



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 MAY BE ORDERED TILL 12.00

FRUIT

Acai Bowl €8
fruit, granola and yoghurt

Fruitsalad €8
with maple syrup and atsina cress

SWEET

French toast €9
of sugar-loaf with red fruits

Pancakes €9
with banana and maple syrup

TOAST

Smoked salmon €12,50
with toast, capers, cream cheese and pickles

Eggs Benedict €12,50
on brioche toast with cured ham, poached eggs and sauce Hollandaise

Humus €11
with toast, black olives, tomato and grilled paprika

JUICE

Fresh orange juice (0,2l) €3,60
Appelaere Apple juice €3,60
Big Tom Spiced Tomato juice €4,20

COFFEE & TEA

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
Fresh Mint tea €3,20
Ginger-Lemon tea €3,20

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



HOLY HIGH TEA

JOIN US WITH FRIENDS OR FAMILY IN ONE OF OUR AUTHENTIC HISTORICAL ROOMS, AND YOU WILL REVIVE THE NOSTALGIC MEMORIES OF THE RICH ENGLISH LIFESTYLE WITH OUR HOLY HIGH TEA OR HOLY HIGH TEA DELUXE.

Enjoy a relaxing afternoon full of scents and flavours to stimulate your senses; The scent of our Newby tea, the world's most awarded luxury tea brand awaits you while luxury savoury dishes and tasty sweet delights are served.

HOLY HIGH TEA €27,50 p.p
HIGH TEA DELUXE €37,50 p.p.

Complete your experience with the High Tea Deluxe. Start with a glass of cava and enjoy the creativity from Restaurant Liefdegesticht with some fine amuses.

Guaranteed to stimulate your senses, while enjoying our luxury savoury dishes and tasty sweet appetizers. Please make your reservation 1 day prior.



SINNER DRINKS

SOFT DRINKS

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

WATER

Chaudfontaine Still - Sparkling (0,2l)	€3
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

SPRITZ

Select Venetian Spritz	€10,50
Cocchi Americano Bianco	€12,50

GINS & TONIC

Beefeater 24 & Lemon	€5
London Essence Indian Tonic	€3,80
Roku Gin & Rosemary	€6,50
London Essence Grapefruit & Rosemary	€3,80
Sipsmith Dry Gin & Lime	€7,50
London Essence Indian Tonic	€3,80
Loopuyt Dry Gin & Lemongrass	€8,50
London Essence Indian Tonic	€3,80
Zuidam Dutch Courage	€8,50
Aged Gin & Orange	
London Essence Bitter Orange	€3,80
Rutte Celery Gin & Lime	€8,50
London Essence Indian Tonic	€3,80
Monkey 47 & Orange	€11,50
London Essence Bitter Orange	€3,80

NON-ALCOHOLIC MIXER

Loopuyt Virgin Gin & Lemon	€6,50
London Essence Indian Tonic	€3,60

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.



FINGERFOOD

SERVED FROM 12:00 TO 22:00

Mixed platter €12,50

bitterballen, gyozas, old cheese, smoked almonds and olives

Heiligdom platter €27,50

oysters, fennel salami, smoked salmon, smoked almonds, olives, bitterballen and gyozas

Charcuterie 50 gram

Pata Negra €9,50

Truffle salami €7

Fennel salami €6

Iberico chorizo €5

Charcuterie platter €15

4 sorts, 120 gram

Bitterballen €7

6 pieces with mustard

Gyoza with chicken €8

6 pieces with chilisauce

Shrimp croquettes €7,50

2 pieces with mayonnaise

Vegetables dim sum €6,50

6 pieces with chilisauce

Coconut-curry bitterballen €9,50

6 pieces with chilisauce

Oyster €4,50

choose between natural, Gin Tonic & passion fruit or steak tartare with black garlic

Toast foie €5

brioche toast with duckliver

Bread €6

sourdough bread with butter

DRAFT BEERS

BUD (0,25l/0,5l) €3,50/€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

Tripel Karmeliet €5,10

Leffe Bruin €5,30

Leffe Tripel €5,30

Duvel €5,50

VAN ZELLERS

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

APERITIFS

Select Aperitiv €4,50

Amaro Montenegro €4,50

Cocchi Americano Bianco €4,80

Cocchi Americano Rosa €4,80

Cocchi di Torino €4,80

Acqua Bianca €7,50

AGAVES

Calle 23 Blanco €6,50

Calle 23 Reposado €7,50

RUMS

Havana Club 3 Años €5

Havana Club 7 Años €7

Havana Club Selección de Maestros €12

Don Q – Oak Barrel Spiced €7

LOCAL RUM

Dutch Head Bastard Edition €7

VODKAS

ThreeSixty Vodka €5

Belvedere Vodka €9

BOURBONS

Jim Beam €5

Jim Beam Rye €6

Jack Daniel's €6

Makers Mark €7

BLENDED SCOTCH

Chivas Regal (12y) €6,50

Chivas Regal Extra €7,50

IRISH WHISKY

Jameson €5

Prizefight €8,50

SINGLE MALTS

Glenlivet Founder's Reserve €8,50

Dahlwinnie (15y) €9,50

Oban (14y) €11

Talisker Storm €13

Auchentoshan Bartender Malt €14,50

Lagavulin (16y) €16,50

(DIGESTIVES) LIQUEURS

Disaronno Originale €4,50

Baileys €4,50

Frangelico €4,50

Licor 43 €4,50

Tia Maria €4,50

Molinari Sambuca Extra €4,50

Mandarine Napoleon €4,50

Cointreau €4,50

Grand Marnier Rouge €4,50

Bebo Cuban Coffee €5

Fiorito Limoncello €6

GRAPES

Janneau Armagnac V.S.O.P. €6,50

Hennessy Fine de Cognac €7

Rooster & Wolf Special Brandy €7

Nonino Grappa di Prosecco €9

Hennessy X.O. €39

DUTCH

Rutte Jonge Jenever €3,50

Rutte Oude Jenever €3,50

Schrobbelel €3,50



WINES & SPARKLING WINES

SPARKLING

Vendrell Olivella Brut | macabeo, xarel-lo & parellada
Spain, Penedès | 2017
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

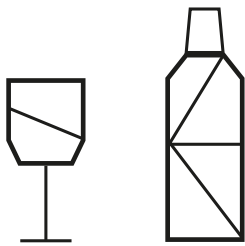
Casamaro | verdejo | Spain, Rueda | 2020
La Scelta di Angelina | grillo | Italy, Sicilia | 2019
Quartaut | chardonnay | France, Languedoc | 2019

ROSE

Mas Des Lauriers | cinsault, grenache, syrah | France, Languedoc | 2019

RED

Quartaut | merlot | France, Languedoc | 2018
Rosso Piceno 'Costamare' | sangiovese, montepulciano | Italy, Marken | 2018
J J Hahn Oakden | shiraz | Australia, Barossa Valley | 2018



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

SOUPS

Tom kha kai	€9
with prawns and curry-oil	
Pea soup	€9
with smoked eel and goatcheese	

SANDWICHES

Clubsandwich classic	€12,50
chicken, tomato, smoked bacon, egg and served with fries	
Clubsandwich fish	€14
smoked salmon, cream cheese, cucumber, avocado and served with potatosalad	
Beefcroquettes	€11
2 croquettes on brioche, capers, pickles, mayonnaise and mustard	
Eggs Benedict	€12,50
brioche toast with cured ham, poached eggs and sauce Hollandaise	
Goatcheese	€12,50
au gratin on sourdough bread with walnuts and honey	
Spicy chicken	€12,50
on sourdough bread with avocado, spring onion and kimchi	

SALADS

Ceasar Salad	€12,50
with grilled chicken, croutons, egg, Parmesan cheese and an anchoviesdressing	
Watermelon Salad	€12,50
with feta cheese, tomato, spring onions and balsamic vinegar	
Salad Niçoise	€17,50
grilled tuna, black olives, red onion, egg and haricots vert	

TO SHARE & START

Oyster	€4,50
choose between natural, Gin Tonic & passion fruit or steak tartare with black garlic	
Toast foie	€5
brioche toast with duckliver	
Bread	€6
sourdough bread with butter	
Charcuterie 50 gram	
Pata Negra-ham	€9,50
Truffle salami	€7
Fennel salami	€6
Iberico chorizo	€5

MAIN COURSES

Pasta	€17,50
with prawns, courgette, bbq onion, spring onion, pesto and Parmesan cheese	
Quiche	€17,50
filled with spinach, goatcheese, tomato and little gem salad	
Risotto	€22,50
with celeriac, truffle, green asparagus, mushrooms and Parmesan cheese	
Rendang	€22,50
with coconut rice, stir-fried vegetables and crumble of peanut and onion	
Nassau burger	€17,50
grainfed beef with brioche, tomatochutney, bacon, little gem and old cheese	

SIDES

Sourdough bread with butter	€6
Fries with mayonnaise	€3,50
Salad	€3,50

DESSERT

Lemontart	€9,50
with meringue, yogurtcurd and pistachio icecream	
Strawberry Romanov	€9,50
strawberry, yogurt, crumble, vanilla icecream and foam of Romanov	
Chocolate mousse	€9,50
with crispy passion fruit, meringue and sorbet of passion fruit	
Cheese platter	
assortment of cheese, selection of marmelades, nut cracker and raisin bread	
3 cheeses	€10
5 cheeses	€15
7 cheeses	€20





COOPER AND BARREL

ADVOCACY FOR EXCELLENT SPIRITS

DAVID LOVES TO SHARE HIS
ENDLESS PASSION FOR COCKTAILS
BY CREATING TRUE EXPERIENCES
AND EXACTLY LIKE NOTHING ELSE
COCKTAILS.

"With the right products,
knowledge, colour and scent, every
cocktail is a sensation. Sweet, sour
or bitter, I will tickle your cocktail
taste pupils and carefully select the
right flavours for you to discover
your mad love for cocktails. "

A HEAVENLY SUGGESTION BY DAVID: ESPRESSO MARTINI

A cocktail that can be enjoyed
at any occasion and creates an
experience at any time.

David Mouraud
Food & Beverage Supervisor



ARE YOU A SINNER OR A SAINT?

SINNER COCKTAILS

Old Fashioned €8,50

Jim Beam | Angostura | Orange

Bellini Sour €8,50

Jim Beam | Peach | Lemon

Pornstar Martini €9,50

ThreeSixty Vodka | Passion fruit |
Eggwhite

Espresso Martini €9,50

ThreeSixty Vodka | Bebo Cuban
Coffee | Espresso

SAINT COCKTAILS

Black Tonic €7,50

Ristretto | London Essence Indian
Tonic | Simple Syrup

Shirley Temple €7,50

Grenadine | London Essence
Ginger Ale | Orange

Spiced Daiquiri €10,50

Dutch Head Rum | Lime | Chili

Negroni Bianco €10,50

Roku Gin | Cocchi Americano |
Nouilly Prat

Margarita €11

Calle 23 Bianco | Triple Sec | Lime

White Lady €11

Rutte Celery Dry | Triple Sec |
Lemon

Saint Negroni €9,50

Loopuyt Dry Virgin | Martini
Vibrante | London Essence
Rosemary & Grapefruit Tonic



YOUR
SINS
ARE
SAFE
WITH
US

