

LE COIN

WELCOME!

Please enjoy our assorted beverages, carefully prepared fingerfoods and the enthusiasm of our students!

FINGERFOODS

Between 12:00 - 21:40

MARINATED OLIVES €3,00

With garlic and herbs.

DRIED SAUSAGE €4,00

From Monsieur Saucisson

‘GROTTENKAAS’ €4,00

Local cheese ripened in the Marl-stone caves of Valkenburg, served with mustard from Gulpen

‘THC BARBITES’ €9,00

Olives, sausage, ‘grottenkaas’ as above, served with 4 ‘Zwamballen’

6 ‘ZWAMBALLEN’ €6,50

VEGAN, LACTOSE-FREE

‘Bitterballen’ made from oyster mushrooms, by the local firm ‘Zwamburg’, served with Limburg mustard.

8 ‘BITTERBALLEN’ €7,50

The famous Van Dobben, served with Limburg mustard

HOT DRINKS

Coffee	€2,35
Pickwick Slow Tea	€2,35
Espresso	€2,35
Cappuccino	€2,85
Latte Macchiato	€3,50
Espresso Doppio	€3,50
Fresh Mint Tea	€3,50
Hot Chocolate (winter only)	€3,50

WINES

HOUSE WINE GLASS/BOTTLE

White, Laurent Miquel	€3,70
<i>Sauvignon Blanc, Languedoc</i>	€18,50
Rosé, Laurent Miquel	€3,70
<i>Cinsault/Syrah, Languedoc</i>	€18,50
Red, Epicuro	€3,70
<i>Montepulciano d’Abruzzo</i>	€18,50

STUDENT WINE BOTTLE ONLY

White, Croix d’Or	€12,50
<i>Viognier, Languedoc</i>	
Rosé, Laurent Miquel, Cazal Viel	€12,50
<i>Grenache/Cinsault/Syrah, Languedoc</i>	
Red, Croix d’Or	€12,50
<i>Cabernet Sauvignon, Languedoc</i>	

For more options, ask for our wine list!

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APERITIF

Aperol Spritz	€6,50
Crodino, alcoholfree bitter	€3,00

GIN & TONIC

7 Values Gin/Fever Tree tonic	€11,50
<i>Our own house-gin! Fresh flavoured with herbal notes, served with Fever-Tree tonic</i>	
7 Sins Gin/Fever Tree tonic	€11,50
<i>Our own house-gin! Warm flavoured with spicy notes, served with Fever-Tree tonic</i>	
Bombay Sapphire Gin/Royal Club tonic	€8,50

SPARKLING WINE

Schlumberger Sekt	€4,50
<i>Grüner Veltliner Sekt, Austria</i>	
Bruut van Holset (bottle)	€45,50
<i>Local méthode traditionnelle, Johanniter and Cabernet Blanc</i>	
Bollinger Special Cuvée Brut (bottle)	€57,50
<i>Champagne, France</i>	

BEERS

DRAFT

Brand pilsener	€3,25
<i>Premium pilsener from Wijlre, Limburg</i>	
Seasonal Specialty: IJWit	€4,75
<i>White beer brewed by craft brewery 't IJ' in Amsterdam</i>	

BOTTLE

THCB 10-year anniversary special!	
Maastrichter Maltezer	€5,50
<i>Dortmunder style, made by a HMSM alumnus in the centre of Maastricht</i>	

IPA

Vedett IPA	€4,25
<i>Fresh and bitter India Pale Ale</i>	

Weizen

Erdinger	€4,25
<i>German style white: Hefe Weissbier</i>	

Strong Blond

Duvel	€5,00
<i>Blond beer refermented in the bottle</i>	

Tripel

Karmeliet	€5,00
<i>Tripel beer brewed with 3 different grains</i>	

Quadrupel

Rochefort 10	€5,50
<i>Dark and rich, heavy trappist beer</i>	

Fruitbeer

..iefmans Fruitesse	€4,25
<i>Fruity sweet beer, low in alcohol: 3,8%</i>	
Alcohol free	
Amstel 0,0%	€2,75
<i>The original malt beer.</i>	

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