniel's €6
Makers Mark €8

BLENDED SCOTCH

Chivas Regal (12y) €6,50
Chivas Regal Extra €7,50

IRISH WHISKY

Jameson €5
Jameson Caskmates €6
Prizefight €8,75

SINGLE MALTS

Glenlivet Founder's Reserve €8,50
Dahlwinnie (15y) €9,50
Oban (14y) €11
Lagavulin (16y) €12,50
Talisker Storm €13
Auchentoshan Bartender Malt €14,50

(DIGESTIVES) LIQUEURS

Disaronno Originale €4,70
Baileys €4,70
Frangelico €4,70
Licor 43 €4,70
Tia Maria €4,70
Molinari Sambuca Extra €4,70
Cointreau €5,20
Grand Marnier Rouge €5,20
Bebo Cuban Coffee €5,60
Mandarine Napoleon €6,40
Fiorito Limoncello €7,20

SKIP YOUR AFTER DINNER DIP

Nassau Mucho Gusto €10,50
ThreeSixty Vodka | Bebo Cuban
Coffee Liquor | Espresso

R&W Deuce €12,50
Rooster & Wolf Special Brandy
Sherry | Cacao

GRAPES

Rooster & Wolf Special Brandy €10,50
Hennessy Fine de Cognac €7
Hennessy X.O. €39
Janneau Armagnac V.S.O.P. €6,50
Nonino Grappa di Prosecco €9

DUTCH

Jonge Jenever €3,50
Oude Jenever €3,90
Schrobbelèr €3,50



WINES & SPARKLING WINES

SPARKLING

Vendrell Olivella Brut | macabeo, xarel-lo & parellada
Spain, Penedès | 2016
Weingut van Volxem '1900' Sekt | riesling | Mosel-Saar, Germany

CHAMPAGNE

Thiénot | Brut 0,375l
Thiénot | Brut 0,75l
Thiénot | Rosé Brut 0,75l
Ruinart | Blanc de Blancs 0,75l

WHITE

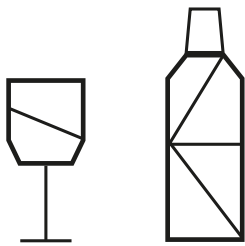
Charlotte M | sauvignon blanc | SA, Western Cape | 2018
Fattori | pinot grigio | Italy, Alto Adige | 2018
California Roots | chardonnay | USA, California | 2017

ROSE

Juramento | monastrell | Spain, Jumilla | 2018

RED

Los Condes | tempranillo | Spain, Cataluña | 2019
La Mia Arte | nero d'avola | Italy, Sicilia | 2018
California Roots | cabernet sauvignon | USA, California | 2017



€9	€44
-	€65
-	€45
-	€75
-	€80
-	€145
€4,50	€25
€5,50	€30
€7	€38
€4,50	€25
€4,50	€25
€5,50	€30
€7	€38

RESTAURANT LIEFDEGESTICHT

WELCOME TO THE FOOD SANCTUARY OF THE NETHERLANDS

The culinary hotspot of the Netherlands is located in the heart of Breda. Restaurant Liefdegesticht is an extension of Hotel Nassau Breda, situated in a former monastery.

It's not just a restaurant, but a sanctuary where chef Angel Pando and his devotees showcase their specialised culinary skills each day. Together, they elevate good food to religious heights.

Our culinary team, under the inspiring leadership of chef Angel Pando, will let you enjoy rich flavours and the latest culinary trends. We are happy to surprise you with culinary alternatives to diets, allergies or other restrictions.



SINNER BARFOOD

SERVED FROM 12.00 TILL 22.00

SANDWICHES

Croque Monsieur au Gratin	€8
Croque Madame au Gratin	€8
Eggs Benedict on brioche with ham & Hollandaise	€12
Prawn croquettes with wakame salad & aioli	€14
Club Sandwich with fries	€14
Ciabatta with smoked salmon, boiled egg & Tartare sauce	€15

SOUPS

SERVED WITH SOURDOUGH BREAD & BUTTER

Apple Vichyssoise with Serrano ham	€10
Thai carrot & coconut soup with prawns and noodles	€10

SALADS

SERVED WITH SOURDOUGH BREAD & BUTTER

Tabbouleh with grilled cheese, mandarin & pecan nuts	€12
Caesar Salad with chicken, anchovies, egg, Parmesan & croutons	€15

TO SHARE & START

Cheese selection with sweet garnishes	€18
Iberian Bellota ham (100g)	€26
Cured Mediterranean sausages (160g)	€24
Dutch oysters (6p)	€24
Caviar (50g)	€80

MAIN

INCLUDING FRESH SALAD

Ravioli fungi with spinach and Burrata	€22
Roasted vegetables with avocado in tempura, Hollandaise & almonds	€22

Roasted poussin with apple compote	€20
Rib-Eye steak (35 days dry-aged)	€32

Fish & Chips with Tartare Sauce	€21
Codfilet with aligot and minestrone	€26

BURGER

Heiligdom beefburger	€19
Served with slow cooked rib, tomato chutney, Dutch old cheese & fries	

SIDES

Thick cut chips & mayonnaise	€3
Fresh cucumber, yogurt & mint salad	€3
Vegetables in sesame tempura	€4
Spicy fried cabbage	€4
Potatoes & aioli	€4
Padrón peppers	€5

DESSERT

Waffle Suzette with ice cream of Madagascar vanilla	€7
Carrot cake with whipped cream	€8
Lemon tart with ice cream of white chocolate	€9



COOPER | A N D | BARREL

ADVOCACY FOR EXCELLENT SPIRITS



COOPER & BARREL IS A
SUBSIDIARY OF KONINKLIJKE DE
KUYPER AND WAS ESTABLISHED IN
2016 ESPECIALLY FOR THE HIGHER
HOSPITALITY SECTOR.

Cooper & Barrel is an importer
and seller of small batch and
independent spirits. Their portfolio
of artisanal brands are crafted with
love and attention, resulting in
exclusive boutique labels that are
available to a select few.

The dedicated team of specialists
focusses on advocacy for these
excellent, bartender driven spirits in
the high-end on trade venues.

Together with the bar management
and bartending team cocktails,
menus and activities are created
making sure the consumer enjoys
their drinks and have a wonderful
visit.

LET US SHOW YOU OUR 7 SINS

Revenge of the sour €8,50

Jim Beam Bourbon | Lemon | Egg white

The Jealous Old Fashioned €9

Maker's Mark Bourbon | Jim Beam Rye | Maple Syrup

Our Lazy Negroni €9.50

Roku Gin | Cocchi di Torino | Campari

An Angry Spiced Daiquiri €10

Don Q Spiced Rum | Pineapple | Lime

Greedy Basil Cooler €10

ThreeSixty Vodka | Lemon | Basil

The Vain Italian €11

No. 3 Gin | Italicus Rosolio di Bergamotto | Lime

The Gluttony Breakfast Martini €12.50

Rutte Celery Gin | Orange | Lime

