

COCKTAIL BAR



RUM PUNCH

White & Dark Rum, Grenadine, Pineapple juice & Orange juice

GIN OR VODKA FIZZ

Gin or Vodka, Lemon sour & Soda

BLACK RUSSIAN

Vodka & Kahlua

TEQUILA SUNRISE

Tequila, Orange juice & Grenadine

COSMOPOLITAN

Vodka, Cointreau, Cranberry juice & Lime juice

BLOODY MARY

Vodka, Tomato juice, Lime, Tabasco & Pepper

MANHATTAN

Whiskey, Martini Rosso

CAMPARI SPRITZ

Campari & Prosecco

NEGRONI

Gin, Campari & Sweet Vermouth

AMERICANO

Campari, Sweet Vermouth & Soda

MARGARITA

Tequila, Triple Sec, Sweet & Sour Mix



BAR MENU



SOFT DRINKS

Coca-Cola, Diet Coke, Tonic, Sprite, Fanta, Ice Tea, € 3,25
Bitter Lemon, Orange Juice, Apple Juice, Sparkling Water
Ginger Ale

BEER

Pilsners Heineken, Heineken 0,0%, Stella Artois, Jupiler € 3,95

Craft Beers Spitsbergen Pilsener, Spitsbergen Weissbier € 4,95
Spitsbergen Blonde, Leffe Blonde

WINE BY THE GLASS

Marques de Riscal, Rueda € 3,95
Familia Gascon, Chardonnay € 3,95
Barton & Guestier, Sancerre € 3,95
La Linda, Malbec € 3,95
Greentrail, Tempranillo € 3,95

SPIRITS

Port Red, Port White, Sherry Medium, Sherry Dry € 4,25
Martini Rosso, Martini Bianco, Martini Dry € 4,00
Aalborg Aquavit, Campari, Fernet Branca, Jägermeister € 4,25
Pernod, Sambuca, Tequila € 4,50
Amaretto, Baileys, Cointreau, Kahlua, Tia Maria € 4,75
Drambuie, Grand Marnier € 5,00
Armagnac Clés des Duucs, Calvados Trois Lys-Busnel € 5,00
Gin: Beefeater, Gordon's € 4,50
Gin: Bombay Sapphire € 4,75
Rum: Bacardi White, Bacardi Gold € 4,50
Rum: Havana's Rum (7 years old) € 4,75
Vodka: Smirnoff, Gorbatschow € 4,50
Vodka: Absolut Blue € 4,75
Cognac: Martell VS *** € 5,00
Cognac: Hennessy VS € 5,25
Cognac: Remy Martin VSOP € 5,50
Ballantines, Famous Grouse, Johnnie Walker Red Label € 4,75
Jack Daniels, Johnnie Walker Black Label € 5,00
Glenfiddich (12 Years, Single Malt) € 5,25
Glenlivet (12 Years, Single Malt) € 5,25
Laphroaig (10 Years, Islay Single Malt) € 5,50

All spirits are 4 cl



OCEANWIDE
EXPEDITIONS

Wine list

SPARKLING WINE & CHAMPAGNE

Gruner Veltliner BIO BRUT, Schlumberger

Bottle €34,50

Vienna, Austria

The Grüner Veltliner Brut of Winery Schlumberger is a sparkling wine from the region of Wien of Weinland. This sparkling wine generally goes well as aperitive, or with pork, vegetarian or lean fish. Light golden yellow, white apple fruit flavours with a hint of fresh lime, lychee and a floral touch. Juicy and elegant, with a mineral finish and a hint of Granny Smith on the aftertaste. ,

Champagne, Louis Roederer Collection 242

Bottle €69,-

Champagne, France

The wine has a fresh, festive finesse and in the mouth the wine has structure, richness and length. It is a full-bodied, complex wine that is both modern and powerful, while remaining a great classic. Brut Premier is a blend of six different vintages. The wine is aged for three years in the Roederer cellars and six months in the bottle after disgorgement.

Prosecco, Briosio Brut Spumante

Bottle €21,50

Spumante Brut DOC, Italy

the nose fruity aromas such as notes of apple and Williams pear. Also notes of white blossom. Nice subtle acidity in the taste with a powerful but not excessive bubble.

BEER & SOFT DRINKS

Beer

€3,95

Heineken (Netherlands)
Heineken 0% (Netherlands)
Stella Artois (Belgium)
Jupiler (Belgium)

Craft Beer

€4,95

Lefte Blonde (Belgium)
Spitsbergen Brygerry (Spitsbergen)

Soft drinks

€3,25

Coca Cola, Coca Cola Light, Sprite, Fanta, Ice Tea,
Tonic, Ginger Ale, Soda Water, Bitter Lemon

WHITE WINES:

BIO Greentrail, Airén, Sauvignon Blanc-Verdejo

Rueda, Spain

A bright, straw-yellow coloured wine, with tropical fruit and hints of fennel and fresh grass. It is both syrupy smooth and refreshing, with a slightly bitter finish, which is typical of the variety making it long and pleasant to drink.

Bottle €19,95

Glass €3,95

Luigi Bosca Fina, La Linda, Chardonnay Unoaked

Mendoza, Argentina

A young chardonnay with aromas of tropical fruits, lime, pear, apricot and honey.

Bottle €19,95

Glass €3,95

BIO Torres, Andica Sauvignon Blanc Reserva

Curico Valley, Chile

Fruits appear on the nose tropical, citrus fruits such as grapefruit, and at the end very subtle herbaceous notes, the mouth is sweet, intense, with a fresh and interesting acidity, which leaves a very balanced finish, perfect to enjoy at any time.

Bottle €22,50

Torres Paxo Bruxas Albariño

Rías Baixas, Galicia, Spain

The bouquet reveals wonderful aromas of ripe green apples combined with fresh citrus fruits and fresh grass. On the palate, this white wine impresses with its fruity-fresh character and its racial fruit acid.

Bottle €24,95

Trimbach Riesling Reserve

Sancerre, France

Golden lemon and nectarine flavours intermingle with a stony, smoky minerality and a finish that is full of length and finesse.

Bottle €31,95

RED WINES:

Luigi Bosca, La Linda, Malbec

Mendoza, Argentina

La Linda Malbec is an intense purple colour red wine with distinct aromas of cherries and spices, very typical from this variety. It is perceived in the mouth with a marked fruit intensity and a smooth texture that envelopes the palate. Easy drinking, and pairs well with tapas or game.

Bottle €19,95

Glass €3,95

BIO Greentrail, Tempranillo Tinto

Castilla la Mancha, Spain

A full-bodied wine with hints of red and black forest fruits. This red wine is made with Tempranillo grapes and a little Cabernet Sauvignon as well. The combination gives this wine a balance and a bite.

Bottle €19,95

Glass €3,95

BIO Andica, Carmenere Gran Reserva

Maule Valley, Chile

Dark cherry color. Fine fruity aromas, with balsamic and spicy notes. Elegant, velvety and sweet palate, with a juicy acidity that closes in a long and pleasant finish. Perfect with veal and beef.

Bottle €22,50

BIO Jean Leon 3055, Petit Verdot – Merlot

Penedès, Spain

Cherry red color. Intense aroma of ripe red fruit and black pepper with hints of herbs and spices. Sweet on the palate with supple tannins seamlessly held together by a pleasant acidity. Long, lingering finish.

Bottle €27,95

Marques de Riscal Rioja Reserva

Rioja, Spain

Due to the aging in American barrels, the wine corresponds to the classic Rioja style: fresh, fine, elegant and very suitable for many years. The wine has an intense black cherry color. The aromas are very expressive with notes of licorice, cinnamon and black pepper and a subtle hint of the long aging in the barrel. The wine is fresh and easy to drink. It is a very complex wine.

Bottle €32,00

LUNCH MENU

21st February 2024

Cream of cauliflower topped with croutons

Freshly baked bread
from our onboard baker, Sebastian

Various salads and condiments from the buffet

Roasted whole chicken
with lemon-garlic, home-style potatoes
sauteed green beans and red onions

Chickpea ragout with basmati rice

Fresh fruit basket
or
International Cheeseboard

Sweet of the Day
available in the Bar at 16:00



OCEANWIDE
30 YEARS OF EXPEDITIONS

DINNER MENU

17th March 2024

BUFFET

Freshly baked bread
from our onboard baker, Sebastian

Various salads, condiments, and dressings

Vegetable spring rolls
Soya-chilli- vinegar on the side

Asian-style marinated Duck Leg
Egg noodles and fresh garden vegetable

Haddock fillet in Choron sauce

Dessert

Orange crepes with rum & raisin ice cream
or
Fresh fruit salad



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